

DINNER MENU

Monday - Sunday



NYC
Restaurant Week



NYC RESTAURANT WEEK

JANUARY 21 - FEBRUARY 9, 2020

THREE COURSE 42 PER PERSON

(NOT INCLUDING TAX & GRATUITY)

APPETIZERS

RED LENTIL SOUP (v)

Italian parsley, extra virgin olive oil

CRISPY PORTUGUESE CALAMARI

beef soujouk and sliced cherry peppers, smoked paprika
yoghurt aioli

ASSORTED DIPS PLATTER (v)

warm hummus with beef pastirma, spicy pepper & walnut
muammara, feta & roasted red pepper dip,
smoked eggplant with garlic yoghurt

LAMB "ADANA" CUT ROLL

rolled in lavash bread with sumac, onion and fresh parsley

MAIN PLATES

SIGNATURE HAND-GROUND CHICKEN "ADANA"

marinated with eastern Mediterranean spices, fresh parsley and peppers, served with bulghur pilaf and haricot vert

DUO "SHASHLIK" STEAK FRITES

marinated center cut lamb loin and beef sirloin steaks, sliced and skewer-grilled with peppers and sweet onion,
mediterranean fries

PAN-ROASTED CITRUS SALMON

beluga lentil and red quinoa tabuleh

MEDITERRANEAN GNOCCHI (v)

asparagus, green peas, garlic butter sauce, shaved parmesan

DESSERT DUO

BAKLAVA

peeled ground Turkish pistachios and light syrup

RICE PUDDING CUP

traditional Turkish vanilla pudding with cinnamon,
chocolate cup



SIDE DISHES (OPTIONAL)

GRILLED ASPARAGUS · 12

MEDITERRANEAN FRITES · 10

RED QUINOA & BELUGA LENTIL TABULEH · 12

GRILLED ARTICHOKE
W/ FETA, GARLIC & ARUGULA · 11

BLISTERED RAINBOW PEPPERS · 10

ROSEMARY FINGERLING POTATOES · 10

SOMMELIER'S WINE PAIRING (OPTIONAL) · 19

3OZ. SERVINGS EACH WITH APPETIZER AND MAIN COURSE, PLUS A 2OZ. SERVING OF DESSERT WINE,
SELECTED ACCORDING TO GUEST'S INDIVIDUAL PREFERENCES

