

# TURKISH RESTAURANT WEEK

**October 9 - 25 | \$35 per person | DINE IN / TO GO**

add a choice of one bottle wine: Turkish Red / Turkish White / Rose \$20

## First Course

### Sampler

Tasting of our all spread selections

HTIPITI | GF|NF  
CACIK | GF|NF

BABA GHANOUJ | GF|DF|NF|V  
LABNEH | NF|GF

HUMMUS | GF|DF|NF  
TARAMOSALATA | DF|NF|GF

## Second Course

### Choice of one

BEET CARPACCIO GF|DF|V

Orange wedges, greens, walnuts, olives

KAŞIK SALAD GF|NF

Diced cucumbers, tomatoes, peppers, feta, onions, pomegranate dressing

DOLMADES GF|NF|DF|V

Grape leaves stuffed with rice, tomatoes, parsley

BÖREK NF

Spinach, dill, feta, tomato marmalade

MÜCVER NF

Shredded zucchini, mint, dill, scallions, lemon zest yogurt

FALAFEL NF|V

Chickpea patties, tahini, tomatoes, radishes, parsley, mint

BRUSSELS SPROUTS NF|GF

Fried Brussels sprouts, truffle yogurt, Urfa pepper

## Third Course

### Choice of one

ADANA NF

Lamb & ribeye kebab, grilled tomato, sumac onions,

GRILLED CHICKEN NF

Zaatar, sumac, grilled tomato, pepper, toum,

BRANZINO GF|DF|NF

Grilled Mediterranean Sea Bass, avocado salad

MANTI NF

Mini beef dumpling with garlic yogurt, spicy oil, mint

## Dessert

### Choice of one

FISTIK SARMA

Phyllo dough, pistachios, syrup

AYDIN FIGS

Stuffed walnut, cherries, mascarpone cheese with mastic gam

GF - GLUTEN FREE | DF - DAIRY FREE NF - SAFE FOR NUT ALLERGIES | V - VEGAN

Items are subject to change according to availability - No substitutions | Consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of food borne illness | We don't separate checks, but accept up to 5 credit cards |

We kindly request that entire table participation

Turkish Restaurant Week is brought to you by ATA-DC

<http://www.turkishrestaurantweek.org/>

@DCTurkRestoWeek



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