



ANKARA

BRUNCH MENU

29 PER PERSON INCLUDES FULL FOOD MENU + A GLASS OF MIMOSA, COFFEE OR TURKISH TEA
FULL BOTTOMLESS MENU WITH DRINKS FOR 39

STARTERS

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	
QUINOA SALAD gf df nf v	10
Mixed greens, onion, radish and olives w/lemon, olive oil and garlic	
SIMIT & CHEESE PLATE nf v	14
Selection of cheese and simit served with mixed greens and tomatoes	
OLIVE SPREAD gf df nf v	7
Selection blend of olives and garlic w/ herbs	
SIGARA BÖREĞİ nf v	12
Crispy phyllo rolls stuffed w/3 different cheese and parsley	
FRIES gf df nf v	7
Skin on fries	
YOGURT gf nf v	7
Homemade whole milk yogurt	
GÖZLEME nf v	12
Pan seared phyllo pastry stuffed w/ potato	
GRILLED SUCUK gf df nf	12
Grilled spicy Turkish beef sausage	

COLD MEZZE

HUMMUS TURMERIC gf df nf v	8
Chickpeas, turmeric, garlic and tahini	
SPICY HAYDARI gf nf v	8
Strained whole milk homemade yogurt with fried dried hot peppers, herbs, garlic,	
MUHAMMARA df v	8
Roasted red peppers, ground walnuts, breadcrumbs and garlic	
SHAKSUKA gf df nf v	9
Eggplant, roasted pepper, parsley, onion, garlic and sautéed tomatoes	
BABAGANUS gf nf v	8
Smoked eggplant, tahini and garlic	
YAPRAK DOLMASI gf df nf v	8
Grape leaves stuffed with rice w/herbs	
SALMON PASTRAMI gf nf df	12
Smoked salmon pastrami with capers and onions	

HOT MEZZE

FALAFEL df gf nf v	14
Fried chickpea patties w/ hummus turmeric	
BRUSSELS SPROUTS gf v	14
Roasted brussels sprouts, garlic, parmesan w/pomegranate sauce, walnuts, raisins and orange zest	
MUSAKKA nf	16
Eggplant with ground beef, bechamel and tomato sauce w/parmesan	
MEATBALLS nf	14
Baked meatballs w/creamy mushroom sauce and parmesan	
SAUTÉED CHICKEN gf nf df	12
Sautéed chicken, onions, mushroom and bell pepper w/ tomatoes	
SAUTEED SHRIMPS gf nf	18
Seasoned with garlic, lavender, tomato sauce w/herbs and butter	
KESHKEK nf v	7
Whole wheat with parmesan and butter	
ROASTED VEGETABLES gf df nf v	8
Roasted mixed vegetables w/herbs	
WHEAT STEW	
Whole wheat w/parmesan and butter, with:	
Sautéed Chicken	16
Sautéed Shrimp	18
Pulled Lamb	18
Spinach	16

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!

FLAT BREADS

LAHMACUN df nf	14
Spicy minced beef, tomatoes, pepper, onions, parsley and garlic	
SPINACH PIDE nf v	12
Sautéed spinach and onions w/ mozzarella and feta	
CHEESE PIDE v nf	12
Feta, mozzarella and tomatoes	
SUCUKLU PIDE nf	14
Spiced Turkish sausage w/ mozzarella	
MEAT PIDE nf	16
Pulled lamb, onions, peppers, and garlic w/ mozzarella	

EGGS & OMELETTES

SPINACH OMELETTE gf nf v	14
Sautéed baby spinach onions and tomatoes w/cheese	
SUCUKLU YUMURTA gf df nf	14
Eggs w/Turkish beef sausage	
SUCUK BENEDICT nf	16
Fried eggs w/ sucuk, cream cheese and Hollandaise sauce on top of toasted simit	
MENEMEN gf df nf v	14
Scrambled eggs, tomatoes, peppers	
SALMON BENEDICT nf	16
Fried eggs w/ smoked salmon, cream cheese and Hollandaise sauce on top of toasted simit	

DESSERTS

WALNUT BROWNIE v	8
CHEESECAKE nf v	8
BAKLAVA v	8
CREPES v	8
Served with pistachio cream	
FRENCH TOAST `	7
Cinnamon French toast bread-soaked milk and egg w/ maple syrup	
BEVERAGE OPTIONS	
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Glass	8
Bottomless	12
(Entire table should participate, 2-hour limit, with purchasing any food)	
TURKISH TEA	2
SELECTION OF HERBAL TEA	3
COFFEE Decaf/Regular	3
TURKISH COFFEE	4
ESPRESSO/CAPPUCCINO/LATTE	4
AYRAN Traditional Turkish yogurt drink (Salty)	4
JUICES & LEMONADE	4
ICED COFFEE	4
ICED TEA	4

Are you planning a private event?

We can accommodate 10 to 200 guests at our new second floor dining room.



Send us an email to find out more about the space!

events@ankaradc.net

gf - Gluten Free df -Dairy Free nf - Tree Nuts free v -Vegetarian Please inform our staff if you have any food allergies or intolerances.

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. Straws available only upon request.

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

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.