

AYŞE

RESTAURANT WEEK SUNDAY BRUNCH MENU

\$35 per person

Aug 25-Aug 30

1ST COURSE (Please select one)

Hummus

chickpeas / tahini / lemon / garlic (v.e.g.)
(Served with Pita)

Spicy Feta

whipped Bulgarian feta / jalapeno / cilantro / aleppo (v.g.)
(Served with Pita)

Muhammara

red pepper / walnuts / pomegranate molasses (v.e.g.)
(Served with Pita)

Tzatziki

cucumber / garlic yogurt / dill / mint (v.g.)
(Served with Pita)

2ND COURSE (Please select one)

Cheese Cigars

crispy yufka dough / feta / apricot -
jalapeno sauce (v.)

Beets

goat cheese / orange / evoo /
pistachio (v.g.)

Falafel

chickpea fritters / cilantro /
cumin / red beet tahini (v.e.g.)

Zucchini Cakes

grated zucchini / feta cheese / tzatziki
(v.g.)

L.F.C.

Lebanese fried chicken / hot honey
tahini yogurt / pickled beet salad (g.)

Ayse Salad

romaine / arugula / tomatoes / cucumber /
red onion / feta / crispy chickpeas / lavash
chips / house vinaigrette (v.)

Brussels Sprouts

walnut / caper / currants / hot sweet &
sour dressing (v.g.)

Soup of the Day

ask your server for the soup of the day
special.

Yogurt

smashed pistachio baklava / berries

3RD COURSE (Please select one)

Manti

mini beef dumplings / garlic yogurt
cream / aleppo butter / mint

Lamb Gyro

pitaco / spiced lamb roast / tzatziki /
lettuce / tomato / cucumber ezme / feta

Eggplant Parmesan

eggplant / mozzarella / marinara
/ parmesan (v.g.)

Limoncello Pancakes

blueberry-limoncello pancakes / lemon-
whipped ricotta / blueberry compote / shaved
white chocolate / smoked nitrate free bacon /
maple syrup / grass fed butter

Cauliflower

shawarma spice / green tahini / pickled
red onions / zaatar bread (v.e.)

The“Breakfast” Pizza

Neapolitan pizza crust / topped with
spinach-ricotta / mozzarella / scrambled
eggs / bacon / home fries / red onion / bell
peppers

Soujok Benedict

pita bread topped with sliced tomato /
arugula / soujok beef sausage / sumac red
onions / 2 poached eggs / garlic yogurt /
aleppo butter / Ayse home fries

Chicken Shawarma

pitaco / garlic yogurt / shaved spiced
chicken / lettuce / tomato / pickled red
onions

“Shrimp N' Grits”

creamy parmesan polenta / gulf shrimp
scampi with Italian sausage / tomatoes /
garlic / peppers / onions / chardonnay
butter / poached egg (g.)

DESSERT (Please select one)

Baklava

phyllo / pistachios / lemon

Mastic Gelato

(g.)

Tiramisu

lady fingers / espresso / mascarpone

Pomegranate Sorbet

(v.e.g.)

(v.) Vegetarian (v.g.) Vegetarian/Gluten Free (v.e.) Vegan (v.e.g.) Vegan/Gluten Free (g.) Gluten Free

This menu is available for individual guests only. No sharing, splitting, or substitutions, except for dietary restrictions. Dine-in only. Restaurant Week menu cannot be combined with other promotions, discounts, coupons, or loyalty rewards. Tax, and gratuity are not included. Management reserves the right to modify the menu based on product availability.

“Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.”