

ANKARA RESTAURANT

BOTTOMLESS BRUNCH

Brunch is \$27 per person (plus tax and tip). To start we will bring you a selection of sweet and savory samplers in the style of Turkish Van Kahvaltısı

Then you choose as many items as you like from the menu.

Turkish tea is included with brunch.

Bottomless mimosas..... \$10

Bottomless Bloody Marys..... \$10

Children under 6 eat free. Children 6 to 14 are half priced.

Van Kahvaltısı

A selection of sweet and savory items to share at the table

- D** Chef's selection of Turkish Cheeses
- V** Hummus | Chick pea puree, tahini, garlic, extra virgin olive oil
- V** Marinated Olives | Extra virgin olive oil, herbs
- D** Htipiti | Roasted red peppers, feta cheese, thyme, extra virgin olive
- D** Labneh | Strained yogurt with za'atar
- D** Accompaniments | Honey, reçel/jams and butter

Choose as many items as you like from the selections below

Eggs & Omelets

OMELETS

- D** Aegean | Spinach, tomato, and feta cheese
- Black Sea** | Ground beef and onion
- D** Mediterranean | Tomato, green pepper, parsley and kasar cheese
- D** Sea of Marmara | Halloumi cheese and parsley

EGGS

- Menemen** | Scrambled eggs with tomatoes, peppers and onions
- D** Çılbır | Soft eggs with Turkish yogurt, paprika butter and sumac
- Scrambled Eggs with Sucuk** | Spiced beef sausage

Mezeler / Starters

- D** Sigara Boreği | Crispy filo dough stuffed with feta cheese and herbs
- Calamari** | Batter dipped and fried calamari
- V** Yaprak Dolması | Grape leaves stuffed with rice, pine nuts and herbs

D: Contains dairy **V:** Vegan friendly

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Salatalar / Salads

- ✓ Çoban Salatası | Persian cucumbers, tomatoes, red onion, green peppers, radish and fresh herbs with vinaigrette
- ◻ Roka Salatası | Arugula with lemon and olive oil vinaigrette and feta cheese
- ✓ Winter Green and Citrus Salad | Mixed greens with Seasonal citrus salad with red onions, mint, and vinaigrette

Pideler / Flat Breads

- Lahmacun | Minced meat, onion, parsley, tomatoes
- ◻ Ispanaklı Pide | Spinach, onions, red and green peppers, kasar cheese
- ◻ Peynirli Pide | Feta and kasar cheese
- ◻ Sucuklu Pide | Spiced Turkish beef sausage, kasar cheese

Desserts

- ◻ Baklava | Pistachio filled sweet filo pastry
- ◻ Chocolate Mousse Cake | Chocolate mousse layer on top of rich chocolate cake

A La Carte Items

- Menemen | Scrambled eggs with tomatoes, peppers and onions \$9
- ◻ Çılbır | Soft eggs with Turkish yogurt, paprika butter and sumac \$9
- Scrambled Eggs with Sucuk | Spiced beef sausage \$9
- ◻ Patates Borani | Potatoes topped with garlic yogurt and tomato sauce \$7
- ◻ Ispanaklı Börek | Phyllo pastry layered with savory spinach, feta and onion \$9
- Moussaka | Baked eggplant with ground beef and béchamel tomato sauce \$9
- Doner Sandwich | Shaved slow cooked beef served with arugula salad or fries \$12.50

Beverages

- | | | | |
|--------------------------|-----|-------------------|-----|
| Coffee (Decaf / Regular) | \$2 | ◻ Home Made Ayran | \$3 |
| Tea | \$2 | Soft Drinks | \$2 |
| Turkish Coffee | \$4 | | |

* We realize some of our guests have gluten and nut sensitivities. Our kitchen uses many items containing gluten and nuts and so we can make no claims of gluten or nut free.

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