

Turkish Restaurant Week

\$35

1 Course

Vegan **Dolma** (dairy free, gluten-free)

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

Vegan **Mercimek Kofte** (Nut free, dairy free)

Veggie lentil cakes with bulgur, onions and parsley.

Vegetarian **Mucver** (Nut free)

Savory zucchini pancakes mixed with feta cheese served with tomato and yogurt sauces.

Vegan **Muhammara** (Dairy free)

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

2 Course

Vegan **Mercimek Çorbasi** (Nut free, dairy free)

Aromatic red lentil soup.

OR

Vegan **Coban Salatasi** (Nut free, Gluten-free, dairy free)

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

3 Course

Sigara Böregi (Nut free) Turkey's popular crispy cigar-shaped pastry stuffed with feta cheese, parsley and dill.

Köfte (Nut free, dairy free) Grilled Turkish-style beef and lamb meatballs, seasoned with parsley

Sis Kebab (Nut free, Gluten-free, dairy free) Grilled, seasoned tender lamb on a skewer

Hünkâr Beğendi (Nut free) Breast Lamb served on an eggplant puree with gruyere cheese.

OR

Sebze Tabagi Vegetarian

Combination of Mucver, Mercimek Kofte, Dolma, Sebze Beğendi, Sigara Böregi, Sebze Kebab served with mashed potato

OR

Manti (Nut free)

Turkish-style homemade mini beef stuffed dough served in a garlic yogurt and topped with a buttered red pepper sauce.

OR

Adana Kebab (Nut free, dairy free)

Grilled ground lamb and beef on a skewer served on bed of rice and ezme salad.

4 Course

Baklava & Profiterol