



ANKARA

SOUP & SALADS

RED LENTIL SOUP gf nf v	8
Red lentils w/onions, garlic, spices	
SHEPHERD SALAD gf df nf v	9
Cucumbers, tomatoes, onions and parsley w/ lemon, olive oil, 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, tomatoes, radish and olives w/lemon, olive oil and garlic	
Any salad with:	
Chicken kebab	10
Salmon (4 oz)	16
Falafel	10
Halloumi	12

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

ANKARA EXPERIENCE

1 mezze/soup/salad, 1 entrée, 1 dessert, 1 glass of drink (up to \$14)
Entire party should participate, price is per person.

PRIX-FIXE LUNCH

Medium portions of any 4 items from different sections of the menu and one fountain drink (Excluding desserts and entrées, entire party should participate, price is per person, valid business days only between 11 AM-3PM)

Enjoy your lunch at the bar or the high tops, get a FREE glass of house wine/draft beer!

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	
CHEESE BOARD gf nf	14
Selection of 3 different cheeses and spiced Turkish beef sausage slices w/dried Turkish apricots and jam	
MEZZE'S OF ANKARA	28
6 small portions of Hummus Turmeric, Yaprak Dolma, Babaganus, Shaksuka, Muhammara and Spicy Haydari (Excluded from specials)	

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	
SIGARA BÖREĞİ nf v	12
Crispy phyllo rolls stuffed w/3 different cheese and parsley	
ISPANAKLI BOREK nf v	12
Phyllo pastry with spinach, feta onion	
HALLOUMI gf v	14
Halloumi w/ roasted almonds and basil sauce	
MUSAKKA nf	16
Eggplant with ground beef, bechamel and tomato sauce w/parmesan	
KABAK DOLMASI gf nf	12
Zucchini filled with ground beef, rice w/ tomato yogurt sauce	
MEATBALLS nf	14
Baked meatballs w/creamy mushroom sauce and parmesan	
WHEAT STEW nf	
Whole wheat w/parmesan and butter, with:	
Sautéed Chicken	16
Sautéed Shrimp	18
Pulled Lamb	18
Spinach	16

44 BOTTOMLESS DINNER

(Without drinks \$39)

Includes small portions of full food menu (Excluding desserts and entrées)
Plus, All House Alcoholic Beverages and Soft Beverages

- 2 HOURS LIMIT PER SEATING, ABSOLUTELY NO TAKEOUT!
- Entire table should participate
- No Shots, Neat or On the Rocks

We keep our rights to limit your alcoholic beverage order. Everything is bottomless, but please order responsibly and avoid wasting food.

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	

ENTREES

TANDIR nf	32
Slow cooked (8 hours) pulled lamb on top of "Keskhek" with roasted veggies	
ROASTED SHORT RIBS gf nf	32
Fall-off-the-bone roasted short ribs. Served with roasted veggies	
ADANA KEBAB nf	22
Grilled minced beef seasoned with red pepper on top of Rice	
LAMB CHOPS gf nf d	28
Grilled lamb chops seasoned with herbs on top of "Ottoman Rice"	
VEGETABLE STEW gf df nf v	19
Oven roasted mixed veggies w/tomato sauce. Served with rice	



MEAT & SEAFOOD

ROASTED SALMON gf nf	18
Wild caught salmon (4 oz) on top of sautéed spinach w/ butter sauce	
BEGENDI gf nf	16
Smoked pureed eggplant w/pulled lamb	
CHICKEN KEBAB	14
Marinated chicken cubes on top of "Muhammara"	
KOFTE nf df	14
Seasoned minced beef patties on top of "Hummus"	
SAUTEED SHRIMPS gf nf	18
Seasoned with garlic, lavender, tomato sauce w/herbs and butter	

SIDES

RICE PILAF gf df nf v	6
OTTOMAN PILAF gf	8
Beef broth, blackcurrants, pine nuts and almonds w/herbs	
ROASTED VEGGIES gf df nf v	8
Roasted mixed vegetables w/herbs	
KESHKEK nf v	8
Whole wheat with parmesan and butter	

"ONE CANNOT THINK WELL, SLEEP WELL, IF ONE HAS NOT DINED WELL."

Virginia Woolf

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.