

TURKISH RESTAURANT WEEK

your choice of one from each section \$25
we request the entire table participate.

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

ÍMAM 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

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

