



NYC RESTAURANT WEEK

JANUARY 17 - FEBRUARY 12, 2023

3-COURSE WITH A GLASS OF WINE/BEER

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

APPETIZERS

CRISPY PHYLLO ROLLS (v)

Feta and Kasserì cheese, cucumber-dill yoghurt

CRISPY PORTUGUESE CALAMARI

beef soujouk and sliced cherry peppers, smoked paprika
yoghurt aioli

SPINACH & BUTTERNUT BORANI (v)

sautéed spinach and butternut squash, strained yoghurt,
crispy chickpeas, dill, extra virgin olive oil

PERSIAN CUCUMBER SALAD (v)

green tahini, date syrup, Marash chili flakes
and sesame seeds

MAIN PLATES

HAND-GROUND LAMB "ADANA"

marinated with eastern Mediterranean spices, served with grilled tomato, long hot pepper,
cippolini onions, lavash bread

CHICKEN "SHASHLIK"

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

EVERYTHING BAGEL SEASONED SALMON

pan-seared, grape cacik and baby arugula salad

KALE GNOCCHI (v)

creamy kale pesto, parmigiano reggiano, roasted black walnuts

BAKLAVA DUO

TURKISH PISTACHIO & DARK CHOCOLATE

WINE/BEER

CAVA, CANALS & MUNNE, SPAIN (SPARKLING)

SAUVIGNON BLANC, VIGNOBLE GIBAUT, FRANCE (WHITE)

COTES DE PROVENCE, VIE VITE, FRANCE (ROSE)

MALBEC, MI TERRUNO "UVAS", ARGENTINA (RED)

STELLA ARTOIS, LEUVEN - BELGIUM (PILSNER)



SIDE DISHES (OPTIONAL)

GRILLED VEGETABLES · 12

BULGUR PILAF · 9

YOGURT "CACIK" · 7

MEDITERRANEAN FRIES · 10

LONG HOT PEPPERS W/ MINT YOGURT · 10

TURKISH COLESLAW · 7

