

## DINNER



## 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 • 14

Creamed labneh cheese, organic baby beets.

### Kopoglu • 13

Eggplant, roasted pecan, tomato, yoghurt, parsley oil.

#### Hell Yoghurt • 12

Plain yoghurt, chili oil

#### Sauced Eggplant • 14

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

#### Olives & Pickles • 11

Kalamata olives, mixed pickles

#### Antakya Hummus • 12

Pine nuts, cucumber pickles, tomatoes, brown chili butter

#### Salataam • 13

Chopped shepherds salad, tahini sauce, coriander oil, chickpeas

#### Mezze Platter • 33

Please choose 3 cold Mezzes

### 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

#### Miso Calamari • 22

Pan seared calamari with fresh spices and herbs with miso aioli

#### Aegean Sea Octopus • 25

Chopped octopus, olives puree, grilled zucchini, roasted red onion, smoked paprika

#### Grilled Shishito Peppers • 16

Spicy roasted red pepper feta dip, sessame seed, olive oil

### Stuffed Artichoke • 19

Baby artichoke, dirty pine nuts rice, lemon capers aioli, fresh herbs

#### Grilled Halloumi • 20

Confit garlic, dukkah spice, relish tomato, labneh, 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



ENTRÉES

Organic Chicken Shish • 29

Marinated organic chicken breast with mediterranean herbs, rice, & veggie saute

Beef Shish Kebab • 35

Marinated beef with yoghurt and spices, smoked Marash (Turkish crushed red pepper) sauce, fresh herbs sumac onion salad and dirty pistachio almond rice

Mushroom Manti • 29

(130 years old recipe)

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

Beef Manti

Garlic yoghurt, red chili oil, dry minth, sumac, chicken broth and toasted walnuts

Mezze size • 21      Main Size • 31

Crispy Yayin Fish • 33

Deep pan fried basa fish, cucumber onion herbs salad (Sesame chili dressing) lemon capers aioli, toasted almonds

Shrimp Casserole • 36

Jumbo shrimp, garlic tomato sauce, portobello & shitake mushrooms, fresh herbs, topped with mozzarella cheese served with homemade piette hazelnut pasta *available gluten-free*

Truffle Goat - Wagyu Cheese Burger • 25

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

Pistachio Steak Burger • 23

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

Salmon Artichoke • 36

Pan seared wild salmon, roasted brussels and artichokes w/ lite spicy tomato sauce w/ artichoke puree and truffle crumble *available gluten-free*

Grilled Sea Bass • 37

Fillet of sea bass, bulgur and beet salad, creamy parsley sauce

Kuzu (Lamb Chop) • 47 *(best seller)*

Premium fresh cut lamb chops, truffle moussee, turmeric potatoes, chimichurri

Lamb Loin Kebab (Kuzu Karski) • \$43

Kuzu Karski is ( boneless lamb loin ) black garlic eggplant puree, brown butter tomato sauce, fresh herbs sumac salad

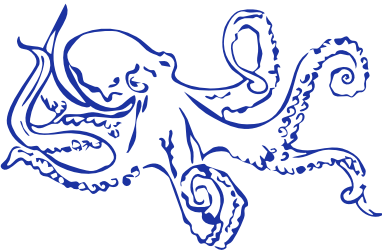
Keftah Piyaz • 29

Piyaz is traditional bean salad from Turkiye- ground lamb and beef mixed with dry herbs, tahini cumin sauce, giant beans,grilled onions, ajuka, lavash

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



\*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

SALADS

Shepherd's Salad • 17

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

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 Burrata +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

