

# **RESTAURANT WEEK 2023 LUNCH**

# \$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 (vg.gf)

#### **EZME**

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

## **MUHAMMARA**

red pepper spread with walnuts, feta cheese & olive oil

## 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  $^{(\mathrm{gf,vg,df})}$ 

# **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

## VEGETARIAN MOUSSAKA

Eggplant, potato, ground beef, bechamel sauce, kashkaval cheese (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. gf)

# THIRD COURSE

# **BAKLAVA**

thinly layered pastry filled with nuts, steeped in syrup

# CHOKLAVA

Chocolate thinly layered pastry filled with nuts, steeped in syrup

# SUTLAC

rice pudding

<sup>\*</sup>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\*