



AEGEAN & ANATOLIAN KITCHEN  
EXECUTIVE CHEF-OWNER COSKUN ABIK  
CHEF de CUISINE-OWNER ALI KAZANKAYA



### Bottomless Bubbles 28

Bellini or Mimosa  
Unlimited pours for 90 mins with food only!



## BRUNCH & LUNCH

## MEZES

### TATZIKI 15

Lebni, dill, cucumber, olive oil, marash

### BEET BORANI 14

Baked beet, yogurt, feta, dill

### OLIVES 12

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

### BADIMCHAN 14

Roasted eggplant, mix bell peppers, 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

### SHISHITO PEPPER 14

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

### EZME 13

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

### MEZE COMBO 39

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

### OPELIA FRIES 11

House seasoned, parsley, paprika, sea salt flakes

## SALADS

### REZENE 18

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

### OPELIA 18

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

### ADDS:

Chicken 12  
Lamb chops (2) 20  
Grilled Salmon 14



## EGGS

### PASTIRMA EGG CROISSANT 28

Egg benedict pastourma, croissant, yogurt hollandaise, house potatoes, arugula

### MEDITERRANEAN OMELETTE 25

Spinach feta cheese, olives, eggplant, tomato, tatziki



## SANDWICHES

### LAMB SHANK SANDWICH 29

Manestra pulled braised lamb shank, bourbon caramelized onion, arugula, melted kesseri cheese, horseradish aioli, pickle onion, ciabatta, fries

### CHICKEN PESTO SANDWICH 26

Grilled chicken breast, lettuce, roasted onion, tomatoes, melted cheese, marash, ciabatta, fries

### BURRATA SANDWICH 25

Burrata, badimcan, pickle onion, arugula, ciabatta, salad

### WAGYU BURGER 29

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

## MAINS

### KARNIYARIK 26

Roasted eggplant stuffed with ground lamb & beef, fine herbs, kesseri cheese, tomato sauce, opelia potato

### INCIK 42

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

### LAVRAKI 26

Aegean sea bass filet, roasted tomato, olives, artichoke, orzotto, creamy mustard fume sauce

### ZERDECAL TAVUK KEBAB 28

Turmeric marinated chicken breast skewer, orzotto, campari tomatoes, zucchini, tatziki

### KIYMALI MAKARNA 28

Lamb & Beef ground beef, shallots, buccatini, parmesan cheese, basil, tomato sauce

### SOMON 29

Grilled salmon, butter beans, campari tomatoes, arugula, aegean tapenade

\*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.

