



BRUNCH MENU

FULL BOTTOMLESS BRUNCH **\$37.90** PER PERSON

INCLUDES FULL BRUNCH MENU PLUS MIMOSA, BLOODY MARY AND HOUSE VODKA / GIN / RUM / TEQUILA / WHISKEY / CHAMPAGNE / HOUSE WINE / ALL DRAFT BEERS / HOT OR COLD BEVERAGES *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.

STARTERS

RED LENTIL SOUP gf nf v	\$8
Red lentils, tomato paste, onions, butter	
CHILLED YOGURT SOUP gf v	\$8
Apple, walnut, cranberries w/mint and honey	
HOUSE SALAD gf v	\$9
Greens, tomatoes, cheese, lemon, olive oil	
MELON SALAD gf v	\$9
Watermelon, honey melon, cheese, lemon, olive oil	
CHEESE PLATE gf nf v	\$9
Selection of cheese served with mixed greens	
ZEY TIN TABAGI gf df nf v	\$5
Selection of olives	
GRILLED SUCUK gf df nf	\$6
Grilled spicy Turkish beef sausage	
CRUDITÉS PLATTER gf df nf	\$5
Tomatoes, carrots, cucumbers with seasonal veggies	
STEAK CUT FRIES gf df nf	\$7
Seasoned	
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 nf v	\$7
YOGURT nf v	\$7
YOGURT PARFAIT v	\$9
Yogurt, granola mix, honey, nuts and fruits	

BRUNCH COLD MEZZE

HUMMUS gf df nf v	\$7
Purée of chickpeas, garlic, tahini and olive oil	
YAPRAK DOLMASI gf df nf v	\$8
Grape leaves stuffed with rice and herbs	
BABAGANUS gf v	\$8
Smoked eggplant, tahini, garlic and olive oil	
ARTICHOKE HEARTS gf df nf v	\$8
Artichoke hearts baked with garlic, onion, parsley, olive oil	
TZATZIKI gf nf v	\$7
Yogurt with cucumbers, garlic, dill, mint and olive oil	
HTIPITI nf v	\$8
Marinated roasted red peppers, feta, herbs	
PIKALI df v	\$8
Steamed beetroots, onion and garlic w/ walnut and olive oil	
SMOKED SALMON gf nf df	\$12
With capers and onions	
EZME gf df nf v	\$7
Spicy blend of tomatoes, onions, bell peppers and parsley w/olive oil	
SHAKSUKA gf df nf v	\$9
Eggplant, roasted pepper, parsley, onion, garlic w/sautéed tomato	
SEAFOOD ORZO nf	\$12
A perfect blend of shrimp, mussels, octopus, squid pieces mixed with orzo, tomatoes, herbs, garlic and olive oil	

gf - Gluten Free | df - Dairy Free | nf - No Tree 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

FLAT BREADS

SPINACH PIDE nf v	\$11
Spinach, onions w/mozzarella	
CHEESE PIDE v	\$11
Feta and mozzarella on pesto sauce w/tomato	
SUCUKLU PIDE nf	\$12
Spiced Turkish beef sausage w/mozzarella	
MANTARLI PIDE nf v	\$11
Sautéed mushrooms w/caramelized onions and mozzarella	
DONER PIDE nf	\$12
Flat bread w/mozzarella and sliced beef	
KIYMALI PIDE nf	\$14
Sautéed ground beef w/caramelized onions, peppers, garlic and mozzarella	
EGGPLANT PIDE nf v	\$13
Sautéed eggplants w/pepper, tomato, garlic and mozzarella	
BEET PIDE v	\$13
Steamed beetroots, onion, garlic and walnut w/mozzarella	

BRUNCH HOT MEZZE

FALAFEL df gf nf v	\$12
Fried chickpea patties w/hummus	
BRUSSELS SPROUTS gf nf v	\$12
Oven roasted brussels sprouts with olive oil, garlic, parmesan cheese w/tartar sauce and cranberries	
SIGARA BÖREĞİ nf v	\$9
Crispy phyllo rolls stuffed w/feta cheese and parsley	
MUCVER nf v	\$9
Shredded zucchini, carrot, mint, dill, and scallions served w/tzatziki sauce	
SAUTÉED CHICKEN gf nf df	\$12
Sautéed chicken, onions, mushroom and bell pepper w/ tomatoes and olive oil	
FRIED CALAMARI nf	\$12
Fried breaded squid rings served with dip	
MEAT BALLS nf	\$12
Creamy mushroom sauce with meatballs	
FRIED ZUCCHINI STICKS df nf	\$7
Deep fried breaded zucchini bites	
JALAPENO BITES (MILD) df nf	\$7
Cheddar filled breaded fried jalapeno bites	

EGGS (SERVED WITH ROASTED POTATOES)

SPINACH MUSHROOM OMELETTE gf nf v	\$9
Sautéed baby spinach and mushroom w/cheese	
CHEESE OMELETTE gf nf v	\$9
Eggs w/feta and mozzarella	
SUCUKLU YUMURTA gf df nf	\$10
Eggs w/Turkish beef sausage	
VEGGY OMELETTE gf df nf v	\$9
Eggs w/mixed vegetables	
DONER OMELETTE gf df nf	\$10
Eggs w/vertically sliced beef(doner)	
MENEMEN gf df nf v	\$9
Scrambled eggs, tomatoes, peppers	
BEEF BACON OMELETTE gf nf	\$12
Eggs w/beef bacon pieces and cheese	

DESSERTS

WALNUT BROWNIE v	\$8
CHEESECAKE nf v	\$8
BAKLAVA v	\$8
HAZELNUT BURMA v	\$8

BEVERAGE OPTIONS

BLOODY MARRY, CHAMPAGNE, MIMOSA, HOUSE WINE (RED, WHITE, SPARKLING), DRAFT BEER	
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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