

# **RESTAURANT WEEK 2025 DINNER**

$40 per person

choose two mezzes, one entrée, and one dessert

whole table must participate

# MEZZE

## LENTIL SOUP

red lentils, onions, tomatoes, paprika oil (vg,gf)

## GREEK SALAD

romaine hearts, beets, red onion, olives, tomatoes, feta cheese, lemon & oregano dressing (vg,gf)

## SHEPHERD SALAD

chopped tomatoes, cucumbers, onions, green peppers, walnuts, parsley, lemon dressing (gf,vg,df)

## MOUTABAL

charred-eggplant, yogurt, tahini, garlic, olive oil (gf,vg)

## EZME

sundried tomato paste with onion, green pepper, garlic, parsley and Turkish spices (gf,vg,df)

## HUMMUS

chickpeas spread with yogurt, tahini, lemon salt, olive oil, pine seeds (gf,vg)

## HAYDARI

fresh labneh yogurt flavored with mint, dill, olive oil & walnuts (gf,vg)

## MUHAMMARA

red pepper spread with walnuts & olive oil (gf,vg,df)

## ATOM

garlic-yogurt, celery, sundried chili & tomato (gf,vg)

## PEMBE SULTAN

beets, labneh yogurt, garlic, olive oil (gf,vg)

## MEZZE

## SIGARA BOREGI

feta cheese wrapped in homemade dough & yogurt sauce (vg)

## PATATES KÖFTE

potato cakes with crumbled feta & yogurt sauce (vg)

## FALAFEL

chickpea fritters & yogurt sauce (vg)

# SECOND COURSE

## ADANA KEBAB

char-grilled ground beef kebab, seasoned with red pepper and herbs, served with bulgur pilav

## BEYTI KEBAP

char-grilled spicy ground beef kebap, wrapped in lavash bread, with eggplant purée, served with tomato sauce and yogurt

KASAP KOFTE

beef kofte served with white rice, ezme, and carrot-red cabbage slaw

## KOFTE ISKENDER

beef kofte served over toasted pita bread, with tomato sauce and yogurt

## INEGOL KÖFTE

char-grilled ground beef kofta, seasoned with onions & herbs, served with white rice, ezme, and carrot-red cabbage slaw

SALMON

served with mashed potatoes, asparagus & spinach (gf)

## TAVUK SIS

char-grilled chicken cubes seasoned with Turkish spices served with bulgur pilav, ezme & carrot-red cabbage slaw

## TAVUK ADANA KEBAP

ground chicken kebab seasoned with red peppers & herbs, served with bulgur pilav, ezme & carrot-red cabbage slaw

## TAVUK BEYTI KEBAP

Chicken kebap wrapped in lavash bread, with eggplant purée, served with tomato sauce and yogurt

## TRADITIONAL MOUSSAKA

eggplant, potato, ground beef, bechamel sauce & kashkaval cheese

## VEGETARIAN MOUSSAKA

eggplant, zucchini, potatoes, tomato sauce, basil, mozzarella (vg)

# THIRD COURSE

## BAKLAVA

thinly layered pastry filled with nuts, steeped in syrup

## DONDURMA

vanilla ice cream

## SUTLAC

rice pudding

## TURKISH COFFEE TIRAMISU

Turkish coffee, coffee liqueur, mascarpone cheese, layers of Turkish coffee-soaked lady fingers

vg- vegetarian | gf- gluten free | v- vegan

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\*

**\*A 20% service fee will be added to all guest checks and will be used to cover our increasing operational costs.**

**Service fees are not tips. Tips are not expected but are always appreciated.**