

MEDITERRANEAN & ANATOLIAN KITCHEN

Est. in the spirit of two great culinary traditions



TAPAS ANATOLIA

SHARING · SAVORING · CELEBRATING

COLD STARTERS

Soğuk Mezeler

Cacık

Refreshing yogurt with cucumber, garlic, mint, and olive oil.

Hummus

Creamy chickpea puree blended with tahini, lemon, and garlic.

Babaganoush

Smoky eggplant spread with tahini, lemon juice, and garlic.

Feta Cheese with Olives

Imported feta served with a mix of marinated Mediterranean olives.

Mixed Olives

House marinated green and black olives.

Şakşuka

Lightly fried eggplant, zucchini, and peppers in tomato sauce.

Muhammara

Spicy red pepper and walnut spread with pomegranate molasses.

Stuffed Grape Leaves (Dolma)

Grape leaves filled with seasoned rice, onions, and herbs.

Braised Leeks

Olive oil braised leeks with carrots, rice, and a hint of lemon.

Fava Purée

Velvety broad bean purée topped with olive oil and dill.

House Pickles (Turşu)

Crisp, tangy pickled vegetables in the Turkish style.

Green Beans in Olive Oil

Tender green beans stewed with tomato, onion, and olive oil.

Artichoke Hearts

Aegean style artichokes with peas, carrots, and olive oil.

Piyaz (White Bean Salad)

White beans tossed with onions, parsley, egg, and sumac.

Okra in Olive Oil

Okra gently stewed with tomatoes and onions in olive oil.

Haydari

Thick, garlicky strained yogurt with dill and herbs.

Mediterranean Charcuterie Board

A selection of cured meats, cheeses, olives, and seasonal fruits.

HOT STARTERS

Sıcak Mezeler

Zucchini Pancakes (Mücver)

Pan fried zucchini fritters with herbs and feta cheese.

Grilled Turkish Sausage (Sucuk)

Spicy beef sausage grilled to bring out smoky flavor.

Lamb Liver with Onions

Crispy lamb liver served with sumac onions and parsley.

Kibbeh

Crispy bulgur shells filled with seasoned ground meat and pine nuts.

Falafel

Golden fried chickpea patties served with tahini sauce.

Sigara Böreği

Crispy phyllo rolls stuffed with feta and herbs.

Fried Mussels (Midye Tava)

Lightly battered mussels served with garlic tarator sauce.

Fried Calamari

Crispy calamari rings served with lemon and house dip.

MAIN COURSES

Ana Yemekler

Lamb Chops

Char grilled lamb chops marinated in Mediterranean spices.

Chicken Shish

Juicy skewers of marinated chicken breast grilled to perfection.

Beef Shish

Tender cubes of beef marinated in traditional herbs and grilled.

Lamb Shish

Grilled skewers of seasoned lamb with vegetables.

Jumbo Shrimp Shish

Grilled marinated shrimp with lemon and Mediterranean herbs.

Sucuk Shish

Spicy Turkish sausage grilled on skewers.

Veggie Shish

Seasonal vegetables grilled and brushed with olive oil.

Grilled Cauliflower

Spiced cauliflower steaks charred and drizzled with tahini.

Döner Kebab

Thinly sliced seasoned lamb cooked on a vertical spit.

Rumeli Köfte

Grilled meatballs with herbs, garlic, and a hint of cumin.

MAIN COURSES (CONT.)*Ana Yemekler***Mantı (Turkish Dumplings)***Handmade dumplings with ground meat, topped with garlicky yogurt and paprika butter.***Branzino Filet***Grilled Mediterranean sea bass filet with lemon and herbs.***Salmon***Pan seared or grilled, served with seasonal vegetables.***Grouper***Fresh local grouper filet, grilled or seared with citrus herb finish.***DESSERTS***Tatlılar***Künefe***Warm, crispy shredded phyllo dough layered with soft cheese, soaked in syrup.***Katmer with Maraş Ice Cream***Flaky phyllo pastry filled with pistachios and cream, served with authentic stretchy Maraş ice cream. (Grandfather of Baklava)***Dried Apricots with Walnuts & Clotted Cream***Tender dried apricots filled with walnuts, lightly sweetened, and topped with rich clotted cream.*