



Summer Restaurant Week

\$55 per person

The Welcome

Mini Cig Kofte(V)(DF)

Bulgur tartare over little gem leaf and pomogranate molasses

To Start(Select one)

Köpoğlu(V)

Traditional mezze with eggplant, roasted peppers,garlic yogurt, tomato sauce, and EVOO

Dolmades(V)

Hand-rolled grape leaves stuffed with seasoned rice,served with Aleppo avgolemono.

Chicken Shish Bites

grilled chicken over Mint Garlic Lebneh and Urfa Butter Sauce

The Main(Select One)

Adana Beyti

Beef and lamb kebab wrapped in lavash, served with smoky tomato sauce,garlic yogurt, and warm Urfa butter.

Schug Butter Fettuccine (V)

Fettuccine tossed in house-made schug butter sauce with roasted red peppers,Parmesan, and toasted pine nuts.

Aegean Branzino

Pan-seared branzino served with a creamy caper tomato sauce.

Braised Short Rib & Hummus(DF)

Slow-cooked short rib served over creamy hummus, finished with a rich short rib jus.

A Sweet Ending(Select One)

Chilled Chocolate Baklava

Chilled chocolate baklava with milk, pistachios, and walnuts.

Raspberry Sorbet(DF)

House-made raspberry sorbet finished with fresh berries and mint.