

SPECIAL EGGS & BREAKFAST

Shakshuka • 18 

Poached eggs, special tomatoes sauce, feta cheese

Vegan Shakshuka • 17 

Hummus, special tomatoes sauce, tahini, chickpeas

Meatball Shakshuka • 18 

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 peppers

*Wild Smoke Salmon +6 Feta Cheese +3**2 Organic Poached Eggs +5 Jumbo Shrimp +12*Spinach Feta Omelet • 16 

Feta, organic spinach chopped 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

Medi Bowl • 18 

Hummus, organic beets, quinoa, sauced eggplant, cashews, beef falafel and arugula

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 processed double fermented warm yoghurt sauce

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, tahini 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 Burger • 20

10oz dry aged beef burger, pistachio pesto, smoke ketchup, pistachio crumble, cherry tomato and fries



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 • 32

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

Green Dirty Shrimp Cocktail • 20  

Jumbo shrimps, green olives tapanade, citrus dressing

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

Roasted Artichoke & Kale • 19 

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

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 +9

Wild salmon +14

Shrimp +12

Local Buratta +8

Beet Falafel +8

SIDES

Hand Cut Fries • 9

Truffle Fries • 13

Home Fries • 9

Rice • 6

Mama's Feta Fries • 10

Carrot & Celery • 4

Simit • 4

Fry Tahini Brussels • 14

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

 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