

All You Can Eat & Drink Brunch Special

\$32.00 per person

Limited to 2 hours per person & 2:00 pm last seating

Over 4yrs children will be charged \$20

Everyone has to participate at the table

Included bottomless Mimosa, Bellini, Bloody-marry, Rail Drinks (vodka, gin, tequila, whisky)

Eggs & More

Eggs Benedict

Two poached eggs/ Canadian bacon/ English muffin/ topped with hollandaise sauce

Mushroom Omelet

Cremini mushrooms/ onion. mozzarella cheese

Turkish Omelet

Two scrambled organic eggs/ sautéed ground beef/ tomatoes/ peppers/ onion

Spinach Omelet

Two eggs/fresh spinach/mozzarella cheese

French Toast

Made from homemade cinnamon bread/ mixed fresh fruit/ powdered sugar

Spreads

Hummus

Chickpeas & tahini paste seasoned with garlic and olive oil

Babaganush

Grilled eggplant, tahini paste seasoned with garlic and olive oil

Gavur Dagi

Spicy relish of chopped tomatoes, onions, green peppers, parsley and walnuts finished with olive oil-pomegranate dressing

Cerkes Tavugu

Shredded chicken breast/walnuts/garlic/paprika

Haydari

Thick yogurt with herbs

Soups

Mercimek Corbasi

Aromatic red lentil soup

Burgers

Istanbul Burger

A hearty seasoned beef burger, tomatoes, lettuce, onion.

Chicken Burger

Seasoned chicken burger/tomato/lettuce/onion

Vegetarian Burger

Zucchini fritter/roasted pepper/tomato/hummus/

Mix Olives

Karisik Zeytin

Marinated mixed Mediterranean olives

Cheeses

Beyaz Peynir

Creamy and mild sheep's milk cheese

Kasar

Pale yellow cheese made of sheep's milk

Keci Peyniri

Creamy and mild goat milk cheese

Small Plates

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

Mercimek Kofte

Veggie lentil cakes with bulgur, onions and parsley.

Sigara Boregi

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

Kalamar

Lightly fried calamari served with tartar sauce

Karnibahar Brokoli

Steamed broccoli with cauliflower, lemon juice, olive oil, crushed red pepper

Sebze Beyendi

Veggie delight; Sautéed mushrooms and onions with zucchini, red pepper served on eggplant and gruyere cheese puree

Salads

Coban Salad

cucumbers/onions/ tomatoes/green peppers/

olive oil/parsley/lemon juice

Meze Salad

Mixed greens served with our special dressing

www.facebook.com/mezewashingtondc

www.twitter.com/mezedc

Consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of food borne illness

20% Gratuity maybe added to parties of 6 or more.

Sorry! We do not split / itemize checks, but accept credit cards