

Brunch

Harem Style \$35

Serves 2 add a person for \$15

Traditional breakfast feast of a sucuklu yumurta ~ honey ~ tomato & cucumber ~ Greek yoghurt ~ hummus ~ mix olives ~ fruit plate ~ Feta ~ Jam ~simit & butter

KAHVALTI / BREAKFAST

SUCUKLU YUMURTA Turkish spiced-beef sausage with over medium eggs in a copper skillet pan. 14

SHAKSHUKA Authentic famous vegetarian breakfast dish! Eggs, red & green bell peppers, onions, spinach, tomatoes topped with feta cheese. 13 add sucuk \$1.5

ASPARAGUS & EGGS fresh asparagus topped with smoked salmon and topped with over medium eggs 14

PASTIRMA EGG BENEDICT sliced sourdough with pastirma, spinach, tomato and topped with poached eggs 14

PRASOPITA famous Greek cake made with leeks, spinach, and potato and topped with a poached egg. with arugula salata 13

POTRERO OMELETTE caramelized onions, bell peppers mozzarella cheese and topped with avocado and served with roasted potatoes. 13

GREEK OMELETTE spinach, goat cheese and smoked salmon omlette with patates tiganites 14

GRANOLA organic almond granola served over greek yoghurt with roasted pistachios and wild honey 12

GREEK SALATA Tomatoes, cucumbers, scallion, onions, bell peppers, romaine, feta & olives in lemon vinaigrette 11

FRENCH TOAST brioche slices topped with mascarpone cheese, fresh berries 12

SIDES

Greek Yoghurt 6	Hummus w/ pita 8	Sucuk 3
Tzatziki w/ pita 8	Roasted potatoes 6	Spinach 6
Feta & Olives 6	Pita bread 1.5	Fruit Plate 7

ÖĞLE YEMEĞİ / LUNCH

DIPPING TRIO hummus, patlican (eggplant) and tzatziki dips served with grilled pita and veggie sticks. 13

LAMB GYRO roasted lamb shoulder served in a pita with arugula, olive tapenade, tomato, cucumber, feta 12

CHICKEN GYRO thinly sliced chicken breast, lettuce, tomato, cucumber, red onion, tzatziki 11

SALMON GYRO grilled salmon wrapped in pita w tomatoes, cucumber, red onion w/ wild arugula, feta, olive Tapenade 14

CHICKEN COMBO PLATE grilled chicken shish kebab skewer served with cup of soup, salad and rice pilav 13

LAMB COMBO PLATE grilled lamb shish kebab skewer served with cup of soup, salad and rice pilav 14

MOUSAKKA Layered eggplant, potatoes, ground beef & lamb, cheese, béchamel sauce served over herbed tomato 17

BIRD NEST Crimini-shitake mushrooms, zucchini, picholine, red bell pepper, burrata, encased in kataifi. w/ tomato sauce 18

LAMBURGER fresh ground lamb patties, olive paste, feta cheese, red onions, tomato served with patates tiganites 13

AVOCADO & SMOKE SALMON organic greens, smoke salmon, avocado, cucumber, cherry tomato and pickled egg with lemon-caper-dijon mustard- olive oil dressing. 13

BEVERAGES

BOTTOMLESS MIMOSA per person \$15

Fresh Orange Juice 5	Fresh Grapefruit Juice 5
Mimosa 10	Bellini 10
Turkish coffee 4	Turkish Tea 2
Capuccino/ Latte 4	House Coffee 3
Ginger Lemonade 5	Iced Tea 3