



THANKSGIVING MENU 2026

FOR ENTIRE PARTY

\$64.95 PER GUEST

FIRST COURSE

Mezze Trio

(Hummus, Tzatziki, Muhammara)

INCLUDED:

Classic Humus

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

Tzatziki Dip

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

Muhammara

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

SECOND COURSE

CHOOSE ONE

Lentil Soup

Red lentils, onions, carrots, potato (GF, VG)

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)

Falafel

Chickpea-vegetable fritters with hummus (VG)

Sigara Boregi

Feta cheese & parsley wrapped in homemade dough (VG)

Grilled Halloumi Cheese

Halloumi served with grilled tomatoes and fresh mint (GF, VG)

Dolmades

Grape leaves stuffed with rice, pine nuts & raisins, with yogurt sauce (GF, VG)

THIRD COURSE

CHOOSE ONE

Adana Kebab

Grilled ground beef kebab seasoned with red peppers & herbs served with white rice

Lavash Wrapped Adana Kebab (Beyti Kebab)

Grilled spicy ground beef kebab wrapped in lavash bread with eggplant puree served with tomato sauce & yogurt

Kofte with Iskender Sauce

Kofte served over garlic yogurt with tomato Iskender sauce

Chicken Shish Kebab

Grilled chicken cubes seasoned with herbs and white rice

Lamb (Lule) Kebab

Grilled ground lamb Kebab seasoned with black pepper & onion served with white rice

Moussaka

Eggplant, potato, ground beef, bechamel sauce & cheese

Vegetarian Moussaka

Eggplant, zucchini, potato, tomato sauce, basil, bechamel sauce & cheese (VG)

Lamb Shank +\$10

Slowly cooked braised lamb shank over ottoman rice (GF)

Grilled Lamb Chops +\$10

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

Branzino +\$10

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

Salmon +\$10

Salmon served with mashed potatoes, asparagus (GF)

FOURTH COURSE

CHOOSE ONE

Baklava

Finely Layered Pastry Filled with Nuts & Steeped in Syrup

Tahini Crème Brûlé

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

Homemade Ice Cream

Kunefe +\$5

Homemade Crispy Kadayif Pastry with Cheese & Pistachios Steeped in Syrup

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.