



## NYC RESTAURANT WEEK

JANUARY 20 - FEBRUARY 12, 2026

### 3-COURSE CURATED DINNER

\$60 PER PERSON (NOT INCLUDING TAX & GRATUITY)

#### APPETIZERS

TURKISH LENTIL SOUP (v)  
marash pepper, oregano, lemon

CHAR-GRILED SPANISH OCTOPUS  
giant white beans, bell peppers, red onion, parsley

PERA DIP TRIO (v)  
hummus, smoked eggplant with garlic yoghurt,  
walnut & spicy pepper "muammara", crispy lavash chips

ENDIVE & BEET SALAD (v)  
spiced almonds, pickled onion, delicata squash,  
ricotta salata, sesame vinaigrette

#### MAIN PLATES

"SHASHLIK STEAK" FRITES  
marinated center sliced beef sirloin, skewer-grilled with peppers and sweet onion, Mediterranean fries

CHICKEN "SHASHLIK"  
thin sliced chicken breast, marinated in Greek yoghurt, baby arugula, artichoke, red onion, bulghur pilaf

GRILLED MEDITERRANEAN BRANZINO  
filet of whole fish, acorn squash, pearl onion, fingerling potato, Calabrian 'Nduja hash

GRILLED VEGETABLE TIMBALE (v)  
grilled marinated eggplant, zucchini and tomato, quinoa, beluga lentil, baby arugula, spicy harissa on the side

#### BAKLAVA DUO

TURKISH PISTACHIO & DARK CHOCOLATE



#### FEATURED COCKTAILS

(FEATURED PRICE AVAILABLE ONLY WITH THE RW MENU)

RW AEGEAN MARGARITA · 15  
Tequila blanco, Maraschino cherry liqueur, prickly pear puree, fresh lime juice

RW MEDITERRANEAN SMOKED OLD FASHIONED · 15  
Date infused bourbon, house-made aromatic bitters, muddled orange and whiskey infused cherries, hickory wood smoke

RW HAZELNUT & CARAMEL ESPRESSO MARTINI · 15  
Espresso bean infused vodka, single shot espresso, coffee liqueur, Frangelico, caramel and hazelnut syrup

#### SIDE DISHES (OPTIONAL)

GRILLED VEGETABLES · 13

MEDITERRANEAN FRIES · 11

BULGUR PILAF · 10

LONG HOT PEPPERS W/ MINT YOGURT · 12

YOGURT "CACIK" · 8

TURKISH COLESLAW · 9

