



NEW YEAR'S EVE MENU
2026

FOR ENTIRE PARTY

\$79.95 PER GUEST

FIRST COURSE

Mezze Platter

Humus, Muhammara, Tzatziki, Spicy Labneh dip, Beet Labneh Dip, Moutabal

INCLUDED:

Classic Humus

Chickpeas spread with tahini, yogurt, lemon salt, olive oil (GF, VG)

Muhammara

Marinated roasted red pepper with walnuts, olive oil (VG)

Tzatziki Dip

Fresh labneh yogurt flavored with garlic, dill, olive oil & cucumber (GF, VG)

Spicy Labneh Dip

Garlic-yogurt, celery, sun-dried chili & tomato (GF, VG)

Beet Labneh Dip

Beets, labneh yogurt, garlic, olive oil (GF, VG)

Moutabal

Charred eggplant, yogurt, tahini, garlic, olive oil (GF, VG)

SECOND COURSE

CHOOSE ONE

Greek Salad

Romaine hearts, beets, red onion, olives, tomatoes, cucumber, olives, feta cheese, lemon dressing (GF, VG)

Fattoush Salad

Lettuce, mint, tomatoes, cucumber, spring onions, croutons, pomegranate dressing (VG)

Shepherd Salad

Chopped tomatoes, cucumbers, onions, greens peppers, walnuts, parsley, pomegranate, radish, lemon dressing (GF, VG, DF)

THIRD COURSE

CHOOSE ONE

Chef's Mix Grill *for 1 person*

Lamb Chops, Adana Kebab, Chicken Shish kebab, Kofte kebab, Beyti Kebab, Chicken Adana Kebab, Lamb Kebab

Lamb Shank

Slowly cooked braised lamb shank over ottoman rice (GF)

Grilled Lamb Chops

Thyme & pepper marinated lamb chops served with sauteed vegetables & smoked eggplant puree

Branzino

Pan-seared whole branzino with Anatolian style potato salad, asparagus (GF, DF)

Salmon

Salmon served with mashed potatoes, asparagus (GF)

FOURTH COURSE

CHOOSE ONE

Baklava

Finely Layered Pastry Filled with Nuts & Steeped in Syrup

Tahini Crème Brûlée

Vanilla Custard with a Freshly Caramelized Crust with Tahini (GF)

Sutlac

Rice Pudding (GF)

Turkish Coffee Tiramisu

Turkish Coffee, Kahlua & Mascarpone Cream and Layers of Turkish Coffee-Soaked Ladyfingers

Ice Cream

Homemade Daily Selection

VG- Vegetarian | GF- Gluten Free | V-Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
A 20% service charge will be added to all guest checks and will be used to cover our increasing operational costs.
Service fees are not tips. Tips are not expected but appreciated.