

LUNCH MENU

Monday - Friday



NYC
Restaurant Week



NYC RESTAURANT WEEK

JANUARY 18 - FEBRUARY 13, 2022

TWO COURSE 39 PER PERSON

(NOT INCLUDING TAX & GRATUITY)

APPETIZERS

RED LENTIL SOUP (v)
Italian parsley, extra virgin olive oil

CRISPY PORTUGUESE CALAMARI
beef sujouk, sliced cherry peppers, smoked paprika yoghurt

MAROUL SALAD (v)
shredded romaine hearts, dill, scallion, feta cheese, lemon
and extra-virgin olive

GRAPE LEAVES (v)
hand-rolled with rice and aromatic spices, garlic-dill labne

MAIN PLATES

SIGNATURE FRESH LAMB ADANA
grilled tomato, long hot pepper, cippolini onions, lavash bread

CHICKEN BROCHETTE VILLAGE SALAD
marinated fire-roasted tender chicken, cherry tomato, cucumber, parsley, onion, kalamata olive,
sheep's milk feta, red wine vinaigrette

CHICKEN "SHASHLIK" FRITES
thin sliced chicken breast marinated in Greek yoghurt, sea salt and herb Mediterranean fries

SIRLOIN "SHASHLIK" STEAK FRITES
48-hr marinated thin-sliced sirloin, grilled "shashlik" style with peppers and onion, served with Mediterranean fries

PAN-ROASTED SALMON
butternut squash risotto, fennel pollen yogurt and sage

WINTER KALE GNOCCHI (v)
creamy kale pesto, parmigiano reggiano, roasted black walnuts



SIDE DISHES (OPTIONAL)

GRILLED VEGETABLES · 12

MEDITERRANEAN FRIES · 10

BULGUR PILAF · 9

LONG HOT PEPPERS W/ MINT YOGURT · 10

YOGURT "CACIK" · 7

TURKISH COLESLAW · 7

WINE BOTTLE SPECIALS (OPTIONAL) · 39

SAUVIGNON BLANC/ASSYRTIKO, TECHNI ALIPIAS, DRAMA GREECE (W)

VERMENTINO, JERZU, SARDEGNA, ITALY (W)

MENCIA, TERRAS CUA, BIERZO, SPAIN (R)

OKUZGOZU/BOGAZKERE, SEVILEN, AEGEAN REGION, TURKEY (R)

