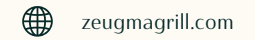



DINNER





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 • 32
Please choose 3 cold Mezzes


Mezze Buratta • 18  
Apricot, pesto, raw tahini, hazelnut


Green Dirty Shrimp Cocktail • 20 
Jumbo shrimps, green olives tapanade, citrus
dressing


Borrek • 16 
Spinach 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 • 20 
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, sesame seed,
olive oil

Roasted Cauliflower • 19  
Avocado salsa, dukkah spice, olive oil

Charred Artichoke • 19  
Grilled artichoke, garlic dill lemon dressing, capers
aioli, aged parmesan

Dolma-Sarma
please ask for daily "dolma" options to your server

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

Kofta • 29

Ground lamb and beef mix with fresh herbs, chopped roasted eggplant, ajuka, sumac & onion, lavash *available gluten-free*

Beef Shish Kebab • 35

Marinated beef w/ Mediterranean herbs, rice & veggie saute

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 hazelnut paccheri 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

Hünkar Shish Wagyu Kebab • 37

Wagyu flat iron beef marinated with, special herbs, bechamel black garlic eggplant puree, red onion herbs salad, brown butter tomatoe sauce.

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 • 36

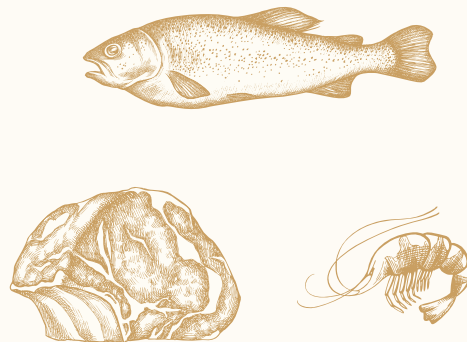
Fillet of sea bass, bulgur and beet salad, creamy parsley sauce

Pistachio Steak Burger • 23

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

Kuzu • 45 *(best seller)*

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



SALADS

Shepherd's Salad • 17

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

Roasted Artichoke & Kale • 19

Baby arugula, kale, mixed greens, cucumber, cherry tomatoes, sunflower seeds, lemon balsamic dressing

Beet Yoghurt & Quinoa • 19

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

Halloumi Salad • 20

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

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

*Shrimp +16
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

Hazelnut Paccheri Pasta • 14



 Vegetarian

 Vegan

 Gluten-Free

*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