



11 Item Meze Family Style Menu

\$49.99 Per Person Plus Tax & Gratuity

Family style tasting menus are designed for larger group bookings.
Recommended for parties of 6 guests or more.

~ DIPS ~

Vegan

HUMUS

Nut Free, Gluten Free, Dairy Free.
Chickpeas & 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.

~ GARDEN ~

Vegan

DOLMA

Gluten Free, Dairy Free.

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

Vegetarian

SIGARA BOREGI

Nut Free.

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

~ SALAD ~

Vegan

COBAN SALATASI

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.

~ SEA FOOD ~

KALAMAR

Nut Free.

Lightly fried calamari served with tarator sauce.

KARIDES SOTE

Nut Free, Gluten Free.

Seasoned shrimp sautéed with butter, garlic, and parsley.

~ ENTREES ~

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.

Vegan

PILAV

Nut Free, Gluten Free, Dairy Free.

Basmati rice with onion.

~ DESSERT ~

BAKLAVA

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

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

Most dishes are Gluten free or have Gluten free alternatives. Please ask your server.

To source the local and fresh ingredients, substitution may occur without notice.