

RESTAURANT WEEK

LUNCH SPECIAL

Weekdays only

\$35 Per Person

Must be enjoyed by the entire table.

Wine by the Bottle \$30

Riesling, Carl Graff

Sauvignon Blanc, Collenvento 921

Pinot Noir, Ca’Bea

Malbec, Don Genaro

Assyrtiko, Feredini

FIRST COURSE

Choice of One

BABA GHANOUI GF|DF|NF|V|VG

Smoked Eggplant, Tahini

CACIK GF|NF|V

Strained Yogurt, Cucumber, Mint

HTIPITI GF|NF|V

Roasted Red Pepper, Feta, Thyme, Olive Oil

SECOND COURSE

Choice of One

GREEK SALAD GF|NF|V

Heirloom Tomatoes, Cucumbers, Peppers, Red Onion, Olives, Lemon Olive Oil, Feta Cheese

BRUKSEL LAHANA GF|NF|V

Brussels Sprouts, Lemon Yogurt, Urfa Peppers, Gooseberries

THIRD COURSE

Choice of One

GRILLED CHICKEN NF

Zaatar, Sumac, Grilled Tomato, Pepper, Toum, Pita

ADANA KEBAP NF

Minced Lamb & New York Strip Kebap, Grilled Tomato, Sumac Onions, Lavash

BRANZINO GF|DF|NF

Grilled Mediterranean Sea Bass, Lemon

İMAM BAYILDI GF|DF|NF|V|VG

Baby Eggplant Stuffed with Onions, Tomatoes, Salt & Pepper

DESSERT

Choice of One

KAZANDİBİ GF|NF

Milk, Mastic Tree Gum, Rice Paste, Cinnamon: Served with Vanilla Ice Cream

SORBET

Peach Sorbet

GLUTEN-FREE | DF - DAIRY FREE NF - SAFE FOR NUT ALLERGIES | V-VEGETARIAN | VG - VEGAN