



# ANKARA

## ANKARA SPECIALS

## SOUP & SALADS

### ANKARA EXPERIENCE

\$44

Enjoy a tour of the most exotic flavors of Mediterranean & Turkish tastes. 1 mezze/soup/salad (up to \$14), 1 entrée/grill/flat bread (up to \$26), 1 dessert, 1 glass of drink (up to \$10) (Entire table should participate, price is per person)

### PRIX-FIXE LUNCH

\$19

1 salad/soup/cold mezze (up to \$9), 1 grill/flat bread/hot mezze (up to \$12), 1 side and 1 fountain drink (Valid business days only between 11 AM-3PM)

### BOTTOMLESS DINNER

\$48

Includes small portions of full menu (up to \$12 for each item, excluding desserts) Plus House Vodka / Gin / Rum / Tequila / Whiskey / Champagne / House Wine / All Draft Beers / Hot or Cold Beverages

- 2 HOUR SEATING LIMIT PER SEATING
- ABSOLUTELY NO TAKEOUT!
- Entire table should participate
- We keep our rights to limit your alcoholic beverage order.
- No Shots, Neat or On the Rocks

Everything is bottomless, but please order responsibly and avoid wasting food.

### RED LENTIL SOUP gf|nf|v

\$8

Red lentils w/onions, garlic and spices

### SHEPHERD SALAD gf|df|nf|v

\$9

Cucumbers, tomatoes, onions and parsley w/ lemon, olive oil and spices

### KALE SALAD gf|v

\$9

Kale, red cabbage, roasted almonds and parmesan cheese w/ olive oil and vinegar

### GREEN SALAD gf|df|v

\$9

Mixed greens, cucumbers, tomatoes, onions, raisins and walnuts w/ basil vinegar dressing

### QUINOA SALAD gf|df|nf|v

\$10

Mixed greens, onion, radish and olives w/lemon, olive oil and garlic

#### With any salad:

- Add chicken kebab \$8
- Add grilled shrimp \$12
- Add grilled salmon \$14
- Add falafel \$8
- Add halloumi \$9

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.

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## COLD MEZZE

<b>HUMMUS</b> gf df nf v	\$7
Purée of chickpeas, garlic, tahini, and olive oil	
<b>SPICY HAYDARI</b> gf nf v	\$8
Strained whole milk homemade yogurt with fried dried hot peppers, herbs, garlic, dill, and mint	
<b>MUHAMMARA</b> df v	\$8
Roasted red peppers, ground walnuts, breadcrumbs, garlic and olive oil.	
<b>SHAKSUKA</b> gf df nf v	\$9
Eggplant, roasted pepper, parsley, onion, garlic, and sautéed tomatoes	
<b>BABAGANUS</b> gf nf v	\$8
Smoked eggplant, tahini, garlic, and olive oil	
<b>YAPRAK DOLMASI</b> gf df nf v	\$8
Grape leaves stuffed with rice and herbs	
<b>HTIPITI</b> gf nf v	\$8
Marinated roasted red peppers, feta, and herbs	
<b>SMOKED SALMON</b> gf nf df	\$12
With capers and onions	
<b>CHEESE BOARD</b> gf nf	\$14
Selection of 3 different cheeses and spiced Turkish beef sausage slices w/dried Turkish apricots and jam	
<b>MEZZE'S OF ANKARA</b>	\$22
6 small portions of Hummus, Yaprak Dolma, Shaksuka, Htipiti, and Spicy Haydari	
<b>TRIPLE SPREAD</b> gf nf	\$12
Cream of pistachio(sweet), spicy and beef with herbs	

## HOT MEZZE

<b>FALAFEL</b> df gf nf v	\$12
Fried chickpea patties w/ hummus	
<b>BRUSSELS SPROUTS</b> gf nf v	\$12
Oven roasted brussels sprouts with olive oil, garlic, parmesan cheese, and raisins w/yogurt sauce	
<b>SIGARA BÖREĞİ</b> nf v	\$9
Crispy phyllo rolls stuffed w/feta cheese and parsley	
<b>BAKED HUMMUS</b> nf gf	\$12
Hummus with melted mozzarella and Turkish beef sausage on top	
<b>ISPANAKLI BOREK</b> nf v	\$12
Phyllo pastry layered with savory spinach, feta, and onion	
<b>HALLOUMI</b> gf nf v	\$14
Pan seared sheep's milk cheese w/basil honey sauce	
<b>MUSAKKA</b> nf	\$16
Baked eggplant with ground beef, bechamel, and tomato sauce w/parmesan	
<b>KABAK DOLMASI</b> gf nf	\$12
Zucchini filled with ground beef, rice, and peppers, topped with tomato yogurt sauce	
<b>MEATBALLS</b> nf	\$12
Creamy mushroom sauce with meatballs	
<b>CHICKEN POT PIE</b> nf	\$14
Sautéed chicken and mozzarella casserole dish covered with a crispy crust	

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## FLAT BREADS

**LAHMACUN** df|nf \$12  
Spicy minced beef, tomatoes, pepper, onions, parsley and garlic

**SPINACH PIDE** nf|v \$11  
Sautéed spinach and onions w/ mozzarella

**CHEESE PIDE** v \$11  
Feta, mozzarella and tomato w/ tomato sauce

**SUCUKLU PIDE** nf \$12  
Spiced Turkish sausage w/ mozzarella

**KUSBASI PIDE** nf \$16  
Sautéed beef, caramelized onions, peppers, and garlic w/ mozzarella

**SAUTEED VEGGIE PIDE** nf|v \$13  
Sautéed eggplant, peppers, and tomatoes w/ garlic and mozzarella

## ENTREES *(Preparation takes 30 minutes)*

**ISLIM KEBAB** gf|nf \$26  
Sautéed beef sirloin covered with eggplant baked in the oven with tomatoes and melted cheese. Served with rice.

**BEGENDI** nf \$26  
Smoked, spiced pureed eggplant w/ sautéed beef sirloin

**TANDIR** nf \$32  
Slow cooked (8 hours) beef on top of Keshkek with roasted vegetables

**VEGETABLE CASSEROLE** gf|df|nf|v \$19  
Oven roasted mixed vegetables w/tomato sauce. Served with rice

**ROASTED BEEF SHORT RIBS** gf|nf \$38  
Fall-off-the-bone beef short ribs. Served with roasted *vegetables* (For 2)

**GRILLED SALMON** gf|nf \$28  
Wild caught Atlantic salmon (8 oz) on top of sautéed spinach w/creamy butter sauce

## GRILLS

**CHICKEN KEBAB** \$12  
Marinated & grilled chicken cubes on top of Muhammara

**BEEF KEBAB** gf|nf \$14  
Marinated & grilled tender beef cubes on top of Spicy Haydari

**ADANA KEBAB** gf|nf|df \$14  
Grilled minced beef seasoned with red pepper on top of Keskhek

**LAMB CHOPS** gf|nf \$18  
Grilled lamb chops seasoned with herbs on top of Shaksuka

**KOFTE** nf \$12  
Seasoned minced beef patties on top of hummus

**MIXED GRILL** nf \$38  
Grilled chicken kebab, beef cubes, kofte and lamb chops (For 2)

**MIXED SEAFOOD** nf \$48  
Grilled octopus leg, shrimp, salmon, and calamari. Served with sautéed spinach (For 2)

**GRILLED SHRIMPS** gf|nf \$18  
Seasoned with garlic, herbs and butter

## SIDES

**RICE PILAF** gf|df|nf|v \$6

**OTTOMAN PILAF** gf \$7  
Beef broth, blackcurrants, and almonds w/herbs

**KESHKEK** nf|v \$7  
Whole wheat with parmesan and butter

**FRIES** gf|df|nf|v \$7  
Skin on fries

**ROASTED VEGETABLES** gf|df|nf|v \$8  
Roasted mixed vegetables

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## BEVERAGES

**COKE, DIET COKE, SPRITE,  
GINGER ALE, CRANBERRY JUICE** \$3

**HOME MADE AYRAN** \$4  
Traditional Turkish yogurt drink (Salty)

**JUICES & LEMONADE** \$4  
Selection of orange, pomegranate,  
apple, grapefruit, pineapple

**ICED COFFEE** \$4

**ICED TURKISH TEA** \$4

## MOCKTAILS

**MATCHA CHAI PINEAPPLE** \$12  
Matcha green tea, pineapple Juice

**TURKISH COFFEE FRAPPE** \$9  
Turkish coffee, milk, and chocolate

**WILD STRAWBERRY** \$9  
Wild strawberry pure, club soda, and  
rosemary

**RASBERRY PALMER** \$9  
Raspberry tea with homemade  
lemonade

## HOT BEVERAGES

**TURKISH TEA** \$2

**SELECTION OF HERBAL TEA** \$3

**COFFEE** \$3  
Decaf/Regular

**TURKISH COFFEE** \$4  
No sugar/Medium sugar/Sweet

**ESPRESSO/CAPPUCCINO/LATTE** \$4

## DESSERTS

**BAKLAVA v** \$8  
Filo pastry layers filled with pistachios  
on top of pistachio cream  
(Made with cane sugar)

**KUNEFE v** \$12  
Shredded wheat pastry filled with  
unsalted cheese and pistachio  
(Made with cane sugar)

**KAYISI TATLISI gf|v** \$8  
Baked apricots stuffed with walnuts and  
served with caramel cream  
(Made with cane sugar)

**SUTLAC gf|nf|v** \$8  
Traditional baked rice pudding cooked  
with cinnamon sticks  
(Made with cane sugar)

**SEMOLINA DESSERT v** \$10  
Semolina and pistachios with pistachio  
cream  
(Made with cane sugar)

**KABAK TATLISI gf|v|df** \$10  
Sweet pumpkin chunks slow roasted  
w/walnuts on tahini  
(Made with cane sugar)

**PISTACHIO CAKE v** \$8  
Layers of sponge cake, pistachio, and  
ricotta cream

**CHEESECAKE nf|v** \$8  
Classic New York-style vanilla  
cheesecake

**BROWNIE WITH ICE CREAM v** \$10  
Walnut brownie w/ice cream

**VANILLA ICE CREAM nf|v** \$6

*Our dishes contain the finest quality raw ingredients purchased from local suppliers. Our supplier partners raise animals on vegetarian diets without antibiotics. We never use preservatives in our dishes.*

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