

Ezme Lunch Menu

First Course

Vegan Humus ♥♦♠

Chickpeas & tahini paste seasoned with garlic and olive oil.

Vegan Muhammara ♠

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

Vegan Yesil Salata ♥

Mixed greens served with tulum cheese, tomatoes, cucumbers, asparagus, walnuts, raisin and basil dressing

Mucver ♦

Savory zucchini pancakes served with romesco reduction and Turkish yogurt.

Vegan Dolma ♠

Grape leaves stuffed with caramelized onions, rice, pine nuts and cooked on gentle fire.

Second Course

Külbasti ♦

Grilled boneless chunks of lamb served over warm lavash and ezme salad

Fistikli Adana Kebab ♠

Grilled ground lamb and beef with pine nuts on a skewer served with humus.

Tavuk Kebab ♦

Marinated grilled chicken breast on a skewer, served with fresh tomato relish.

Somon Kebab ♦

Grilled fresh salmon skewer served with spinach puree.

Karides Kebab ♥

Seasoned grilled shrimp served with cocktail sauce.

Sebze Begendi ♦

Veggie delight; Grilled mushrooms, zucchinis, green and red peppers, tomatoes served on eggplant and gruyere cheese puree.

Please choose one of side orders

Rice, Mash Potato, Sautéed Mushrooms or Sautéed Spinach

Third Course

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

Profiterol♦

Puff pastries filled with vanilla cream and finished with chocolate ganach

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

According to the Department of Health consuming undercooked meat may cause food borne illness

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 for more information.

7th 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