

RESTAURANT WEEK 2023 BRUNCH

\$25 per person

choose two mezzes, one entrée, and one dessert or one mezze, one entrée, and one dessert whole table must participate

MEZZE

HUMMUS

chickpeas spread with tahini, lemon salt, olive oil, pine seeds $^{(gf, \nu)}$

HAYDARI

fresh labneh yogurt flavoured with mint, dill, olive oil & walnut (gf.vg)

ATOM

garlic-yogurt, celery, sundried chili & tomato (gf,vg

EZME

sundried tomato paste with onion, green pepper, garlic, parsley and turkish spices (gf,vg,df)

PEMBE SULTAN

beets, labneh yogurt, garlic, olive oil (gf,vg)

MUHAMMARA

red pepper spread with walnuts, feta cheese & olive oil

FALAFEL

chickpea fritters, tahini sauce (vg)

PATATES KÖFTE

potato cakes with crumbled feta & yoghurt sauce (vg)

SIGARA BÖREGI

feta cheese, onions & parsley wrapped in homemade dough $^{(vg)}$

LENTIL SOUP

red lentils, onions, tomatoes, paprika oil (vg.gf)

SECOND COURSE

ISKENDER KEBAP

thinly sliced beef döner kebab, served over toasted pita bread with tomato sauce and yoghurt

INEGOLU KÖFTE

char-grilled ground beef kofta, seasoned with onions & herbs, served with white rice, ezme, and carrot-red cabbage slaw

TAVUK SIS

char-grilled chicken cubes seasoned with Turkish spices served with bulgur pilau, ezme & carrot-red cabbage slaw

TAVUK KÖFTE

char-grilled ground chicken kofta, seasoned with onions, herbs, served over pita bread with tomato sauce and yoghurt sauce

WHITE BEAN STEW

Tomatoes, onions & green peppers (vg,gf)

MENEMEN

Scrambled eggs, tomatoes, onions, sweet peppers (vg.gf)

SUCUKLU OMELETTE

Beef-lamb sausage, kashkaval cheese (gf)

FRITTATA

Egg whites with spinach, mushrooms, kashkaval cheese and sumac (*g.gf)

SUNNY-SIDE EGGS (vg,gf)

SCRAMBLED EGGS (vg,gf)

BAKLAVA OR CHOKLAVA

thinly layered pastry filled with nuts, steeped in syrup

THIRD COURSE DONDURMA

choice of chocolate, vanilla, or strawberry ice cream

YOGHURT & HONEY

with fresh fruit

v- vegetarian | gf- gluten free | vegan

^{*}consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

All checks are subject to a 20% service fee, which contributes to a higher hourly wage for the people that take care of our guests