

11 Items Tasting Dinner Menu

\$40 per person

First Course

Vegan *Meze Salata* (Nut free, Gluten-free, dairy free)

Mixed greens served with our famous fresh basil-vinaigrette dressing

Second Course

Vegan *Babaganush* (Nut free, Gluten-free, dairy free)

Grilled eggplant, tahini paste seasoned with garlic and olive oil.

Vegetarian *Mucver* (Nut free)

Savory zucchini pancakes mixed with feta cheese served with tomato and yogurt sauces.

Vegan *Dolma* (dairy free, gluten-free)

Grape leaves stuffed with caramelized onions, rice, pine nuts and cooked on gentle fire.

Vegan *Mercimek Kofte* (Nut free, dairy free)

Veggie lentil cakes with bulgur, onions and parsley

Third Course

Vegetarian *Sigara Böregi* (Nut free)

Turkey's popular crispy cigar-shaped pastry stuffed with feta cheese, parsley and dill.

Köfte (Nut free, dairy free)

Grilled Turkish-style beef and lamb meatballs, seasoned with parsley and onions.

Hünkar Begendi (Nut free)

Filet mignon served on an eggplant puree with gruyere cheese.

Sis Kebab (Nut free, Gluten-free, dairy free)

Grilled, seasoned tender lamb on a skewer, served with cacik sauce.

Dessert

Baklava

Delicate leaves of filo layered with walnut, with homemade lemon syrup

Profiterole

Puff pastries filed with vanilla cream and finished with chocolate ganach