



BRUNCH MENU

\$27 PER PERSON INCLUDES FULL FOOD MENU

+
A GLASS OF MIMOSA, COFFEE OR TURKISH TEA

ADD BOTTOMLESS DRINKS for \$12 MIMOSA, BLOODY MARY AND HOUSE VODKA / GIN / RUM / TEQUILA / WHISKEY / CHAMPAGNE / HOUSE WINE / ALL DRAFT BEERS / COLD BEVERAGES / TURKISH TEA & REGULAR COFFEE
(*NO SHOTS, NEAT OR ON THE ROCKS)

***EACH RESERVATION HAS 2 HOURS LIMIT** (Starting from original reservation time)
*Entire table should participate *NO TAKEOUT!

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

STARTERS

RED LENTIL SOUP gf nf v Red lentils w/onions, garlic and spices	\$8
SHEPHERD SALAD gf df nf v Cucumbers, tomatoes, onions and parsley w/ lemon, olive oil and spices	\$9
QUINOA SALAD gf df nf v Mixed greens, onion, radish and olives w/lemon, olive oil and garlic	\$10
SIMIT & CHEESE PLATE gf nf v Selection of cheese and simit served with mixed greens and tomatoes	\$12
OLIVE SPREAD gf df nf v Selection blend of olives and garlic w/ herbs	\$7
FRIES gf df nf v Skin on fries	\$7
CREPES nf v Served with pistachio cream	\$8
FRENCH TOAST nf v Cinnamon French toast bread-soaked milk and egg w/ maple syrup	\$7
YOGURT gf nf v Homemade whole milk yogurt	\$7
TRIPLE SPREAD gf nf Cream of pistachio(sweet), spicy and beef with herbs	\$12

BRUNCH COLD MEZZE

HUMMUS gf df nf v Purée of chickpeas, garlic, tahini and olive oil	\$7
SPICY HAYDARI gf nf v Strained yogurt with fried dried hot peppers herbs, garlic, dill, mint (With whole milk homemade yogurt)	\$8
MUHAMMARA df v Roasted red peppers, ground walnuts, breadcrumbs, garlic and olive oil.	\$8
SHAKSUKA gf df nf v Eggplant, roasted pepper, parsley, onion, garlic w/sautéed tomato	\$9
BABAGANUS gf nf v Smoked eggplant, tahini, garlic and olive oil	\$8
YAPRAK DOLMASI gf df nf v Grape leaves stuffed with rice and herbs	\$8
HTIPITI gf nf v Marinated roasted red peppers, feta, herbs	\$8
SMOKED SALMON gf nf df With capers and onions	\$12

DESSERTS

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

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

LAHMACUN df nf	\$12
Spicy minced beef, tomatoes, pepper, onions, parsley and garlic	
SPINACH PIDE nf v	\$11
Spinach, onions w/mozzarella	
CHEESE PIDE v	\$11
Feta, mozzarella and tomato w/ tomato sauce	
SUCUKLU PIDE nf	\$12
Spiced Turkish sausage w/mozzarella	
SAUTEED VEGGIE PIDE nf v	\$13
Sautéed eggplants w/pepper, tomato, garlic and 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	
SAUTÉED CHICKEN gf nf df	\$12
Sautéed chicken, onions, mushroom and bell pepper w/ tomatoes and olive oil	
MEAT BALLS nf	\$12
Creamy mushroom sauce with meatballs	
GRILLED SUCUK gf df nf	\$12
Grilled spicy Turkish beef sausage	
GÖZLEME nf v	\$12
Pan seared phyllo pastry stuffed w/ potato	
KESHKEK nf v	\$7
Whole wheat with parmesan and butter	
ROASTED VEGETABLES gf df nf v	\$8
Roasted mixed vegetables	

EGGS & OMELETTES

SPINACH OMELETTE gf nf v	\$12
Sautéed baby spinach onions and tomatoes w/cheese	
SUCUKLU YUMURTA gf df nf	\$12
Eggs w/Turkish beef sausage	
SUCUK BENEDICT gf df nf	\$14
Fried eggs w/ sucuk, cream cheese and Hollandaise sauce on top of toasted simit	
MENEMEN gf df nf v	\$12
Scrambled eggs, tomatoes, peppers	
SALMON BENEDICT gf nf	\$14
Fried eggs w/ smoked salmon, cream cheese and Hollandaise sauce on top of toasted simit	

**A la carte options are served with French fries*

BEVERAGE OPTIONS

MIMOSA, BLOODY MARY AND HOUSE VODKA / GIN / RUM / TEQUILA / WHISKEY / CHAMPAGNE / HOUSE WINE / ALL DRAFT BEERS / COLD BEVERAGES / TURKISH TEA & REGULAR COFFEE (*NO SHOTS, NEAT OR ON THE ROCKS)	
Glass	\$8
Bottomless	\$12
(Entire table should participate, 2-hour limit, with purchasing any food)	
TURKISH TEA	\$2
SELECTION OF HERBAL TEA	\$3
COFFEE	\$3
Decaf/Regular	
TURKISH COFFEE	\$4
No sugar/Medium sugar/Sweet	
ESPRESSO/CAPPUCCINO/LATTE	\$4
AYRAN	\$4
Traditional Turkish yogurt drink (Salty)	
JUICES & LEMONADE	\$4
Selection of orange, pomegranate, apple, pineapple, cranberry, grapefruit	
ICED COFFEE	\$4
ICED TURKISH TEA	\$4

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