



BRUNCH
11am-3pm

Mimosa 9

EGGS

**TRADITIONAL ANATOLIAN
BREAKFAST (For Two) 65**

Assorted anatolian cheeses, salamura
olives, honey, kaymak (clotted cream), fig
jam, 4 cheeses Su Böreği, fresh campari
tomatoes, cucumbers, sahanda two eggs,
soujouk, tahin & pekmez, simit,
homemade bread served with a pot of tea

Falafel & Hummus 16

Humus and Falafel, yogurt tahini sauce,
homemade bread (V)

Meze Combo 29

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

Menemen (Shakshuka) 21

Soft scrambled eggs with campari
tomatoes, shishito peppers, olive oil,
butter (V)

Cappadocia Casserole 24

Slow-cooked lamb & beef and vegetables
with tomatoes, peppers, onions, garlic,
sunny side-up eggs with homemade
bread (V)

Sweet Antep Katmer 25

Crispy pistachio filled filo pastry, kaymak
(clotted yogurt cream), drizziling tahini and
pekmez sauce, assorted fruits

SALADS & WRAPS

LUNCH

11am-4.30pm

House Salad 14

Mixed greens, avacoda, pumpkin
seed, cherry tomato, red onion,
balsamic reduction (V)

Horiatki 15

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

Chicken Wrap 21

Marinated Chicken cubes, sumac
onion, campari tomato, butter lettuce,
melted cheese, parsley, fresh
homemade lavash and Anatolian fries

Kofte Wrap 21

Zirh minced beef, sumac onion, campari
tomato, butter lettuce, melted cheese,
parsley, fresh, cheese, homemade
lavash served and Anatolian fries

Falafel Wrap 18

Sumac onion, lettuce, campari tomato,
butter lettuce, parsley, yogurt tahini
sauce, fresh homemade lavash and
Anatolian fries (V), Can be (VG)

Anatolian Fries 9

Seasoned with za`atar, sumac,
paprika and parsley (V)

ADDs:

Chicken 8 Lamb 12
Grilled Salmon 12 Falafel (3) 7

FROM THE OVEN

Mantarli Pide 21

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

Add eggs +4

Yumurtali Pide 22

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

Add pastirami +6

Lahmacun 26 ⁽²⁾

Thin flat bread topped, spiced zirh
minced beef & lamb, bell peppers,
onion, parsley, tomato, herbs served
with campari tomato, sumac onion,
parsley, lemon

Kusbasi Pide 25

Flatbread, zirh minced beef, kesseri
cheese, bell peppers, tomato, herbs

Add eggs +4

Pastirma Pide 25

Flatbread, Anatolian cured beef,
pastirma, kesseri cheese

Add eggs +4

Sucuklu Yumurtali Pide 27

Flatbread, dried beef soujouk, sunny side up
eggs, kesseri and mozzarella cheese

***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**



SPARKLING

Domaine Laurier Sparkling Rosé, CA 14/54
chardonnay, pinot noir, fermented in bottle,
fruity, vanilla, apricot, apple

Veuve Devienne Brut, FR 13/50
nice balance of peach, citrus, cream, soft,
smooth

ROSE

Sables d'azur Rosé,Provence, FR 15/58
dry, fresh, clean, crisp, smooth floral

WHITE

Harmonia Chardonnay, GREECE 14/54
citrus & guava aromas, fresh,vibrant, light,
dry

Animus Vinho Verde 12/46
crispy, citrus, lively, fresh, vibrant,
light, dry

Lobster Reef Sauvignon Blanc, NZ 15/58
tropical flavors, hints of peach, apricot
citrus, herbs

RED WINES

Kalecik Karasi, Sevilen, TURKIYE 15/58
smooth, fruity with red berries, cherry and spice

Mavroudi Kanakaris, GREECE 14/ 54
red fruits, spices, vanilla, moderate body,
lively acidity

Colores del Sol Malbec,ARGENTINA 13/50
intense aromas of blackberry, soft & elegant
tannins, notes of blackcurrant & ripe

Lillie’s Pinot Noir Central Coast, CA 15/58
bramble berry, wild sage, hints of tobacco,
raspberry, cocoa tannis and smooth finish

Oak Farm Cabernet Sauvignon, CA 15/58
dark chocolate, black tea, black cherry,
tobacco, dry, full bodied

BOTTLED BEERS

- Mythos, Greece 8
- Septem IPA, Greece 8
- Bomonti, Turkey 9
- Efes, Turkey 8

DRAFT BEERS

- Fort Point, Ksa Kolsh 8
- Drake`s Hefewaizen 8
- Elysian Spacedust IPA 9
- Trumer Pilsener 8

SOFT DRINKS

- | | |
|--------------------------|---------------------|
| Ayran 6 | Turkish Coffee 4.95 |
| Shalgam 6 | Drip Coffee 4.95 |
| (Fermented turnip drink) | Turkish Tea 2 |
| Coca cola 5.5 | Orange Juice 6 |
| Diet cola 5 | Applee Juice 6 |
| Sprite 5 | S. Water 7 |

Bearitage Old Vine Zinfandel, CA • 52•
medium-bodied, balanced,
red & black fruit aromas

Agiorgitiko, Mhaenatan, GREECE• 62•
Dark fruit, chocolate, spice, smooth tannis

Brady Petite Sirah, CA •54•
dark aromas, black fruits, purple flowers, charcoal

Syrah, Kalecik Karasi, Blend, Majestik, TURKIYE •55•
blackberry, plum, peppery spice

Baron Des Chartrons Bordeaux, FR • 58•
fresh fruit, cherry, notes of undergrowth,
balance, finessed

Krasno Red Blend, Slovenia •65•
balanced and earthy with red berries, herbal notes

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