

## **11 Item Meze Family Style Menu**

**\$45 Per Person Plus Tax & Gratuity**

Family style tasting menus are designed for larger group bookings.

Recommended for parties of 6 guests or more.

Special dietary requirements may be accommodated, please let us know in advance.

**HUMUS** *(Vegan, Nut Free, Gluten Free, Dairy Free.)*

Chickpeas & tahini paste seasoned with garlic and olive oil.

**BABAGANUSH** *(Vegan, Nut Free, Gluten Free, Dairy Free.)*

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

**DOLMA** *(Vegan, Gluten Free, Dairy Free.)*

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

**SIGARA BOREGI** *(Vegetarian, Nut Free.)*

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

**COBAN SALATASI** *(Vegan, Nut Free, Gluten Free, Dairy Free.)*

Shepard's salad; Diced fresh cucumbers, onions, tomatoes and green peppers, dressed  
With olive oil, parsley and lemon juice.

**KALAMAR** *(Nut Free.)*

Lightly fried calamari served with tarator sauce.

**KARIDES SOTE** *(Nut Free, Gluten Free.)*

Seasoned shrimp sautéed with butter, garlic, and parsley.

**KOFTE** *(Nut Free.)*

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

**TAVUK KEBAB** *(Nut Free, Gluten Free, Dairy Free.)*

Marinated grilled chicken breast on a skewer, served with fresh tomato relish.

**PILAV** *(Vegan, Nut Free, Gluten Free, Dairy Free.)*

Basmati rice with onion.

- DESSERT -

**BAKLAVA**

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

Most dishes are Gluten free (GF) or have (GF) alternatives; please ask your server. To source the local and fresh ingredients, substitution may occur without notice.