

January 19-25

TYSONS RESTAURANT WEEK

LUNCH SPECIAL

\$35 Per Person

Must be enjoyed by the entire table.

Wine by the Bottle \$30

Assyrtiko - Wine Art

Narince - Kavaklidere

Tempranillo - Rios de Tinta

Malbec - Romulo

Moschofilero - Bosinakis Anastasia

FIRST COURSE

Choice of One

LABNEH GF|NF|V

Strained Yogurt, Garlic Confit, Zaatar

HUMMUS GF|DF|NF|V|VG

Puree Of Chickpeas, Tahini

LENTIL SOUP GF|DF|NF|V|VG

Lentil, Onion, Carrot, Potato, Lemon

SECOND COURSE

Choice of One

GAVURDAGI SALAD GF|DF|V|VG

Cucumbers, Tomatoes, Peppers, Walnuts, Onion, Pomegranate sauce, Olive Oil

BRUKSEL LAHANA G F | N F | V

Brussels Sprouts, Lemon Yogurt, Urfa Peppers, Gooseberries

THIRD COURSE

Choice of One

GRILLED CHICKEN NF

Zaatar, Sumac, Grilled Tomato, Pepper, Toun, Pita

ADANA KEBAP NF

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

BRANZINO GF|DF|NF

Grilled Mediterranean Sea Bass, Lemon

FALAFEL GF|DF|NF|V|VG

Chickpea Patties, Tahini, Tomatoes, Radishes, Parsley, Mint

DESSERT

Choice of One

PORTAKALLI SÜTLAÇ GF

Orange Rice Pudding, Hazelnut

SORBET

Lemon Sorbet

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