

Side Dishes

Turkey Bacon \$2.90
 Canadian Bacon \$2.90
 Pastirma \$5.00
 Chicken Sausage \$2.90
 Feta Cheese \$3.00
 Roasted Potatoes \$2.90
 Fresh Fruit \$3.90
 French Fries \$3.00
 Mixed Green Salad \$3.50
 English Muffin \$2.00
 Toast (white/wheat) \$2.00
 Two Eggs Any Style \$3.50

Beverages

Turkish Coffee \$3.50
 Turkish Tea (one refill) \$2.50
 House Gourmet Coffee \$2.50
 Juice Orange, peach, sour cherry \$3.50
 Fresh Strawberry-Mint Lemonade \$5.00
 Mimosa \$6.00
 Bellini \$6.00
 Bloody Mary \$8.00
 Classic Mojito \$10.00
 Raspbery Mojito \$11.00
 Blackberry Mojito \$11.00
 Mix Berry Mojito \$12.00

All You Can Eat & Drink Brunch Special | \$35

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, Champagne, Bloody-mary and
 House Vodka, Gin, Tequila, Whisky (Mixed Drinks with Sodas or juices only) *No Shots or Neat or on the rocks

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

Dips

Humus
 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
Cerkez Tavugu
 Shredded chicken breast/walnuts/garlic/paprika
Haydari
 Thick yogurt with herbs

Soups

Mercimek Corbasi
 Aromatic red lentil soup

Sliders

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
Karnibahar Brokoli
 Steamed broccoli with cauliflower, lemon juice, olive oil, crushed red pepper
Sebze Begendi
 Veggie delight; Sautéed mushrooms and onions with zucchini, red pepper served on eggplant and gruyere cheese puree
Turkey Bacon

Salads

Coban Salad
 Cucumbers, onions, tomatoes, green peppers olive oil, parsley, lemon juice
Meze Salad
 Mixed greens served with our famous fresh basil-vinaigrette dressing