



RESTAURANT WEEK

January 17 - 23, 2022 | \$55 per person | DINE IN

Does not include tax and gratuity

First Course

Sampler

Tasting of our spread selections

HTIPITI | GF|NF
CACIK | GF|NF

BABA GHANOUJ | GF|DF|NF|V
LABNEH | NF|GF

HUMMUS | GF|DF|NF
TARAMOSALATA | DF|NF|GF

Second Course

Choice of one

KAŞIK SALAD GF|NF

Diced cucumbers, tomatoes, peppers, feta, onions, pomegranate dressing

FALAFEL NF|V

Chickpea patties, tahini, tomatoes, radishes, parsley, mint

CAULIFLOWER GF|DF|NF|V

Tahini, Sumac, Raisins

KARIDES TAVA GF|NF

Sautéed Shrimp, Garlic, Olives, Cherry Tomatoes, Cilantro

GRILLED KALAMAR GF|DF|NF

Grilled Squid Marinated In Garlic, Maraş Pepper, Gremolata

Third Course

Choice of one

KÖFTE G F

Minced Lamb & New York Strip Patties, Cacik, Sumac Onions, Tomatoes

ADANA NF

Lamb & New York Strip kebab, grilled tomato, sumac onions

GRILLED CHICKEN NF

Zaatar, sumac, grilled tomato, pepper, toum

MANTI NF

Mini Beef Dumpling with Garlic Yogurt, Tomato Sauce, Mint

BRANZINO GF|DF|NF

Grilled Mediterranean Sea Bass, lemon

WARM ROASTED BEETROOT GF|NF

Green Lentils, Beets, Spinach, Goat Cheese with Labne

Dessert

Choice of one

REVANI NF

Semolina Cake, Mascarpone Cream, Lime

TURKISH BAKLAVA

Filo Layers, Pistachios, Honey Syrup

SORBET GF|DF|NF|V

Bodrum Mandarin

GF - GLUTEN FREE | DF - DAIRY FREE NF - SAFE FOR NUT ALLERGIES | V - VEGAN

Items are subject to change according to availability-No substitutions |

Consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of food borne illness |
We don't separate checks, but accept up to 5 credit cards | We kindly request that entire table participate



agoratyson / agoradc