

SPECIAL EGGS & BREAKFAST

Shakshuka • 19

Poached eggs, special tomatoes sauce, feta cheese

Vegan Shakshuka • 16

Hummus, special tomatoes sauce, tahini, chickpeas

Meatball Shakshuka • 21

Old recipe meatball, eggs poached in a sauce of tomatoes, olive oil, peppers, onion and garlic

Avocado Toast • 15

Fresh herbs, pickled onion, crushed red pepers

Wild Smoke Salmon +6 Feta Cheese +3
2 Organic Poached Eggs +5 Jumbo Shrimp +12

Spinach Feta Omelet • 16

Feta, organic spinachi chooped salad

Mushroom Goat Cheese Omelet • 17

Shitake, portobello, 12-months aged goat cheese, chives and chopped salad

Add homefries +3

Cilbir (Turkish Eggs) • 19

Poached eggs, garlic yoghurt, chili oil, parsley oil, brioche croutons *available gluten-free*

Spicy Sucuk • Sunny Side Up Eggs • 17

Italian hot pepper, organic eggs, sucuk (beef sausage)

Old Recipe French Toast • 16

Brioche bread, maple syrup, berries

Pancake • 16

Organic maple syrup, butter, berries

Brioche Gravlax • 20

Wild smoked salmon, cream cheese, capers, pickled onion

Menemen • 18

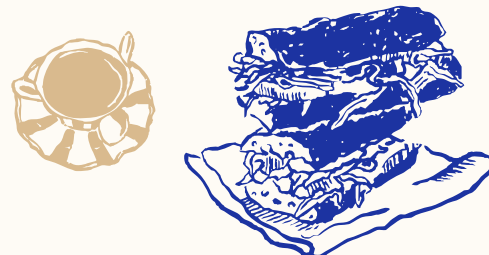
A popular traditional Turkish dish eggs, tomato, green peppers, and spices such as ground black and red pepper cooked in olive

Simit Platter • 12

Spicy feta dip, cucumber and tomatoes

Pistachio French Toast • 19

Homemade pistachio ice cream, pistachio crumble, maple syrup



ZEUGMA FAVORITES

Medi Breakfast • 25

Feta cheese, tulum cheese, olives, tomatoes and cucumbers, tahini chocolate, simit, sucuk (beef sausage), halloumi cheese

Chicken Shish Kebab • 24

Organic chicken breast, rice, chopped salad and lavash bread

Keftah Kebab • 24

Ground lamb, chopped salad, rice and lavash

Beef Shish Kebab • 28

Marinated filet mignon, rice, chopped salad and lavash bread

Mushroom Manti • 29

(130 years old recipe)

Handmade dumplings, stuffed with trio mushrooms and special mix spices serving with 16 hours procces double fermented warm yoghurt sauce

Spicy Piette Pasta • 26

Creamy and a little spicy tomato sauce, toasted hazelnut, aged parmesan, parsley, olive oil

organic grilled chicken +8

Jumbo Shrimp +10

GOURMET BURGERS AND WRAPS

Spicy Keftah Durum (Wrap) • 19

Grilled tomato, grilled hot pepper, sumac

Fish Burger • 17

Deep pan fried basa fish, miso aioli, lettuce, red onion

Beet Falafel Wrap • 17

Smashed beet falafel, tahni sauce, pickled onion, hummus, herbs and fries

Wagyu Cheese Burger • 18

10 oz wagyu beef, caramelize onion, aged cheddar cheese, brioche bread, special sauce and fries

Truffle Goat - Wagyu Cheese Burger • 24

24 months truffle tremor cheese, 10oz beef wagyu burger, caramelized onion, special sauce and fries

Pistachio Steak Burger • 20

Roasted cherry tomatoes, pistachio pesto, smoked ketchup, house cut french fries, pickles



MEZZE BAR

Grill Za'atar Bread • 6

Our Hummus • 10

Chickpea puree, tahini, lemon, olive oil

Avogannush • 13

Smoked eggplant, avocado puree, parsley oil

Pilaki • 15

Giant beans, garlic tomato sauce, dill

Pumpkin Muhammara • 13

Sweet pumpkin puree, walnut, garlic, feta cheese, topped with black sesame seeds

Labneh Za'atar • 12

Creamy yogurt, za'atar spices

Babaganoush 13

Smoked eggplant tahini, olive oil

Beet Heaven • 12

Creamed labneh cheese, organic baby beets

Kopoglu • 13

Eggplant, roasted pecan, tomato, yoghurt, parsley oil

Antakya Hummus • 12

Pine nuts, cucumber pickles, tomatoes, brown chili butter

Salataam • 13

Chopped shepherd's salad, tahini sauce, coriander oil, chickpeas

Hell Yoghurt • 12

Plain yoghurt, chili oil

Sauced Eggplant • 13

Cubes of eggplant, hearty tomato sauce, green pepper, onion, garlic

Olives & Pickles • 11

Kalamata olives, mixed pickles

Mezze Platter • 33

Choose 3 mezzes from the above

Mezze Buratta • 18

Apricot, pesto, raw tahini, hazelnut

Borrek • 16

Spinnach and cheese roll, spicy tomato, yoghurt

Lamb-Hummus • 22

Slow cooked lamb shoulder, hummus, garlic yoghurt

Beet Falafel • 16

Fried mashed chickpeas and fresh beets served with a garlic tahini sauce

Stuffed Artichoke • 19

Baby artichoke, dirty pine nuts rice, lemon capers aioli

Grilled Halloumi • 20

Confit garlic, zaatar, relish tomato, feta crumb, pomegranate molasses

Fava And Shrimp Cocktail • 21

Fava bean puree, red onion, cucumbers, fried shallots, olive oil

Red Lentil Soup • 14

`available only for winter and fall season

SALADS

Shepherd's Salad • 17

Tomatoes, Persian cucumber, red onion, green pepper, parsley, mint, lemon olive oil dressing and olives

Medi Bowl • 18

Hummus, organic beets, qunia, sauced eggplant, cashews, beet falafel and arugula

Beet Yoghurt & Quinoa • 21

Beet yoghurt, parsley, arugula, mix green, chickpea, lemon dressing, cranberries, toasted cashew

Halloumi Salad • 22

Grilled halloumi cheese,sesame lemon dressing, pomegranate seed, baby lettuce arugula roasted pecan

Grilled Artichoke Salad • 23

Kale, arugula, chimichurri aioli dressing, sunflower seeds, 26 months-aged parmeggiano cheese

*Feta +4
Organic chicken +11
Wild salmon +15*

*Jumbo Shrimp +13
Local Buratta +8
Beet Falafel +8*

SIDES

Hand Cut Fries • 9

Truffle Fries • 13

Carrot & Celery • 4

Rice • 6

Sautéed Root Veggies • 11

Fry Tahini Brussels • 14

Creamy Mushroom • 14

Mama's Feta Fries • 10

SPECIAL DRINKS

Ginger Lee • 9

Fresh squeezed lemonade, ginger, honey cayenne pepper and splash of club soda

Cranberry Fizz • 8

Cranberry juice, club soda, fresh squeezed lemonade

Fresh Squeezed Lemonade • 7

Additional flavors: rose, raspberry, mango, peach, passion fruit

Ice Tea • 7

Additional flavors: rose, raspberry, mango, peach, passion fruit

Fruit Mocktail • 10

Organic raspberry sugar, fresh homemade lemonade, club soda, fresh fruits

Istanbul • 10

Sumac-tajin spice, lavender syrup, fresh lemon, club soda, sliced fresh hot pepper

HOT DRINKS

Coffee Latte • 6

Organic Coffee • 3

Espresso • 4

Double Espresso • 6

Turkish Coffee • 4

Organic Hot Tea • 4

Japanes Sencha, English Breakfast, Earl Grey, Mint Verbena, Dragon Pearl Jasmine, Chamomile, Lemon, Ginger

**20% service fee will be added to all parties of 5 or more*

please let us know if you have any allergens or dietary requirements