



COLD MEZES

TARAMA 13

Fish Roe, bread crumb, dill, marash

ENGINAR 19

Olive oil braised artichoke bottoms, jumbo prawns, dill, capers, arugula pesto, marash, sea salt flakes

BEET BORANI 13

Baked beet, yogurt, feta, dill

OLIVES 11

Mix mediterranean olives, marinated pomegranate molasses, rosemary, lemon zest

TATZIKI 12

Lebni, dill, cucumber, olive oil, marash

BADIMCHAN 12

Roasted eggplant, mix bell peppers, onion, tomato, yogurt, marash, olive oil

EZME 12

Walnut, bread crumbs, cumin, bell pepper, tomato paste, garlic, pita

TOKAT YAPRAK SARMA 11

Warm toasted rice stuffed grape leaves, cumin, mint, garlic, topped with yogurt and butter tomato sauce with fresh lemon, olive oil

MEZE COMBO 29

Badimcan, borani, sarma, olives, gigantes, tatziki, ezme

HOT MEZES

BRUSSEL SPROUTS 11

Pomegranate molasses, kesseri cheese

OCTAPODAKI 22

Grilled octopus, butter beans, arugula, lemon

SHISHITO PEPPER 12

Shishito peppers, tomato sauce, yogurt, sea salt flake, lemon zest

KALAMAR 17

Sautéed calamari, artichoke, olives, capers oregano, tomato white wine

KARNABAHAR 12

Roasted cauliflower, with shallots, thyme, garlic served with yogurt, marash

FETA GARIDES 18

Jumbo prawns, olives, artichoke, peperoncini, tomato, feta, white wine

GIGANTES 12

Butter beans, marinara, oregano, ezine, olive oil

ARNAKI MERGUEZ 19

Lamb sausages, yogurt, arugula, olive oil, marash, toasted lavin

OPELIA FRIES 8

House seasoned, parsley, paprika, sea salt flakes

SOUVLAKI 18

Beef, onion, mushroom, tomato, lebni, toasted lavin

LAMB LOLIPOPS 23

Arugula, campari, oregano, yogurt, fresh lemon

SALADS

CHOBAN 17

Campari tomato, persian cucumber, shishito peppers, pickled onion, olives, ezine, fresh lemon olive oil dressing

OPELIA 16

Butter lettuce, fig, apple, goat cheese, pumpkin seed, beets pomogranate molasses

REZENE 16

Fennel, arugula, parmesan cheese, walnut, hurma, strawberry, champagne citrus vinaigrette

MAINS

MANTI MERGUEZ 29

Anatolian meat dumpling, lamb marguez, garlic, yogurt, tomato sauce, burnt butter

LAVRAKI 41

Mediterranean sea bass filet, opelia`s potato, seasonal vegetables, olive oil, fresh lemon

INCIK 38

Manestra braised lamb shank, keskek, braising reduction, feta crumble

MOUSSAKA 27

Roasted bell peper, eggplant, zucchini, potato, kasseri cheese, marinara, yogurt, marash

SOLOMOS 32

Leek, fennel, spinach stuffed salmon, roasted tomato, olive artichoke orzotto, fume sauce

KUZU PIRZOLA 48

Lamb chops, herbs, opelia`s roasted potato, seasonal vegetables, toasted with fresh oregano, lemon, olive oil , sea salt flakes

KOTOPOULO 28

Zerdecal chicken thighs, rosemary, oregano, lemon, olive oil, keskek, urfa bell pepper paste, white wine lemon butter, toasted marash sauce, arugula

SPARAZO 34

Squid ink linguine jumbo prawns, calamari, octopus, salmon, campari tomato, arugula, roasted garlic, dill, capers, fume sauce

WAGYU BURGER 28

Bourbon caramelized onion, melted kesseri cheese, horseradish aioli, ciabatta, fries

BIFTEK 68

16oz prime ribeye steak, opelia`s roasted potato, seasonal vegetables, sea salt flake, marash, mediterranean dijonhurri sauce

*WE TAKE PRIDE IN PREPARING OUR MENU ITEMS FRESH DAILY AND MAY OCCASIONALLY RUN OUT OF POPULAR ITEMS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

