~ 1. Course ~
Dip Platter for Table to Share: Humus, Babaganush, and Muhammara.

## ~ 2. Course ~

(Vegan) Mercimek Corbasi (Nut free, Dairy free). Aromatic red lentil soup.

## OR

(Vegetarian) Keci Peynirli Pancarli Salata (Nut free, Gluten free).
Goat cheese, red beets, mix green salad served with our famous basil vinaigrette.

## ~ 3. Course ~

Adana Kebab (Nut free), (Gluten free), (Dairy free).
Grilled ground lamb on a skewer served on bed of rice and vegetable.

## OR

Izgara Tavuk Gogsu Dilimleri (Nut free), (Gluten free), (Dairy free).
Marinated boneless chunks of chicken grilled on low heat, served with basmati rice and side of salad.

## OR

Salmon Kebab (Nut free), (Gluten free).
Grilled fresh salmon skewers served with side of salad.

## OR

Sebze Tabagi (Vegetarian)
Combination of quinoa Kofte, Stuffed Grape Leaves, Eggplant Cheese Puree, Feta Cheese Roll, Zucchini pancakes and vegie Kebap served with Tomato Sauce.

## ~ 4. Course ~

Traditional Baklava
Delicate leaves of fill layered with walnut, sticky sweet, and irresistible.

