



Turkish & Mediterranean kitchen

Four Play *Our four most-loved mezes, made for sharing between two.*

\$19

Muhammara

Fire-roasted red pepper and toasted walnut with pomegranate

Hummus

Smooth and creamy, with tahini and olive oil

Labneh

Thick, tangy strained yogurt with delicate celery root

Beet Borani

Sweet roasted beets folded into cool garlic yogurt

WITH HOUSE-MADE PITA CHIPS

◆ SMALL PLATES

Börek Rolls 11

Golden and lightly fried pastry rolls served with Baba Ganoush, our smoky fire-roasted eggplant

Grilled Halloumi 11

Grilled Cypriot cheese. Golden, warm, salty and a little squeaky

Falafel Hummus Casserole 13

Oven-baked hummus topped with crisp falafel, served with house pita chips

◆ SALADS

Roasted Beet & Citrus Salad 13

Arugula, beets and citrus, with feta and a honey orange vinaigrette

Harvest Lentil & Butternut Squash 13

Earthy lentils, butternut squash and tart dried cherries with a maple apple cider reduction

◆ ENTRÉES

Lemon Pepper Chicken 19

Tender chicken with lemon and cracked pepper, over seasoned rice pilaf

Beef Kebab Skewers 23

Beef skewers with bulgur, sumac onion, pickles, spicy ezme, tzatziki and lavash

Garlic Butter Shrimp Skillet 22

Oven-baked shrimp in garlic butter, finished with kaşkaval cheese and served with house-made pita

Ratatouille Pasta 21

Roasted vegetables tossed with rotini pasta in a fresh tomato sauce

◆ SWEET BITES

Classic Baklava 10

Classic Turkish baklava, served with pistachio ice cream

Supangle 10

Rich chocolate custard, biscoff crumble and toasted coconut

— Please let us know about any allergies before ordering. —