



## COLD MEZES

### KEREVIZ 15

*Roasted fennel, root celery, shredded carrot, pumpkin seed, roasted garlic yogurt, fresh dill, marash burnt butter*

### BEET BORANI 14

*Baked beet, yogurt, feta, dill*

### TATZIKI 14

*Lebni, dill, cucumber, olive oil, marash*

### BADIMCHAN 14

*Roasted eggplant, anaheim pepper, onion, tomato, yogurt, marash, olive oil*

### EZME 13

*Walnut, bread crumb, cumin, bell pepper, tomato paste, garlic, pita*

### MEZE COMBO 39

*Badimcan, beet borani, kereviz, tokat sarma, olives, tatziki, ezme, marash, olive oil with pita bread*

## SALADS

### CHOBAN 19

*Campari tomatoes, Persian cucumber, shishito peppers, pickled onion, olives, ezine, fresh lemon olive oil dressing*

### OPELIA 18

*Butter lettuce, seasonal fruits, goat cheese, pumpkin seed, beets pomegranate molasses*

### REZENE 18

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

## MAINS

### HÜNKÂR BEĞENDİ 45

*Flash seared 8oz tokum beef tenderloin, grilled smoky eggplant puree, drained yogurt brown butter marash*

### LAVRAKİ 45

*Pan Seared mediterranean sea bass filet, roasted artichoke bottom, aegan tapenade, lemon oregano roasted potato, olive oil, fresh lemon*

### INCIK 42

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

### MANTI MERGUEZ 34

*Anatolian meat dumpling, lamb merguez, garlic, yogurt, tomato sauce, burnt butter*

### SOMON 36

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

### KUZU PIRZOLA 51

*Grilled lamb chops, house marinated herbs, bulgur pilav, buttered roasted oyster mushroom, olive oil, sea salt flakes*

### MOUSSAKA 32

*Roasted bell pepper, eggplant, zucchini, potato, kasseri cheese, marinara, yogurt, marash*

### SPARAZO 41

*Squid ink linguine jumbo prawns, calamari, octopus, salmon, capers, roasted tomatoes, arugula, dill, creamy mustard fume sauce*

### PRIME ANTRIKOT STEAK 75

*16oz prime ribeye steak, opelia's roasted potato, seasonal vegetables, sea salt flake, marash, mediterranean dijonchurri sauce*

### KOTOPOULO 34

*Zerdecal chicken thighs marinade in bell pepper paste, turmeric, oregano, olive oil, butter lemon, white wine sauce, creamy keskek, toasted marash sauce, arugula*

### WAGYU BURGER 29

*Bourbon caramelized onion, melted kasseri cheese, horseradish aioli, ciabatta, fries*

*\*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.*

## HOT MEZES

### KARNABAHR 15

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

### OCTOPODAKI 26

*Grilled octopus, butter beans, arugula, lemon*

### KALAMAR 22

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

### FETA GARIDES 23

*Jumbo prawns, olives, artichoke, pepperoncini, tomato, feta, white wine*

### ARNAKI MERGUEZ 22

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

### SOUVLAKI 22

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

### LAMB LOLIPOPS (2) 26

*Arugula, campari, oregano, yogurt, fresh lemon*