$\$ 25$ per person
choose one mezze, one entrée, and one dessert
whole table must participate

MEZZE

SHEPHERD SALAD
Chopped tomatoes, cucumbers, onions, green peppers, walnuts, parsley, lemon dressing (vg, gf, df)

LENTIL SOUP
red lentils, onions, tomatoes, paprika oil ${ }^{(\log , g)}$

## EZME

sundried tomato paste with onion, green pepper garlic, parsley and turkish spices ${ }^{\text {(8fv.v.df) }}$

MUHAMMARA
red pepper spread with walnuts, feta cheese \& olive oil (ef,vg)

PEMBE SULTAN
beets, labneh yogurt, garlic, olive oil (gfvg)
HAYDARI
fresh labneh yogurt flavoured with mint, dill, olive oil \& walnut (gf,vg)

ATOM
garlic-yogurt, celery, sundried chili \& tomato (8,fvg)
HUMMUS
chickpeas spread with tahini, lemon salt, olive oil, pine seeds ${ }^{(g f v y s, d f)}$

## 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 pilav

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

THIRD COURSE
CHOKLAVA
Chocolate thinly layered pastry filled with nuts, steeped in syrup

VEGETARIAN MOUSSAKA
Eggplant, potato, ground beef, bechamel sauce,
kashkaval cheese ${ }^{(\mathrm{vg})}$

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

VEGETABLE STEW
vegetable stew with cauliflower, chickpeas, onions, and carrots ${ }^{(v, g)}$

BAKLAVA
thinly layered pastry filled with nuts, steeped in syrup

SUTLAC
rice pudding
*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*
*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

