

Istanbul Sefasi

\$34⁹⁵ per person
Four Course Pre-Fixe Menu

First Course

RED LENTIL SOUP

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

HUMMUS

Chickpeas Spread with Tahini, Lemon, Salt, Olive Oil, Pine Seeds (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)

Second Course

SIGARA BÖREĞİ

Homemade Dough Wrapped with Feta Cheese, Onions & Parsley (vg)

FALAFEL

Chickpea-Vegetable Fritters with Tahini Sauce (vg)

PATATES KÖFTE

Potato Cakes with Crumbled Feta & Yogurt Sauce (vg)

MÜCVER

Pan-Seared Zucchini-Carrot Cakes, Onions, Dill (vg)

Third 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

TAVUK KÖFTE

Char-Grilled Ground Chicken Kofta
seasoned with Onions, Herbs Served over
Pita Bread with Tomato & Yogurt Sauce

BEYTI KEBAP

Char-Grilled Spicy Ground Beef Kebab
Wrapped in Lavash Bread with Eggplant
Salad; Served with Iskender
Sauce & Yogurt

INEGOL KÖFTE

Char-Grilled Ground Beef Kofta
Seasoned with Onions
& Herbs Served with White Rice

SALMON

Char-Grilled Salmon Served with
Mashed Potatoes & Sautéed
Spinach (gf)

CAULIFLOWER STEW

Chickpeas, Onions, Carrots

TAVUK ŞİŞ

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

MOUSSAKA

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

Fourth 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

GF = 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