



Trip to Turkey

\$49⁹⁵ per person

Four Course Menu / Choose one dish per course

*entire table must be participate

First Course

RED LENTIL SOUP

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

MUHAMMARA

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

HUMMUS

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

TZATZIKI

Fresh Labneh Yogurt Flavored with Mint, Dill, Olive Oil & cucumber (gf-vg)

ATOM

Garlic-Yogurt, Celery & Sundried Chili (gf-vg)

PEMBE SULTAN

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

EZME

Sundried Tomato Paste with Onion, Green Pepper, Garlic, Parsley & Turkish Spices (gf-vg-df)

Second Course

SIGARA BOREGI

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

FALAFEL

Chickpea-Vegetable Fritters with Yogurt Sauce (vg)

PATATES KOFTE

Potato Cakes with Crumbled Feta & Yogurt Sauce (vg)

Third Course

KASAP KOFTE

Ground Beef Kofte Served with White Rice, Ezme (Turkish Salsa) and Carrot-Red Cabbage Slaw

KOFTE ISKENDER

Ground Beef Kofte with 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

BEYTI KEBAP

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

LAMB LULE KEBAP

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

SALMON

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

TRADITIONAL MOUSSAKA

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

VEGETARIAN MOUSSAKA

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

TAVUK ŞIŞ

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

TAVUK BEYTI KEBAP

Chicken Kebap Wrapped in Lavash Bread with Eggplant Puree; Served with Tomato Sauce & Yogurt

TAVUK ADANA KEBAP

Ground Chicken Kebap Seasoned with Red Peppers & Herbs. Served with White Rice, Ezme (Turkish Salsa) & Carrot-Red Cabbage Slaw

Fourth Course

BAKLAVA

Thinly Layered Pastry Filled with Nuts & Steeped Syrup

TURKISH COFFEE TIRAMISU

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

TAHINI CREME BRULEE

Vanilla custard with a freshly caramelized crust with Tahini (gf)

DONDURMA

Seasonal Ice Cream

SUTLAC

Rice Pudding (gf)

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

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 always appreciated.