## All You Can Eat \& Drink Special \$45

## $10 \%$ DC tax is added to all checks | $20 \%$ Gratuity charge is added to all "ALL YOU CAN EAT PARTIES"

Everyone has to participate at the table.
Limited to 2 hours and starts at the reservation time.
2.00 pm last seating 83.30 pm last call for food orders.

Included Bottomless Drinks: Mimosa \& Champagne \& Bloody-Mary
House Mixed Drinks (Vodka, Rum, and Gin) with sodas or juices only.
*No Shot, Neat, or On the rocks drink serving for the bottomless drink option.
If you don't feel like drinking choose coffee, tea or soda for free.
~EGGS~
EGGS BENEDICT
(Nut-free) (Please ask your waiter for Gluten-free option.)
Two poached eggs, Canadian bacon, English muffin, topped with hollandaise sauce.
MEZE EGGS
(Nut-free) (Please ask your waiter for Gluten-free option.)
Two poached eggs and smoked salmon topped with tomato hollandaise sauce.
(Vegetarian) MUSHROOM OMELET
(Nut-free) (Gluten-free) (Please ask your waiter for Dairy-free option.)
Two eggs, cremini mushrooms, onion, mozzarella cheese.
BEEF \& CHEESE OMELET
(Nut-free) (Gluten-free) (Please ask your waiter for Dairy-free option.)
Two eggs, seasoned ground beef, mozzarella cheese.
~DIPS~
(Vegan) HUMUS (Nut-free) (Gluten-free) (Dairy-free)
Chickpeas, and tahini paste. Seasoned with garlic and olive oil.
(Vegan) BABAGANUSH (Nut-free) (Gluten-free) (Dairy-free)
Grilled eggplant, and tahini paste. Seasoned with garlic and olive oil.
~SOUP~
(Vegan) MERCIMEK CORBASI Aromatic red lentil soup. (Nut-free) (Dairy-free)
~SLIDERS~
ISTANBUL BURGER (Nut-free) (Hearty seasoned beef burger, tomatoes, lettuce, yogurt mayo)
CHICKEN BURGER (Nut-free) (Seasoned chicken sandwich, tomato, lettuce, hummus)
~SALADS~
(Vegan) MEZE SALATASI (Nut-free) (Gluten-free) (Dairy-free) Mixed greens served with our famous fresh basil-vinaigrette dressing.
(Vegan) COBAN SALATASI (Nut-free) (Gluten-free) (Dairy-free)
Shepard's Salad: Diced fresh cucumbers, onions, tomatoes, green peppers, and parsley, dressed with olive oil, and lemon juice.
~SWEET~
(Vegetarian) FRENCH TOAST
Homemade cinnamon bread, mixed fresh fruit, powdered sugar.
~CHEESES~
(Vegetarian) BEYAZ PEYNIR (Creamy and mild sheep's milk cheese.)
(Vegetarian) KASAR (Pale yellow cheese made of sheep's milk.)
(Vegetarian) KECI PEYNIRI (Creamy and mild goat milk cheese.)
~SMALL PLATES~
(Vegetarian) BRUKSEL LAHANA (Nut-free) (Gluten-free)
Fried Brussels sprouts, garlic and yogurt-mayo sauce.
(Vegan) KISIR (Nut-free) (Dairy-free)
Turkish bulgur salad, chopped tomatoes, cucumbers, peppers, spring onions, and loads of fresh herbs.
(Vegetarian) SEBZE BEGENDI (Nut-free)
Eggplant cheese puree with sauté mushrooms with onions.
(Vegan) DOLMA (Nut-free) (Gluten-free) (Dairy-free)
Grape leaves stuffed with caramelized onions, rice, cooked on gentle fire.
(Vegetarian) SIGARA BOREGI (Nut-free)
Turkey's popular crispy cigar-shaped pastry stuffed with feta cheese, parsley and dill.
(Vegan) KARISIK ZEYTIN (Nut-free) (Gluten-free) (Dairy-free) Pitted marinated mixed Mediterranean olives.

GYRO FLAT BREAD (Nut-free)
Flat bread with cheese, and slice of gyro topped with garlic yogurt.
POPCORN SHRIMP (Nut-free)
Crunchy, golden fried shrimp.
(Vegan) FRENCH FRIES (Nut-free) (Dairy-free)

Our olives contain pits.
Please inform our staff if you have any food allergies or intolerances.
Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of a food borne illness.

