



RESTAURANT WEEK
BRUNCH
2026

FOR ENTIRE PARTY

\$25 PER GUEST

Select one appetizer, one entree & one dessert

FIRST COURSE
CHOOSE ONE

Lentil Soup

Red lentils, onions, carrots, potato (GF, VG)

Greek Salad

Romaine hearts, beets, red onion, olives, tomatoes, cucumber, olives, feta cheese, lemon dressing (GF, VG)

Classic Humus

Chickpeas spread with tahini, yogurt, lemon salt, olive oil (GF, VG)

Muhammara

Marinated roasted red pepper with walnuts, olive oil (VG)

Tzatziki Dip

Fresh labneh yogurt flavored with garlic, dill, olive oil & cucumber (GF, VG)

Spicy Labneh Dip

Garlic-yogurt, celery, sun-dried chili & tomato (GF, VG)

Beet Labneh Dip

Beets, labneh yogurt, garlic, olive oil (GF, VG)

Moutabal

Charred eggplant, yogurt, tahini, garlic, olive oil (GF, VG)

Falafel

Chickpea-vegetable fritters with hummus (VG)

Sigara Boregi

Feta cheese & parsley wrapped in homemade dough (VG)

SECOND COURSE
CHOOSE ONE

Egg White Frittata

Kashkaval cheese, spinach, mushrooms, sumac served with toast (VG)

Soujouk Omelet

Thinly sliced Soujouk & kashkaval cheese served with toast

Soujouk Eggs Benedict

Soujouk, Poached eggs, hollandaise, English Muffin, home fries and petite salad

Lox Benedict

Smoked Salmon, arugula, poached eggs, hollandaise, English muffin, home fries, petite salad

Sunny Side Up Eggs

Fried eggs with home fries and toast (VG)

Adana Kebab

Grilled ground beef kebab seasoned with red peppers & herbs served with white rice

Lavash Wrapped Adana Kebab (Beyti Kebab)

Grilled spicy ground beef kebab wrapped in lavash bread with eggplant puree served with tomato sauce & yogurt

Kofte with Iskender Sauce

Kofte served over garlic yogurt with tomato Iskender sauce

Chicken Shish Kebab

Grilled chicken cubes seasoned with herbs and white rice

Chicken Adana Kebab

Grilled ground chicken kebab seasoned with red peppers & herbs served with white rice

Lamb (Lule) Kebab

Grilled ground lamb Kebab seasoned with black pepper & onion served with white rice

Moussaka

Eggplant, potato, ground beef, bechamel sauce & cheese

Vegetarian Moussaka

Eggplant, zucchini, potato, tomato sauce, basil, bechamel sauce & cheese (VG)

THIRD COURSE
CHOOSE ONE

Baklava

Finely Layered Pastry Filled with Nuts & Steeped in Syrup

Tahini Crème Brûlée

Vanilla Custard with a Freshly Caramelized Crust with Tahini

Sutlac

Rice Pudding

Turkish Coffee Tiramisu

Turkish Coffee, Kahlua & Mascarpone Cream and Layers of Turkish Coffee-Soaked Ladyfingers

VG- Vegetarian | GF- Gluten Free | V-Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

A 20% service charge will be added to all guest checks and will be used to cover our increasing operational costs.

Service fees are not tips. Tips are not expected but appreciated.