

COLD MEZES



HOT MEZES

Olives 10

Zesty orange, rosemary, olive oil
(V, VG, GF)

Tatziki 11

Lebni, dill, cucumber, olive oil, marash,
homemade bread
(V, GF, CAN BE GF)

Humus 11

Garbanzo beans, lemon, tahini, homemade bread
ADD pastirma+ \$6
(V, GF)

Buratta Crostini 18

Anatolian aged cured beef pastirma, buratta, campari
tomato, basil, olive oil, pomegranate drizzling, crostini

Badimcan 12

Roasted eggplant, mix bell peppers, parsley,
marash, olive oil, homemade bread
(V, GF, CAN BE GF)

Ezme 11

Walnut, bread crumbs, cumin, bell pepper, tomato paste,
garlic, pomegranate reduction, homemade bread
(V, VG)

Pastirma 17

Cured anatolian beef carpaccio, arugula, capers,
onion, lemon, sumac

Meze Combo 29

A selection of tzatziki, tabouli, hummus, borek,
falafel, ezme, sarma, badimcan, olives served with
homemade bread
(V)

Kibbeh 14

Ground beef, bulgur, onion, spices, cumin,
parsley, nuts, yogurt, fresh lemon, burnt paprika butter

Borek 11

Stuffed filo dough, feta, goat cheese, parsley
(V)

Falafel 11

Crispy ground chickpea & parsley, seasoned with
house herbs, yogurt tahini sauce
(V)

Octapodaki 22

Grilled octopus with butter beans, arugula and lemon

Kalamar 18

Sautéed calamari with artichoke, olives, capers, cherry
tomato, white wine, tomato sauce, homemade bread
(CAN BE GF)

Feta Garides 18

Jumbo prawns with olives, artichoke, peperoncini
cherry tomato, feta, white wine sauce and
homemade bread
(CAN BE GF)

Sarma 11

Warm grape leaves stuffed with rice, cumin, garlic,
topped with yogurt, tomato sauce, burnt butter
(V, CAN BE VG)

Anatolian Fries 9

Za`atar, sumak, paprika, parsley

SALADS

Horiatki 15

Campari tomato, persian cucumber,
bell peppers, onion, olives, feta with
fresh lemon olive oil dressing
(V, GF)

Falafel Salad 17

Stuffed with goat cheese, served
with mixed greens, avacoda,
cherry tomato, red onion,
balsamic reduction
(V)

Tabouli 15

Bulgur, tomatoes, parsley,
pumpkin seed, date, mint,
onion, tossed in olive, lemon
juice, pomegranate reduction
(V, VG)

ADDS

Grilled Salmon 10
Grilled Lamb 8
Grilled Chicken 7
Falafel 6

FROM THE OVEN

Lahmacun 26 (2)

Thin flat bread topped,
spiced ground meat, bell
peppers, onion, parsley,
tomato, herbs served
with campari
tomato, sumac onion,
parsley, lemon

Mantarli Pide 18

Flat bread,
mushrooms,
za`atar, olive oil,
kesseri cheese,
arugula
(V)

Kusbasi Pide 21

Flatbread, minced
lamb, kesseri
cheese, bell
peppers, tomato,
herbs

Yumurtali Pide 18

Flatbread, eggs,
kesseri and feta
cheese, za`atar,
olive oil, herbs
(V)

Add sausage or
pastirma +6

Sucuklu Pide 21

Flatbread, dried
beef soujouk,
onions, campari
tomato and kesseri
cheese

Add eggs +5

Pastirma Pide 22

Flatbread,
Anatolian cured
beef, pastirma,
kesseri cheese

Add eggs +5

MAINS

Moussaka 24

Roasted bell peppers, eggplant,
zucchini, potato, marash, kesseri
cheese, bachamel, house tomato
sauce, yogurt
(V, GF)

Manti 26

Anatolian meat dumpling,
garlic yogurt, tomato sauce
and burnt butter

Solomos 28

Baked alaskan salmon topped with
fennel, leeks, spinach, cherry tomato,
fresh dill, mustard and fume sauce
over gigantes plaki

Kasarli Beyti 26

Lavash wrapped zirch minced
beef & lamb, parsley, red onions,
kesseri cheese, yogurt, house tomato
sauce, marash, olive oil, pistachio

Sultani 27

Zirch minced lamb & beef, roasted
smoky eggplant, bell pepper, parsley,
tomato, seared bell pepper butter
paste, yogurt, homemade bread

Yogurt Kofte 26

Zirch minced beef, cumin, red
onions, house bread cubes, house
tomato sauce, yogurt, burnt butter
served with meyhane pilav(bulgur)

HALIKARNAS TAVA 29

Octopus, kalamari, salmon, prawns, campari,
mustard, dill, peperoncini, cream, ouzo
peperoncini sauce, homemade bread

Lamb Brochette 29

House marinated lamb cubes,
served with chickpea, kale, red
cabbage, sun-dried tomato,
meyhane pilav(bulgur), marash

Chicken Brochette 25

House marinated chicken cube
served chickpea, kale, red cabbage,
sun-dried tomato, meyhane
pilav(bulgur), marash

Adana 26

Zirch minced beef & lamb, onions,
parsley, red bell pepper paste, served
with chickpea, kale, red cabbage, sun-
dried tomato, meyhane pilav(bulgur),
marash

*WE TAKE PRIDE IN PREPARING OUR MENU ITEMS FRESH DAILY AND MAY OCCASIONALLY RUN OUT OF POPULAR ITEMS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

(GF): GLUTEN FREE
(V): VEGETARIAN
(VG): VEGAN