



AEGEAN & ANATOLIAN KITCHEN

CHEF-OWNER COSKUN ABIK

CHEF-OWNER ALI KAZANKAYA

COLD MEZES

KEREVIZ 15

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

ENGINAR 22

Artichoke bottoms braised in olive oil, jumbo prawns, dill, capers, arugula pesto, marash

BEET BORANI 14

Baked beet, yogurt, feta, dill

TARAMA 15

Fish Roe, bread crumbs, dill, marash

TATZIKI 14

Lebni, dill, cucumber, olive oil, marash

PASTOURMA 22

Cured anatolian beef carpaccio, arugula, capers, picked onion, lemon, sumac

BADIMCHAN 14

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

TOKAT YAPRAK SARMA 14

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

EZME 13

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

OLIVES 11

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

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 lokum beef tenderloin, grilled smoky eggplant puree, drained yogurt brown butter marash

LAVRAKI 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 marguez, 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.

