



Happy Valentine's Day

\$49.95 per person
Four Course Menu / Choose one dish per course
***entire table must participate**

FIRST COURSE

RED LENTIL SOUP

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

HUMMUS

Chickpeas Spread with Yogurt, Tahini, Lemon Salt,
Olive Oil, Pine Seeds (gf-vg)

MUHAMMARA

Red Pepper Spread with Walnuts & Olive Oil (gf-vg-df)

TZATZIKI

Fresh Labneh Yogurt Flavored with Mint, Cucumber,
Olive Oil (gf-vg)

PEMBE SULTAN

Beets, Labneh Yogurt, Garlic, Olive Oil (gf-vg)

SHEPHERD SALAD

Chopped Tomatoes, Cucumbers, Onions, Greens Peppers,
Walnuts, Parsley, Lemon Dressing (gf-vg-df)

BUTTER SHRIMP

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

FALAFEL

Chickpea-Vegetable Fritters with Yogurt Sauce (vg)

SIGARA BOREGI

Feta Cheese Wrapped in Homemade Dough with
Yogurt Sauce (vg)

PATATES KOFTE

Potato Cakes with Crumbled Feta & Yogurt Sauce (vg)

ICLI KOFTE

Bulgur Wheat Stuffed with Ground Lamb & Beef,
Onion, Walnuts & Parsley

SECOND COURSE

KASAP KOFTE

Kofte Served Over Lavash 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 Bulgur Pilav, Ezme (Turkish
Salsa) and Carrot-Red Cabbage Slaw

BEYTI KEBAP

Char-Grilled Spicy Ground Beef Kebap Wrapped in
Lavash Bread with Eggplant Puree. Served with
Tomato Sauce & Yogurt

SALMON

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

LAMB SHANK

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

GRILLED LAMB CHOPS

Thyme & Pepper Marinated Lamb Chops Served with
Sautéed Vegetables & Smoked Eggplant Puree

CHICKEN TOPKAPI

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

TAVUK ŞIŞ

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

MOUSSAKA

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

VEGETARIAN MOUSSAKA

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

THIRD COURSE

SUTLAC

Rice Pudding, walnuts

SULTAN'S BAKLAVA

Thinly Layered Pastry Filled with Nuts & Steeped Syrup

TURKISH COFFEE TIRAMISU

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

TAHINI CREME BRULEE

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

***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.**

GF = Gluten Free, V = Vegetarian. DF=Dairy Free
Consuming raw or undercooked meats, poultry, eggs, shellfish, or seafood may increase your risk of food-borne illness