

NEW YEAR'S MENU 2026

Prix Fixe Dinner Menu

\$ 74.95 per person

Entire Table Must Participate

First Course

RED LENTIL SOUP

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

COLD MEZZE PLATTER

Hummus, Tzatziki, Muhammara, Atom, Moutabal, Pembe Sultan (vg)

Second Course

BUTTER SHRIMP

Sautéed Butter Shrimp with Sun-Dried Chili & Turkish Spices (gf)

FALAFEL

Chickpea-vegetables fritters with hummus sauce (vg)

HOT MEZZE PLATTER

Sigara Böreği, Falafel, Potato Cake, İçli Kofte

Third Course

KASAP KOFTE

Ground Beef Kofte Served Over Toasted Pita Bread with White Rice, Ezme (Turkish Salsa) & Carrot-Cabbage Slaw

KOFTE ISKENDER

Kofte Served Over Toasted Pita Bread with Tomato Sauce & Yogurt

ADANA KEBAP

Char-Grilled Ground Beef Kebap Seasoned with Red Peppers & Herbs Served with White Rice, Ezme (Turkish Salsa) and Carrot-Red Cabbage Slaw

SALMON

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

LAMB SHANK

Slowly Cooked Braised Lamb Shank served with Ottoman Rice (gf)

TAVUK ŞİŞ

Char-Grilled Chicken Cubes Seasoned with Herbs & Served with White Rice, Ezme (Turkish Salsa) & Carrot-Red Cabbage Slaw

CHICKEN TOPKAPI (gf, df)

Oven-Roasted Chicken Stuffed with Ottoman Rice Served with Oven-Roasted Cherry Tomatoes, Baby Potatoes & Shallots (gf)

MOUSSAKA

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

VEGETARIAN MOUSSAKA

Eggplant, Carrots, Zucchini, Potatoes, Tomato Sauce, Basil, Mozzarella (vg)

Dessert

BAKLAVA

Finely Layered Pastry Filled with Nuts & Steeped in Syrup

TAHINI CREME BRULEE

Vanilla custard with a freshly caramelized crust with Tahini

TURKISH COFFEE TIRAMISU

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

SUTLAC

Rice Pudding

Bottles

RED WINE

Kavaklidere Prestige, Kalecik Karasi, Türkiye - \$56
Cabernet Sauv., Dante, California - \$56
Shiraz/Cab.Sauv/Cab.Franc-KsaraReserveDe Couvent - \$65

Turkish Raki

Yesil Efe - \$85
Tekirdag Gold - \$140
Beyberbeyi Gobek Raki - \$110

WHITE WINE

Rkatsiteli, Kahketi, refreshing, Georgia - \$56
Pinot Grigio, Pizzolato, Italy - \$50
Sauvignon Blanc, Sancerre, France - \$64

Rose & Champagne

Rose Syrah, Avantis Estate, Greece - \$78
Autreau's De Champillon Champagne - \$75

A 20% service fee 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 are always appreciated.