

# Z A Y T I N Y A

## TURKISH RESTAURANT WEEK

Select one from each section for \$35

### HOMMUS

purée of chickpeas, garlic, tahini

### TURKISH STYLE PASTIRMA\*

traditionally-cured loin of beef imported from Turkey

### ÇERKEZ TAVUĞU

traditional Turkish chicken salad, spiced walnuts, sultanas, endive leaves



### İMAM BAYILDI

Ottoman-style roasted eggplant stuffed with onions, tomatoes, walnuts

### MIDYES

fried mussels, walnut tarator sauce

### PEYNIRLI PIDE

Turkish tomato sauce with cinnamon and oregano, covered in halloumi cheese



### PIYAZ

imported warm giant beans, kale, oven-roasted tomato, garlic

### FRIKA

Anson Mills farro verde, sun dried tomatoes, feta, braised chicken

### MERCIMEK KÖFTESİ

traditional seared red lentil patties, preserved lemon yogurt, pomegranate, lettuce leaves



### URFA BIFTEK\*

grilled sirloin, traditional Turkish ezme salata, walnuts, peppers, tomato

### OTTOMAN PILAF

saffron basmati rice, dates, pistachios

### ADANA KEBAB\*

ground Jamison farm lamb, grilled tomatoes, sumac, harissa pita, pickled chiles



### MINI TURKISH COFFEE CHOCOLATE CAKE

sea salt, mastiha ice cream, pistachio

### TURKISH DELIGHT

walnut ice cream, yogurt mousse, honey geleé, orange-caramel sauce, caramelized pine nuts