

# Ezme Dinner Menu

## With our homemade Bread

(Choice of)

*Vegan* **Humus** ♥♦♠

Chickpeas & tahini paste seasoned with garlic and olive oil.

*Vegan* **Muhammara** ♠

Roasted red pepper spread with walnut, olive oil, lemon juice, garlic

*Vegan* **Patlican Ezme** ♥♦♠

Grilled eggplants mixed with onions and peppers, dressed with lemon juice and olive oil.

## Second Course

(Choice of)

**Yeşil Salata** ♥

Mixed greens served with fresh tulum cheese, cherry tomatoes, cucumbers, asparagus walnuts, raisins and our famous fresh basil-vinaigrette dressing

*Vegan* **Çoban Salatası** ♥♦♠

Shepard's salad; Diced fresh cucumbers, tomatoes and green peppers, dressed with olive oil, parsley and pomegranate-lemon juice.

**Mücver** ♦

Savory zucchini pancakes served with romesco reduction and Turkish yogurt sauces.

## Third Course

(Choice of)

**Içli Patates Köfte**

Potato shells stuffed with ground, beef, parsley, and walnuts, served with yogurt sauce

**Sigara Böreği** ♦

Turkey's popular cigar-shaped pastry stuffed with feta cheese, parsley and dill.

**Kalamar** ♦

Fried calamari and octopus with tartar sauce

## Fourth Course

(Choice of)

**Külbastı** ♦

Marinated boneless chunks of lamb grilled on low heat served over warm lavash and ezme

**Tavuk Kebab**

Marinated grilled chicken breast with pearl onions on a skewer, served with muhammara

**Hünkar Beğendi** ♦

Traditional Turkish braised medallion filet mignon and eggplant puree with gruyere cheese.

**Deniz Tarağı** ♦

Sautéed scallops with eggplant puree, gruyere cheese and red pepper sauce.

**Somon Kebab** ♦

Grilled fresh salmon skewers served with spinach puree and mashed potatoes

*Vegan* **Taze Fasulye** ♥♦

Fresh green beans and tomato sauce with olive oil and served in room temperature

## Dessert

(Choice of)

**Antep Katmer**

Traditional filo dough filled with pistachio and homemade cream with a touch of honey served warm

**Firin Sutlac**

Treat yourself to this oven-baked Rice Pudding: baked in single-serving batches and then chilled, it is the comfort food Turkish moms would make.

**Profiterol**

Puff pastries filled with vanilla cream and finished with chocolate ganac

**Irmik Tatlısı**

Semolina dessert with coarsely ground wheat and pine nuts served with vanilla Ice cream

♥=Gluten Free, ♦=Nut Free, ♠=Dairy free

*Follow your savory Turkish Lunch/Dinner with a taste of a centuries-old tradition, Turkish Coffee.*

*We also invite you to enjoy Turkish cuisine, bazaar, traditional dance performances and music shows at the Turkish Festival on Sunday, September 25, 2016. Please visit [www.turkishfestival.org](http://www.turkishfestival.org) for more information.*

*7<sup>th</sup> Turkish Restaurant and Cuisine Week is organized by American Turkish Association of Washington, DC (ATA-DC).*

*For more information about ATA-DC, please visit [www.atadc.org](http://www.atadc.org)*