

MEZE / SMALL PLATES

- BURRATA & PEAR** sherry caramelized pear, roasted pistachio, cherry tomato, balsamic reduction 10
- OCTOPUS SALATA** slowly cooked octopus, frisée, mint, olives, mustard vinaigrette 13
- SPANAKOPITA** spinach, leek and feta wrapped in flaky phyllo and baked. 11
- DIPPING TRIO** humus, tzatziki, patlican salata (smoked eggplant) served w/ grilled pita and veggie sticks (Veg) 13
- SAGANAKI** famous Cyprus Island flaming cheese grilled & served with Medjool dates (Veg) 11
- POTATO wrapped SCALLOPS** pan roasted scallops wrapped with potato served over fresh mint-cucumber salata 13
- HALIKARNAS** wild tiger prawns baked with fennel, mushroom, feta cheese and Ouzo 14
- KÖFTE** ground beef & lamb with Turkish spices grilled on skewers served with yoghurt tahini 10
- GIGANTES** Greek giant white beans, bell pepper, scallions, red onions cherry tomato and parsley 10
- KABAK MUCVER** shredded zucchini patties made with fresh mint, dill, feta cheese, egg yolk. With tzatziki inside 10
- SOUP of the DAY** please ask your server

SALATAS

Add any salad; Chicken 5 Lamb 6 Salmon 6

- BABY KALE SALATA** Organic baby kale, cherry tomatoes, organic beets, gorgonzola cheese and honey vinaigrette 11
- GREEK SALATA** Tomatoes, cucumbers, scallion, red onions, bell peppers, romaine, feta & olives in lemon vinaigrette 11
- WILD ARUGULA** Dried apricots, red onion, cherry tomato, orange zest –goat cheese and pomegranate vinaigrette 11

ENTREES

- PERA TALAS BOREGI** Grilled chicken breast & vegetables rolled in phyllo dough, coconut curry sauce, green apple, currants 19
- MANTI** Anatolian village pasta stuffed with beef & fresh herbs. Served w/garlic yoghurt, butter smoked paprika drizzle 18
- SHISH KEBAB** Skewer of lamb and chicken grilled and served over roasted vegetables and side w/rice pilaf 18
- All Chicken 17 All Lamb 18
- MOUSAKKA** Layered eggplant, potatoes, ground beef & lamb, cheese, béchamel sauce served over herbed tomato 17
- ÖRDEK** Pan seared duck breast served with sautéed spinach & baby kale, patates tiganites and pepperade sauce 19
- ISKENDER** thinly sliced skirt steak drizzled with butter-tomato sauce and served with pita, Greek yoghurt 22
- ALI NAZIK** lamb cubes hand ground with “zirh”, sautéed w/ bell peppers, onion, over eggplant puree, pita and yoghurt. 19
- SALMON FILET** Lemon zest marinated salmon fillet grilled. Served w/ fennel roots, patates tiganites and saffron broth 22
- BIRD NEST** Crimini-shitake mushrooms, zucchini, picholine, red bell pepper, burrata, encased in kataifi. tomato sauce (Veg) 18
- LAMBURGER** fresh ground lamb patties, olive paste, feta cheese, red onions, tomato served with patates tiganites 14

SIDES

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| Humus w/ Pita 8 | Cacik/Tzatziki 8 |
| Pita Bread 1.5 | Spinach 6 |
| Sautéed Vegetables 7 | Rice Pilaf 4 |
| Brussel Sprouts 7 | Patates Tiganites 4 |
| Feta & Olives 7 | Garlic Fries 5 |