

## Lunch Express

\$22 per person

Three Course Pre-Fixe Menu

\*Entire Table Must Participate\*

## First Course

### RED LENTIL SOUP

Red Lentils, Onions, Carrot, Potato (gf-vg-df)

### HAYDARI

Fresh Labneh Yogurt Flavored with Mint, Dill, Olive Oil  
& Walnut (gf-vg)

### ATOM

Garlic-Yogurt, Celery, Sundried Chili & Tomato (gf-vg)

### EZME

Sundried Tomato Paste with Onion, Green Pepper, Garlic, Parsley  
and Turkish Spices (gf-vg-df)

### PEMBE SULTAN

Beets, Labneh Yogurt, Garlic, Olive Oil (gf-vg)

### MUHAMMARA

Red Pepper Spread with Walnuts, Feta Cheese & Olive Oil (gf-vg)

### HUMMUS

Chickpeas Spread with Tahini, Lemon Salt, Olive Oil, Pine Seeds (gf-vg-df)

### SHEPHERD SALAD

Chopped Tomatoes, Cucumbers, Onions, Green Peppers, Walnuts, Parsley,  
Lemon Dressing (gf-vg-df)

## Second Course

### DÖNER KEBAP

Thinly Sliced Beef Döner Kebab Served with  
White Rice

### ISKENDER KEBAP

Thinly Sliced Beef Döner Kebab Served Over  
Toasted Pita Bread with Tomato Sauce & Yogurt

### ADANA KEBAP

Char-Grilled Ground Beef Kebab Seasoned with  
Red Peppers & Herbs Served with Bulgur Pilav

### MOUSSAKA

Eggplant, Potato, Ground Beef, Bechamel Sauce &  
Kashkaval Cheese

### KURU FASULYE & PILAV

White Beans Stew with Tomatoes, Onions &  
Green Peppers Served with White Rice (gf-vg)

### TAVUK ŞİŞ

Char-Grilled Chicken Cubes Seasoned with Herbs  
& Served with Bulgur Pilav

### CAULIFLOWER STEW

Carrots, Tomatoes, Chickpeas, Onions

## Third Course

### BAKLAVA

Thinly Layered Pastry Filled with Nuts & Steeped Syrup

### CHOKLAVA

Chocolate Thinly Layered Pastry Filled with Nuts  
& Steeped Syrup

### SUTLAC

Oven-Baked Rice Pudding

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**ATA-DC**  
AMERICAN TURKISH  
ASSOCIATION OF  
WASHINGTON DC

G = Gluten Free, V = Vegetarian. DF=Dairy Free

\*Some dishes can be made vegetarian; please ask your server for more details\*

Consuming raw or undercooked meats, poultry, eggs, shellfish, or seafood may increase your risk of food-borne illness