

Restaurant Week Dinner Special

\$55 Per Person

Must be enjoyed by the entire table. Red / White Wine by the Bottle \$30

FIRST COURSE

Trio Sampler Plate

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

SECOND COURSE

Choice of One

KARİDES TAVA GF|NF

Sautéed Shrimp, Garlic, Olives, Cherry Tomatoes, Cilantro ROASTED BEETROOT SALAD GF|NF|V

Red Beets, Arugula, Rose Water Yogurt, Orange, Agora Olive Oil BÖREK NF|V

Spinach, Dill, Feta, Tomato Marmalade

THIRD COURSE Choice of One

MANTINE

Mini Beef Dumpling with Garlic Yogurt, Tomato Sauce, Mint **BRANZINO GF|DF|NF**

Grilled Mediterranean Sea Bass, Lemon

GRILLED CHICKEN NE

Zaatar, Sumac, Grilled Tomato, Pepper, Toum, Pita CAULIFLOWER GF|DF|NF|V|VG

Fried Cauliflower, Turkish Dried Fig, Tahini Sauce, Sorrel

DESSERT

Choice of One

TURKISH BAKLAVA

Filo Layers, Pistachios, Honey Syrup

KAZANDİBİ GF|NF

Milk, Mastic Tree Gum, Rice Paste, Cinnamon

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