



RESTAURANT WEEK 2023 DINNER

\$40 per person

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

MEZZE

FALAFEL

chickpea fritters, tahini sauce ^(vg)

PATATES KÖFTE

potato cakes with crumbled feta & yoghurt sauce ^(vg)

SIGARA BOREGI

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

LENTIL SOUP

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

EZME

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

MOUTABAL

charred-eggplant, yogurt, tahini, garlic, olive oil ^(gf, vg)

MUHAMMARA

red pepper spread with walnuts, feta cheese & olive oil ^(gf, vg)

PEMBE SULTAN

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

HAYDARI

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

ATOM

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

HUMMUS

chickpeas spread with tahini, lemon salt, olive oil, pine seeds ^(gf, vg, f)

SECOND COURSE

DÖNER KEBAP

thinly sliced beef döner kebab served with white rice, ezme, and carrot-red cabbage slaw

ISKENDER KEBAP

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

ADANA KEBAB

char-grilled ground beef kebab, seasoned with red pepper and herbs, served with bulgar pilau

TAVUK ADANA KEBAP

ground chicken kebab seasoned with red peppers & herbs, served with bulgur pilau, ezme & carrot-red cabbage slaw

INEGOL KÖFTE

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

VEGETABLE STEW

vegetable stew with cauliflower, chickpeas, onions, and carrots ^(v, gf)

CHAR-GRILLED SALMON

served with mashed potatoes, beetroot & spinach ^(gf)

VEGETARIAN MOUSSAKA

eggplant, carrots, zucchini, potatoes, tomato sauce, basil, mozzarella ^(vg)

TAVUK BEYTI KEBAP

Chicken kebab wrapped in lavash bread, with eggplant purée, served with iskender sauce and yoghurt

TAVUK KÖFTE

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

BEYTI KEBAP

char-grilled spicy ground beef kebab, wrapped in lavash bread, with eggplant purée, served with iskender sauce and yoghurt

TAVUK SIS

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

THIRD COURSE

BAKLAVA OR CHOKLAVA

thinly layered pastry filled with nuts, steeped in syrup

DONDURMA

choice of chocolate, vanilla, or strawberry ice cream

SUTLAC

rice pudding

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