

Soups

Lentil Soup

Red lentil, croutons, black pepper and salt 8

Chicken Soup

Chicken breast pieces, orzo, red pepper, black pepper, and salt 9

Smoky Tomato Soup

Smoked tomato, garlic, salt, black pepper and shredded mozzarella cheese 10

Mezzes

Hummus

Chickpeas, tahini, lemon, garlic, and olive oil. GF, V 9

Avocado Basil Hummus

Avocado, Basil, Chickpeas, tahini, lemon, garlic, and olive oil. GF, V 9.50

Babaganoush

Smoked eggplant, tahini, yogurt, lemon, garlic, and olive oil. GF 9

Yogurt Dip (Haydari)

Yogurt, fresh mint, garlic and olive oil. GF 9

Eggplant Sauce

Fried eggplant and pepper topped with homemade tomato sauce. GF, V 9

Cretan Mash (Girit Ezmesi)

Aegan meze that hails from Crete. Feta cheese, basil, pistachio, garlic, black pepper and olive oil. Summer Favorite! GF 9.50

Muhammara

Smoked red bell pepper, pepper paste, garlic, croutons, walnut, olive oil. V 10

Mediterranean Vegetable Spread (Ezme)

Chopped tomato, parsley, onion, peppers, olive oil, pomegranate sauce. GF, V 9

NEW Beetroot & Labneh 10

Creamy Labneh cheese with roasted beets, garlic, and fresh herbs—bright, earthy, and beautifully balanced.

NEW Signature Stuffed Dried Eggplant & Pepper (Dolma) 10

Sun-dried eggplants delicately stuffed with aromatic rice, onions, garlic, herbs, and traditional spices, then slowly simmered until tender. Served with creamy yoghurt.

Vegan Bites (Cig Kofte)

Bulgur wheat, tomato paste, pomegranate sauce served with lettuce and pickles V 10

3 Mezze Sampler

Choice of three any mezzes (except dolma and tasting plate) 21.50

NEW Halva Mezze Tasting Plate

A tasting of our house-made of 8 different cold mezzes perfect for sharing. 26

* 20% gratuity will be added for parties 8 or more

"Before placing your order, please inform your server if a person in your party has a food allergy."

Warm Mezzes

Fried Feta Rolls

Phyllo dough stuffed with feta cheese, and parsley served w marinara sauce 10

Grilled Mushrooms

Marinated mushrooms expertly grilled and seasoned with fresh thyme/dill. GF, V 10

Crispy Falafel Plate

Served with hummus and tahini (green) sauce. GF 10

NEW Cauliflower Bites

Baked Cauliflower served with special pea puree, harissa sauce. GF,V 13

NEW Warm Hummus with Pastirma (Cured Beef)

Warm hummus topped with sizzling, thinly sliced pastirma, finished with olive oil. GF 13

Salads

Shepherd Salad

Chopped cucumber, green pepper, tomato, onion, parsley, mint served with pomegranate molasses, lemon and olive oil dressing. V, GF 11

+ Feta Cheese 4 / Chicken Shish 9 / Lamb Shish 17 / Falafel (3 Pcs) 8 / Roasted Beef 16

Greek Salad

Tomato, onion, cucumber, parsley, feta cheese, olive, caper, served with olive oil. GF 12

+ Feta Cheese 4 / Chicken Shish 9 / Lamb Shish 17 / Falafel (3 Pcs) 8 / Roasted Beef 16

Gavurdagi Salad

Thinly diced tomato, cucumber, onion, parsley, walnut, pomegranate molasses, olive oil. V, GF 12

+ Feta Cheese 4 / Chicken Shish 9 / Lamb Shish 17 / Falafel (3 Pcs) 8 / Roasted Beef 16

Piyaz "White Bean Salad"

White beans, tomato, green onions, parsley, olives, lemon, vinegar, olive oil, crushed red pepper, black pepper. V, GF 12

+ Feta Cheese 4 / Chicken Shish 9 / Lamb Shish 17 / Falafel (3 Pcs) 8 / Roasted Beef 16

NEW Arugula Salad

Arugula, cherry tomatoes, round onions, goat cheese and olive oil - lemon dressing. GF 12.50

+ Feta Cheese 4 / Chicken Shish 9 / Lamb Shish 17 / Falafel (3 Pcs) 8 / Roasted Beef 16

Greens Salad

Lettuce, dill, mint, parsley, red cabbage, cherry tomato, pomegranate, olive oil. GF, V 11.90

+ Feta Cheese 4 / Chicken Shish 9 / Lamb Shish 17 / Falafel (3 Pcs) 8 / Roasted Beef 16

Caesar Salad

Romaine lettuce, shaved parmesan, croutons and Caesar dressing 11

+ Feta Cheese 4 / Chicken Shish 9 / Lamb Shish 17 / Falafel (3 Pcs) 8 / Roasted Beef 16

NEW Halva Special Salad

Mixed greens with avocado, tomatoes, cucumbers, onions, corns, olives, pesto sauce. V, GF 14

+ Feta Cheese 4 / Chicken Shish 9 / Lamb Shish 17 / Falafel (3 Pcs) 8 / Roasted Beef 16

NEW Roast Beef Salad

Tender roast beef served over crisp mixed greens with tomatoes, cucumbers, finished with house mustard sauce. GF 19.50

NEW *Flatbreads – From Brick Oven*

Lahmacun

Crispy flatbread topped with seasoned ground beef, tomatoes, peppers, onions baked in Brick-oven. (3 Pcs) 14.50

Vegan Lahmacun

Crispy flatbread topped with chopped tomatoes, onions, peppers and herbs baked in Brick-oven. (3 Pcs) V 13

Cheese Pide

Freshly baked boat-shaped flatbread topped with melted cheese, golden and bubbling from the oven. 14.50

Pide with Beef (Kusbasi)

Freshly baked boat-shaped flatbread topped with cubed beef and veggies. 16.50

Wraps

+ 4 Seasoned French Fries + 7.50 House Special Mezzes (Ezme, Greens, Onion Salad)

Chicken Shish Wrap

Chicken cubes, lettuce, tomato, onion. Served with white/garlic sauce. 13.50

Adana Kebab Wrap (Mild Spicy)

Freshly ground beef and lamb marinated with spices, lettuce, tomato, onion. Served with white/garlic sauce 14

Lamb Shish Wrap

Cubes of lamb shish, lettuce, tomato, onion. Served with white/garlic sauce. 17.50

Falafel Wrap

Falafel, hummus, lettuce, tomato, onion. Served with tahini(parsley) sauce. 13.50

Antep Kebab w/Pistachio Wrap

Freshly ground beef and lamb marinated with spices, pistachio, lettuce, tomato, onion. Served with white/garlic sauce. 14

Chop Shish Kebab Wrap

Beef cubes, lettuce, tomato, onion. Served with white/garlic sauce. 17

Liver Shish Kebab Wrap

Liver cubes, lettuce, tomato, onion. Served with white/garlic sauce. 13.50

Meatball (Kofte) Wrap

Beef patties, lettuce, tomato, onion. Served with white/garlic sauce 14

These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."

Entrées

(ALL ENTRÉES SERVED WITH EZME, ONION SALAD, GREENS)

ChopShish Kebab (Beef Shish Kebab)

Grilled marinated beef cubes served with rice and grilled veggies. 25

Lamb Shish Kebab (Kusbasi Kebab)

Grilled marinated lamb cubes served with rice and grilled veggies. 25

Liver Shish Kebab (Ciger Shish)

Grilled lamb liver cubes served with rice and grilled veggies. 21

Chicken Shish Kebab

Grilled chicken breast marinated in our chef's blend of unique seasonings served with rice and grilled veggies. 20

Adana Kebab (Mild Spicy)

Freshly ground beef and lamb flavored with red bell peppers & light hot peppers, sprinkled with seasonings and expertly chargrilled. Served with rice and grilled veggies. 24

Pistachio Antep Kebab

Freshly ground beef and lamb flavored with red bell peppers & light hot peppers, sprinkled with pistachios and expertly chargrilled. Served with rice and grilled veggies. 25

Special Beyti Kebab

Hand-carved beef and lamb flavored with garlic then chargrilled on skewers and wrapped in our special wrap. Topped with tomato sauce, served with yoghurt and grilled veggies. 25

Kasap Kofte

Ground beef marinated with seasonings. Served with french fries and grilled veggies. 23

Falafel Entrée

4 Balls of Homemade Falafel served with rice, grilled veggies, hummus and tahini sauce 19.50

NEW Smoky Eggplant (Ali Nazik) Kebab

Smoky roasted eggplant blended with creamy yogurt, topped with tender lamb kebab, and finished with herbs and spices. Served grilled veggies for a rich, flavorful Gaziantep classic. 26

NEW Steak & Crispy Kebab (Cokertme)

Grilled skirt steak with crispy shaved potatoes and creamy yogurt sauce topped with tomato sauce GF 26

NEW Chicken Schnitzel

Tender chicken breast, lightly seasoned and served with french fries and coleslaw. 22

NEW Lamb Chops

Juicy lamb chops seasoned with herbs and spices, grilled to perfection. Served with mashed potatoes and sautéed vegetables. 34.50

Chef Lokum Kebab

Skewers of tender lamb marinated sautéed with butter, served with grilled veggies. 25

Triple Mix Platter

A mix of lamb, chicken kebab and adana kebab. Served with rice and grilled veggies. 29.50

Halva Mix Family Platter (2-3 People)

A delicious combination of beef, chicken, liver shish kebab, Adana kebab and kofte. Served with rice and grilled veggies. 54.50

Zero-Proof Drinks

Istanbul Sunset

A vibrant Mediterranean spritz with pomegranate, blood orange, fresh citrus, and a delicate floral rose note. 10

Anatolian Garden

A crisp, herbaceous zero-proof cocktail with cucumber, mint, basil, fresh lime, and Mediterranean tonic water. 10

Berry Burlesque

A lively berry-forward zero-proof cooler with blackcurrant, fresh lime, mint, ginger beer, and club soda. 10

Baklava Espresso Martini

A zero-proof take on the classic Espresso Martini, inspired by baklava with espresso, pistachio, honey, vanilla, orange blossom, and cardamom. 12

Thyme Out Fizz

A bright and refreshing zero-proof fizz with house thyme syrup, fresh lemon, ginger beer, and club soda. 10

Pomegranate Spritz

A bright Mediterranean-inspired spritz with pomegranate, fresh lemon, honey, mint, and sparkling mineral water. 10

Cherry Chili Mint

A vibrant zero-proof cocktail combining tart cherry, nutty orgeat, chilled black tea, fresh lime, mint, and a subtle touch of red chili. 10

Coconut Silk

A silky zero-proof cocktail blending pineapple, almond orgeat, fresh lemon, and coconut cream for a tropical, lightly nutty finish. 10

Beverages

Homemade Classic Lemonade 7

Homemade Strawberry Lemonade 7

Home-made Ayran (Yogurt Drink) 7

Soft Drinks 3.50

+ Coca-Cola, Diet Cola Zero Cola, Sprite, Gingerale

Sparkling Water 3.50

+ Large Bottle 7

Spring Water 2.50

Coke Glass Bottle 4

Gazoz (Turkish Soda) 3.50

+ Mix Fruit and Orange Flavor.

Shalgam 3.50

Fermented Turnip Juice. Options of Regular or Spicy

Desserts

Chef's Special Halva with Pistachios

Light and not too sweet! Semolina dessert with pistachios. Served with ice cream 10

Pistachio Leaves (Gaziantep Katmer)

Traditional delicious crunchy pancakes with pistachios and clotted cream. 10

+ Add Ice Cream 4.5

NEW Rice Pudding

Creamy, sweet rice pudding cooked with milk, sugar and baked in brick-oven 9.50

NEW Lemon Posset

A delicate lemon cream dessert with a fresh, zesty finish. 9.50

House-Special Profiterole

Mini puff shells filled with vanilla ice cream served with warm chocolate sauce and sprinkled with pistachios. Summer favourite! 12

Classic Pistachios Baklava

Baklava with layers of crispy, thin pastry dough filled with pistachios and topped with syrup 9

NEW Special Triangle Shaped Pistachio Baklava

Served with Turkish ice cream in the middle! 12.5

NEW Home-made Oyster Shaped Baklava

House made oyster shaped pistachio baklava with clotted cream 8.50

NEW Home-made Shobiyet Baklava

House made pistachio baklava with clotted cream 8.50

Home Style Walnut Baklava (3pcs)

Baklava with layers of crispy, thin pastry dough filled with walnut and topped with syrup 8

Signature Chocolate Baklava (3pcs)

Signature Chocolate Baklava is dessert made from layers of filo pastry, filled with pistachio and chocolate aroma and sweetened with syrup. 8

Tea and Coffee

Turkish Coffee 4

Turkish Tea 2.00

+ Small Tea Pot 10 (10 cups) Large Tea Pot 20 (20 cups)

Herbal Tea 3.50

Selection of Mint and Chamomile

Espresso 3.50

Americano 4.5

Latte 5