



BRUNCH MENU

BOTTOMLESS BRUNCH \$34.99 PER PERSON

INCLUDES FULL BRUNCH MENU

PLUS MIMOSA, BLOODY MARY AND HOUSE VODKA / GIN / RUM / TEQUILA / WHISKEY / CHAMPAGNE / HOUSE WINE / ALL DRAFT BEERS
(MIXED DRINKS WITH SODAS OR JUICES ONLY)

**NO SHOTS, NEAT OR ON THE ROCKS*

**2 HOUR SEATING LIMIT PER RESERVATION (Entire table should participate, NO TAKE OUT)*

Yes, everything is bottomless. But please order responsibly and avoid wasting foods.

SPREADS

RED LENTIL SOUP gf nf v	\$7
Red lentils, tomato paste, onions, butter	
SOUP OF THE DAY	\$7
A tasting of our chef's hands most exotic flavors (please ask your server)	
KARPUZ SALAD gf v nf	\$9
Watermelon cubes with feta cheese, olive oil, lime juice and fresh mint leaves	
ARUGULA SALAD gf v	\$9
Tomatoes, cheese, lemon juice, olive oil	
SHEPHERD SALAD gf df nf v	\$9
Cucumbers, tomatoes, red onion, green peppers and fresh herbs with vinaigrette	
KALE SALAD df nf v	\$11
Bulgur, kale, tomatoes, lemon, olive oil, pomegranate molasses	

CURES

CHEESE PLATE gf nf v	\$9
Selection of cheese served with mixed greens and grape tomatoes	
ZEYTIN TABAGI gf df nf v	\$5
Selection of olives	
GRILLED SUCUK gf df nf	\$6
Grilled spicy Turkish beef sausage	
SOGUS TABAGI gf df nf	\$5
Sliced tomatoes, carrots, peppers and cucumbers	
STEAK CUT FRIES gf df nf	\$5
CREPES nf v	\$8
Served with chocolate and whipped cream	
FRENCH TOAST nf v	\$7
Cinnamon french toast bread-soaked milk and egg w/ maple syrup	
HOME MADE PITA CHIPS df nf v	\$5

BRUNCH COLD MEZZE

HUMMUS gf df v	\$7
Puree of chickpeas, garlic, tahini	
HTIPITI gf nf v	\$8
Marinated roasted red peppers, feta, thyme	
BABAGANUS gf df v	\$7
Fire-roasted eggplant, tahini, lemon, garlic	
EZME gf df nf v	\$7
Spicy blend of tomatoes, onions, garlic, pepper, parsley.	
TZATZIKI gf nf v	\$8
Yogurt with cucumbers, dill, garlic, olive oil	
YOGURT nf v	\$5
Low fat yogurt	
YAPRAK DOLMASI gf df v	\$9
Grape leaves stuffed with rice and herbs	
TUNA DIP gf nf	\$7
Tuna, sour cream, apple and olive oil	
SMOKED SALMON gf df	\$12
Thin salmon slices with capers	
MELITZANO gf df nf v	\$7
Eggplant pieces, onions w/lemon, olive oil and garlic sauce	
CARROT HUMMUS gf df v	\$7
Puree of carrot, garlic, tahini and olive oil	
ARTICHOKE HEARTS gf df nf v	\$9
Artichoke hearts baked with garlic butter, onion and parsley	
SAUTED SPINACH gf df v	\$6
Sautéed spinach with onions	
MUSHROOM SALAD gf nf v	\$7
Sautéed mushroom and onions and parmesan cheese w/lemon, olive oil and garlic sauce	
SEAFOOD ORZO df nf	\$14
A perfect blend of shrimp, mussels, octopus, squid pieces mixed with orzo, olive oil, dried herbs and soy sauce. Served cold.	

gf - Gluten Free | df - Dairy Free | nf - No Nuts Included | v -Vegetarian

We do not split checks and only accept up to 5 credit cards per table.
DC tax is added to all checks | 20% Gratuity charge is added to parties of 6 or more.

Please inform our staff if you have any food allergies or intolerances.

* Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of a food borne illness

BRUNCH HOT MEZZE

MÚCVER df v	\$9
Shredded zucchini, mint, dill, carrot, scallions, lemon zest yogurt served with tzatziki sauce	
FALAFEL gf nf v	\$9
Fried chickpea patties with tzatziki sauce	
SIGARA BÖREĞİ nf v	\$8
Crispy phyllo rolls stuffed w/feta and parsley	
ISPANAKLI BOREK nf v	\$9
Phyllo pastry layered with savory spinach, feta and onion	
FRIED CALAMARI nf	\$11
Served with chef's special dressing	
POPCORN KARIDES nf	\$11
Deep fried breaded baby shrimp bites	
VEGETABLE CASSEROLE gf nf v	\$17
Mixed vegetables baked in casserole dish, served with rice	
BRUSSELS SPROUTS gf nf v	\$8
Oven baked brussels sprouts with olive oil, garlic and parmesan	
FRIED CHICKEN BITES nf	\$11
Deep fried breaded small chicken bites	
RICE PILAF gf nf v	\$4
BULGUR PILAF nf v	\$4
Cracked wheat pilaf w/ onions and tomatoes	

FLAT BREADS

SPINACH PIDE nf v	\$11
Spinach, onions, red and green peppers and mozzarella	
PESTO CHEESE PIDE v	\$11
Feta and mozzarella cheese on pesto sauce	
SUCUKLU PIDE nf	\$12
Spiced Turkish beef sausage on top of mozzarella	
EGG & VEGETABLES PIDE nf v	\$12
Mixed vegetables & eggs	
MANTARLI PIDE nf v	\$11
Sautéed mushrooms w/ caramelized onions, feta, mozzarella and herbs	
EGGPLANT PIDE nf v	\$11
Sautéed eggplants w/ pepper, tomato and garlic on top of mozzarella	
KIYMALI PIDE nf	\$12
Sautéed ground beef w/ caramelized onions, peppers, garlic and mozzarella	

EGGS (SERVED WITH ROASTED POTATOES)

AEGAN OMELETTE gf nf v	\$9
Spinach, tomato and feta	
BLACK SEA OMELETTE gf df nf	\$10
Ground beef and onion	
CHEESE OMELETTE gf nf v	\$9
Feta and mozzarella	
SUCUKLU YUMURTA gf df nf	\$10
Eggs with Turkish beef sausage	
VEGGY OMELETTE gf df nf v	\$9
Mixed vegetables	
DONER OMELETTE gf df nf	\$10
Vertically sliced beef	
MENEMEN gf df nf v	\$9
Scrambled eggs, tomatoes, peppers	
CILBIR gf nf v	\$8
Poached eggs topped with tomato sauce, yogurt and oil	

DESSERTS

CHOCOLATE CAKE v	\$7
CHEESECAKE nf v	\$7
BAKLAVA v	\$8

BEVERAGE OPTIONS

BLOODY MARRY, BLOODY MARIA, CHAMPAGNE, MIMOSA	
Glass	\$8
Bottomless (2 hours limit)	\$12
TURKISH TEA	\$2
HERBAL TEA	\$3
COFFEE	\$3
Decaf/Regular	
TURKISH COFFEE	\$4
No sugar/Medium/Sugar/Sweet	
ESPRESSO/CAPPUCCINO/LATTE	\$4
SOFT DRINKS	\$3
Coke, Diet Coke, Sprite, Ginger Ale, Cranberry Juice, Iced Tea	
HOME MADE AYRAN	\$4
Traditional Turkish yogurt drink	
JUICES & LEMONADE	\$4
Selection of orange, pomegranate, apple, grapefruit	

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