

Restaurant Week Lunch Special

\$35 Per Person

Must be enjoyed by the entire table.

Red / White Wine by the Bottle \$30

FIRST COURSE

Tasting of Three Spreads

HTIPI TI GF|NF|V

Roasted Red Pepper, Feta, Thyme, Olive Oil

BABA GHANOUJ GF|DF|NF|V|VG

Smoked Eggplant, Tahini

CACIK GF|NF|V

Strained Yogurt, Cucumber, Mint

SECOND COURSE

Choice of One

DOLMADES GF|DF|NF|V|VG

Grape Leaves Stuffed with Rice, Tomatoes, Parsley

FALAFEL GF|DF|NF|V|VG

Chickpeas, Tahini, Tomatoes, Radishes, and Seasonal Greens

THIRD COURSE

Choice of One

KÖFTE GF|NF

Minced Lamb & New York Strip Patties, Sumac Onions,

Tomatoes, Cacık

GRILLED CHICKEN NF

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

BRANZINO GF|DF|NF

Grilled Mediterranean Sea Bass, Lemon

CAULIFLOWER GF|DF|NF|V|VG

Fried Cauliflower, Turkish Dried Fig, Tahini Sauce, Sorrel

DESSERT

Choice of One

PORTAKALLI SÜTLAÇ GF

Orange Rice Pudding, Hazelnut

SORBET

Blood Orange

GF - GLUTEN-FREE | DF - DAIRY FREE

NF - SAFE FOR NUT ALLERGIES | V - VEGETARIAN | VG - VEGAN