



NEW YEAR'S EVE MENU  
2025

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.