

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

JOSÉ ANDRÉS

MEZZE LUNCH

your choice of one from each course \$22

FIRST COURSE

HOMMUS

puree of chickpeas, garlic, tahin

BABA GHANNOUGE

fire-roasted eggplant, tahini, lemon, garlic

FATTOUSH

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

BANTIJAN BIL LABAN

crispy eggplant, roasted garlic-yogurt sauce

SECOND COURSE

FALAFEL

traditional chickpea fritters, tahini sauce

GARIDES ME ANITHO

sautéed shrimp, dill, shallots, mustard, lemon juice

ARAYES*

grilled ground lamb and tahini stuffed pita, garlic-yogurt

KOTOPOULO YOVETSI

chicken, orzo, tomato, kefalograviera cheese

THIRD COURSE

SPANAKOPITA

house-made phyllo, spinach, feta cheese

ADANA KEBAB*

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

KEFTEDES KAPAMA*

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

SHISH TAOUK

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

DESSERT

GREEK YOGURT AND APRICOTS

muscat soaked apricots, vanilla yogurt cream, apricot sorbet, pistachio powder

TURKISH DELIGHT

walnut ice cream, yogurt mousse, honey geleé, orange-caramel sauce, caramelized pine nuts

ENTRÉE SALADS

MAROULOSALATA

romaine, myzithra, scallions, dill,

olive oil, vinegar 6.5

with grilled chicken 11

with sautéed shrimp or seared salmon 13

LUNCH SANDWICHES

available 11:30-2:30

FALAFEL BURGER

olive oil brioche bun, chickpea fritter, tomato, garlic yogurt sauce 11

SALMON SHAWARMA

marinated salmon, tabbouleh, romaine lettuce, on lavash bread with dill yogurt 13

CHICKEN SHAWARMA

garlic-lemon marinated chicken, tomatoes, romaine lettuce, on lavash bread with garlic sauce 13

CERKEZ ON TOASTED OLIVE BREAD

shredded chicken, walnut-cilantro sauce, roasted red peppers, feta, mache, caramelized onions 12

KOFTE SANDWICH

ground lamb & beef, Middle Eastern spices, tomatoes, sumac onions, hommus, on toasted bread 13

all sandwiches come with your choice of either maroulosalata or patates with yogurt

SPREADS GIRIŞLER تالبيقم

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 تېرۇش نطلس

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

TAHINI POTATO SALATA

fingerling potatoes, tahini sauce, tarama, kalamata olives, pickled pearl onions 9

TABOULEH

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

CHICKEN SOUP AVGOLEMONO

roasted chicken, orzo, dill 7

FLAT BREAD PÝDE ÇEPÝTLERÝ يېكرت زبخ

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 تاوارضخ

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

FIRIK PILAVI

smoked green wheat pilaf, mushrooms, cardamom apricots 8

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

Pipe Dreams with tomato kalamata spoonsweet

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

SEAFOOD MEZZE THALASSINA تيرحب تالوكأم

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*

cucumber tzatziki, ladolemono, dill 9.5

STRIPED BASS PLAKI*

tomato, fresh chickpeas, onion, mint 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

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

MEAT & POULTRY MEZZE KREATIKA محل

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, sumac, onions, garlic tuom,
grilled tomatoes breast 9.5 | thigh 8.5

TURKISH STYLE PASTIRMA*

traditionally cured loin of beef
imported from Turkey 6

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