

**ARE YOU  
READY FOR  
THIS BECAUSE  
I BELIEVE  
YOUR LIFE  
IS GOING  
TO CHANGE  
FOREVER**

**JOSÉ ANDRÉS**

## SPREADS GIRIŞLER مقبلات

### HOMMUS

puree of chickpeas, garlic, tahini 6.5

### LABNEH

Lebanese strained yogurt with za'atar 6.5

### BABA GHANNOUGE

fire-roasted eggplant, tahini, lemon, garlic 7

### HOUSE-MADE LAVASH CHIPS

with sumac 5

### HTIPITI

marinated roasted red peppers, feta, thyme 7.5

### TZATZIKI

Greek yogurt with diced cucumbers, dill 7.5

### TARAMOSALATA

traditional spread of cured carp roe 6.5

### SPREAD PIKILIA

All six spreads 35

## SOUPS & SALADS SOUPES SALATES شوربة/سلطة

### FATTOUSH

tomato, cucumber, red onion, green pepper, radish, pita chips, pomegranate vinegar dressing 7.5

### MAROULOSALATA

romaine, scallions, dill, mizithra cheese, red wine vinegar dressing 6

### SANTORINI FAVA & SQUASH SOUP

puree of yellow split peas and butternut squash, sultans, beech mushrooms 7

### PORTAKAL SALATSI

orange salad, baby arugula, pine nuts, feta 8.5

### TABOULEH

parsley, bulgur wheat, diced tomatoes, onions, mint, lemon dressing 6.5

### CHICKEN SOUP AVGOLEMONO

roasted chicken, orzo, dill 7

## FLAT BREAD PÝDE ÇEÞÝTLERÝ خبز تركي

### KRI KRI PIDE

braised goat, charred scallions, hommus 12.5

### PEYNIRLI PIDE

Turkish tomato sauce with cinnamon and oregano, covered in halloumi cheese 7

\*consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of food-borne illness.

## VEGETABLE MEZZE HORTARIKI خضراوات

### ÍMAM BAYILDI

Ottoman style roasted eggplant stuffed with onions, tomatoes 6.5

### CRISPY BRUSSEL AFELIA

brussel sprouts, coriander seed, barberries, garlic yogurt 8.5

### BEET SALATA

crimson and yellow beets, shaved fennel, upland cress, spiced walnuts 8.5

### KOLOKITHOKEFTEDES

zucchini and cheese patties, caper-yogurt sauce 7.5

### BANTIJAN BIL LABAN

crispy eggplant, roasted garlic-yogurt sauce 8

### ROASTED CAULIFLOWER

sultans, caper berries, pine nuts 8.5

### HORTA SALATA

salad of cooked and raw greens, smoked olives, fava Santorini, ladolemono, pistachios 8.5

### MERCIMEK KÖFTESI

traditional seared red lentil patties, preserved lemon yogurt, pomegranate, lettuce leaves 9

### ELIES TIS ELLADAS

Greek olives marinated in oregano, Greek olive oil 6

### SEARED HALLOUMI CHEESE

pomegranate, rosewater, tomato, sumac 9.5

### WHOLE WHEAT COUSCOUS

beech mushrooms, squash, harissa broth 8

### GRAPE-LEAVES DOLMADES

grape leaves with rice, tomato, fennel, pine nuts, golden raisins, served with labneh 8.5

### SPANAKOPITA

house-made phyllo, spinach, feta cheese 8.5

### FALAFEL

traditional chickpea fritters, tahini sauce 8.5

### SEASONAL MUSHROOMS

sautéed mushrooms, dates, toasted almonds 10

### PIYAZ

imported warm giant beans, kale, oven-roasted tomato, garlic 9

### OTTOMAN PILAF

saffron rice, dates, pistachios 7

### PATATES TIGANITES ME YIAOURTI

crispy potatoes, yogurt, caper salt 5.5

### HAVUÇ KÖFTESI

carrot, apricot and pine nut fritters, pistachio sauce 8.5

### BAMYA

caramelized okra, fresh and crispy chickpeas, cardamom tomato stew 8.5

### MUSHROOM SAGANAKI

seasonal mushrooms, Metaxa brandy, tomato, kefalograviera cheese 11

### ARTISINAL CHEESE PIKILIA

Feta with preserved black walnuts

Tulum Peynir with honeycomb

Manouri with apricot harissa spoonsweet

Kaşar Peynir with allspice apple spoonsweet

Each (1 oz) | Selection of 4 cheeses 7.5 | 16.5

## SEAFOOD MEZZE THALASSINA مأكولات بحرية

### SNAIL KIBBEH

crispy potato crusted snails, herbed  
ladolemono, heirloom lettuces 8.5

### GARIDES SAGANAKI

sautéed shrimp with tomatoes, green onions,  
kefalograviera cheese, ouzo 13

### SEARED SALMON\*

butternut squash puree, preserved  
maitake mushrooms, pomegranate molasses 10

### ALMOND TROUT

preserved lemon-kalamata olive tapenade,  
roasted garlic yogurt, parsley oil 11

### OCTOPUS SANTORINI

grilled Mediterranean octopus, marinated onions,  
capers, yellow split pea puree 14

### AVGOTARAO

traditional Greek pressed caviar of  
cured grey mullet roe 9

## MEAT & POULTRY MEZZE KREATIKA لحم

### KIBBEH NAYEH\*

Lebanese style beef tartare ground to order,  
bulgur wheat, radish, mint, pita chips 7.5

### KEFTEDES KAPAMA\*

beef and lamb meatballs, feta cheese,  
rustic tomato sauce, cinnamon, allspice 9

### LAMB BAHAR\*

spice-rubbed lamb kebab, tabouleh, tahini sauce 10

### HÜNKÂR BEĞENDI

traditional Turkish braised lamb shank,  
eggplant-kefalograviera puree 14

### URFA BIFTEK\*

grilled sirloin, Urfa pepper, cumin, heirloom lettuces,  
caramelized sesame 10

### ADANA KEBAB\*

skewered ground lamb, house-made harissa,  
grilled tomatoes, sumac, onions 8.5

### SHISH TAOUK

grilled chicken thigh, sumac, onions, garlic tuom,  
grilled tomatoes 9.5

### TURKISH STYLE PASTIRMA\*

traditionally cured loin of beef  
imported from Turkey 6

### BAKALIAROU MAVRO SKORDALIA

ouzo battered black cod, orange,  
potato-garlic puree 12.5

### GARIDES ME ANITHO

sautéed shrimp, dill, shallots,  
mustard, lemon juice 11

### SEA SCALLOPS\*

seared scallops, yogurt-dill sauce 12

### AGLAIA KREMEZI STYLE CRAB CAKES

mini jumbo lump crab cakes,  
roasted garlic yogurt 14

### FRIED SQUID

crispy squid, garlic-yogurt sauce 8

### MIDYES

fried mussels, walnut tarator sauce 7.5

### KIBBEH

beef and bulgur wheat fritters, almonds,  
pine nuts, currants, labneh 8

### MOSHARI SOUVLAKI

grilled grass-fed veal breast, butter lettuce,  
lemon, tzatziki 10

### LOUKANIKO ME AGINARES

grilled Greek pork sausage, marinated artichokes,  
roasted peppers 9

### KOTOPOULO YOUVETSI

chicken, orzo, tomato, kefalograviera cheese 9

### KNISA LAMB T-BONES\*

grilled lamb t-bones, smoked yogurt,  
caper-dill saltsa 13

### ARAYES\*

grilled ground lamb and tahini stuffed pita,  
garlic-yogurt 7.5

### CRISPY VEAL SWEETBREADS

orange, caper, baby fennel 10

### ÇERKEZ TAVUĞU

chilled chicken salad, walnut-cilantro sauce 7.5