

## SPARKLING WINE

**LA MARCA PROSECCO \$10 / \$40**  
Sparkling wine, Italy

**LA MARCA ROSE \$12 / \$48**  
Sparkling wine, Italy

**J VINEYARDS BRUT \$14 / \$54**  
Sparkling wine, Russian River Valley

**J VINEYARDS ROSÉ \$16 / \$62**  
Sparkling Wine, Russian River Valley

## WHITE WINE

**RICOSSA \$12 / \$48**  
Moscato D'asti, Italy

**BLANK STARE \$16 / 62**  
Sauvignon Blanc, Orin Swift, Russian River Valley

**PIEROPAN \$14 / \$54**  
Garganega, Soave, Italy

**LUCIEN ALBRECHT \$14 / \$54**  
Riesling, Alsace, France

**LIVIO FELLUGA \$16 / \$62**  
Pinot Grigio, Venezia, Italy

**MANNEQUIN \$18 / \$68**  
Chardonnay, Orin Swift, Russian River Valley

## ROSÉ WINE & SAKE

**THE PALE \$12 / \$48**  
Rosé, Sacha Lichine, Provence, France

**PAŞAELI ÇALKARASI \$14 / \$54**  
Rosé, Aegean, Turkey

**ONO \$18 / \$68**  
Sake, Niigata, Japan

## RED WINE

**CARDINALE \$12 / \$48**  
Sweet Red Blend, California

**GASCON \$12 / \$48**  
Malbec, Mendoza, Argentina

**ADVICE FROM JOHN \$16 / \$62**  
Merlot, Orin Swift, California

**SLANDER \$18 / \$68**  
Pinot Noir, Orin Swift, California

**8 YEARS IN THE DESERT \$16 / \$62**  
Zinfandel, Orin Swift, California

**FRANCISCAN \$14 / \$54**  
Cabernet Sauvignon, Napa Valley

**KSARA \$16 / \$62**  
Cabernet Sauvignon, Bekaa Valley, Lebanon

**AUSTIN HOPE \$18 / \$100 ( 1 liter bottle )**  
Cabernet Sauvignon, Paso Robles

## SIGNATURE COCKTAILS

**NEMRUT \$16 Savory / Refreshing**  
Lalo blanco tequila, cucumber, celery, cilantro

**BYBLOS \$16 Tropical / Crisp**  
Ron Zacapa rum, Boiserie dry vermouth, dragonberry, Les Vergers Boiron

**LAVANTA \$16 Citrusy / Refreshing / Fruity**  
McQuin Violet Gin, Boissere Dry vermouth, Lavender, Les Vergers Boiron Bergamot

**SPARTACUS \$16 Tropical / Spicy / Fruity**  
Don Fulano Blanco, passion fruit, Cointreau, Les Vergers Boiron Passion Fruit, serrano peppers

**OTTOMAN FASHIONED \$18 Rich / Crisp / Sweet**  
Whistle Pig Bourbon, Turkish organic apricot, honey, bitters

**MEDUSA PALOMA \$16 Bright / Refreshing / Smoky**  
Banhez Joven Mezcal, Combier Pamplemousse, agave, fresh grapefruit juice

**MESOPOTAMIA \$14 Savory / Bright / Garden Fresh**  
Aspen Vodka, Aperol, tomato juice, Les Vergers Boiron Mix Berries, Hibiscus salt

**APHRODITE \$16 Light / Juicy / Delicate Floral**  
Grey Goose Botanical Watermelon & Basil, Oishi Junmai Sake, Damso Joju

**ARABESQUE \$16 Floral / Tangy / Refreshing Sip**  
Metaxa Ouzo, Merlet Elderflower, Les Vergers Boiron Kalamansi

**ESPRESSO MARTINI \$14 Floral / Tangy**  
Ketelone Vodka, Mr Black Coffee Liqueur, Turkish coffee concentrate, Turkish delight garnish

**KALIMERA \$14 Floral / Tangy**  
Sake Ono, Hibiki whiskey, lychee & coconut puree, blood orange liqueur

## CLASSICS COCKTAILS

**APEROL SPRITZ \$12**  
Aperol, prosecco

**WHITE SANGRIA \$12**  
White wine blend, fresh fruit juice & aromatics

**RED SANGRIA \$12**  
Red wine blend, fresh fruit juice & aromatics

**NEGRONI \$14**  
Tanqueray gin, campari, sweet vermouth, orange twist

**LAST WORD \$16**  
Tanqueray gin, lime juice, Green Chartreuse, Maraschino liqueur

**OLD FASHIONED \$16**  
Bulliet Bourbon, Angustura bitters, orange twist, cherry

## ZERO PROOF COCKTAILS

**SHAMS & SILK \$12 Bright / Botanical / Zesty**  
House Lavender Sherbet, Dragon berry, Mango, Les Vergers Boiron Kumquat

**BEIRUT BITTER \$12 Floral / Citrus / Bitter**  
St. Agrestis Phony Negroni, Orange, W/Wo Mirra Coffee

**ALHAMBRA \$12 Green / Clean / Sheeny**  
Kale, Celery, Cucumber, Pineapple, Les Vergers Boiron Bergamot

## SOUPS

**SOUP OF THE DAY \$12**  
Please ask your server

**MERCIMEK \$12. V S**  
Onion, potato, celery, red lentil, urfa oil

## SALADS

**CHOBAN \$14 V D G**  
Cucumber, heirloom cherry tomatoes, red onion, green pepper, fresh parsley, sumac, olive oil, lemon vinaigrette, shredded feta

**FATTOUSH \$14 V D G**  
Mixed greens, lettuce, heirloom cherry tomatoes, mint cucumber, green onion, olives, crispy pita, radish, sweet pepper, lemon vinaigrette

**BURRATA \$16 V D G Z**  
Sautéed heirloom cherry tomatoes, basil, fig vincotto, za'atar seasoning

**PANCAR \$14 V D G N**  
Roasted beets, arugula, endive, walnuts, goat cheese, red onion, balsamic vinaigrette

## HUMMUS BAZAAR

**ALEPPO \$11 V Z**  
Crispy chickpeas, bread

**MUSHROOM \$13 V Z**  
Portobello mushroom ragout, bread

**BEEF \$16 Z**  
Sautéed beef, bread

**LAMB \$15 Z**  
Sautéed lamb, bread

## SPREADS

**EZME \$11 V N**  
Marash pepper, cucumber, mint, parsley, tomato, onion, olive oil

**TZATZIKI \$11 V D**  
Smoked yogurt, cucumber, dried mint, roasted garlic, dill, parsley powder

**MUTABELL \$12 V D**  
Roasted eggplant, yogurt, roasted garlic, tahini

**HTIPITI \$12 V D** 🌶️  
Feta cheese, calabrian chili peppers, roasted peppers, sundried tomatoes

**MELITZANA \$12 V G**  
Eggplant, sweet peppers, salca sauce, fresh parsley, roasted garlic

**SPICY HARISSA \$12 V** 🌶️  
Roasted marash pepper, tomato, red onion, chili pepper

*Pick three for \$18 Pick seven for \$34  
( Pick seven includes Aleppo Hummus )*

## CHEESE & CHARCUTERIE

**Kars Gruyere:** Turkish firm and crumbly cow's milk cheese  
**Tulum:** Turkish goat's milk cheese ripened goatskin casing  
**Ezine:** Greek cheese made with cow, goat & sheep's milk  
**Feta:** Bulgarian full fat cow's milk cheese with semi-soft  
**Kasseri:** Greek sheep's milk cheese with semi-hard texture  
**Pastirma:** Armanian highly seasoned, air dried, cured beef  
**Soujuk:** Turkish dry, spicy and fermented sausage  
**Smoked duck:** Bosnian savory, smoky, cured meat

*Pick four for \$18 Pick all for \$32*

## COLD MEZZES

**OLIVA OREKTIKA \$10 V Z N**  
Za'atar lemon marinated santorini olives, walnuts

**TIGANITES \$16 D**  
Eggplant, zucchini, sweet peppers, potato, harissa, labneh

**BRANZINO CEVICHE \$24 F** 🌶️  
Citrus marinated seabass, calabrian chili peppers, fennel

**LENTIL BALLS \$16 W**  
Cooked lentils, cracked wheat, red & green onion, parsley

**ANTALYA PIYAZ \$14 S**  
Northern beans, tahini sauce, parsley, red onion, boiled eggs

**TABBOULEH \$14 W**  
Cracked wheat, parsley, red onion, green onion, tomatoes

## HOT MEZZES

**PATATES CHIPS \$12 D V G**  
Hand-sliced potato chips, truffle salt, garlic aioli, hot sauce

**FALAFEL \$14 Z V W**  
Pickled cucumber, hummus, cherry tomato, fresh mint, olives

**BAMYA \$14 V**  
Tomato, onion, garlic, citrus juice, olive oil, fresh dill

**KARNIBAHAR \$14 V D**  
Garlic aioli, marinara sauce, chives, chili oil

**MUCVER \$14 V D W E**  
Fried zucchini & carrot patties, garlic aioli, marinara sauce

**ARNAVUT CIGERI \$18 W**  
Pan fried veal liver, sumac onions, parsley

**MANTI \$20 W D W E**  
Turkish beef dumplings, yogurt sauce, dried mint, burnt butter

**SARMA & DOLMA \$20**  
Minced beef stuffed grape leaves, cabbage, eggplant, red pepper

**KIBBEH \$18 D N W**  
Beef croquettes, labneh, spicy oil, pine nuts

**BONE MARROW \$18 W**  
Pulled beef, red & green onions, sourdough bread, radish

**GARIDES SAGANAKI \$22 D G S** 🌶️  
Colossal prawns, spicy vodka sauce

**KALAMAR TAVA \$16 F G D**  
Taratora & marinara sauce, lemon wedge

**MERCAN \$24 F D**  
Pan fried yellow tail snapper, lemon caper sauce

**BODRUM AHTAPOT \$18 F**  
Aegean octopus, kalamata olives, cherry tomatoes, garlic, tarragon

## MAINS

### KASAP KOFTE \$26 G W D

Char-grilled seasoned ground lamb and beef, spicy harissa & marinara sauce, orzo rice

### ADANA KEBAB \$26 G W D

Char-grilled, seasoned ground beef skewer, spicy harissa & chimichurri sauce, orzo rice

### CHICKEN SOUVLAKI \$28 W G D

Char-grilled, garlic yogurt marinated chicken thighs, spicy harissa & chimichurri sauce, orzo rice

### LIMON CHICKEN ROSTO \$30 D, Z

Roasted half chicken, za'atar seasoning, roasted potatoes, pearl onions, salca sauce, orzo rice

### SHISH KEBAB \$36 W G D

Char-grilled, garlic yogurt marinated beef tenderloin cubes, spicy harissa & chimichurri sauce, orzo rice

### PIRZOLA \$45 W G D

Char-grilled, pounded rack of lamb, asparagus, spicy harissa & chimichurri sauce, roasted potatoes, uzbek rice

### LAMB SOUVLAKI \$36 W G

Char-grilled, yogurt mint marinated lamb skewer, spicy harissa & chimichurri sauce, uzbek rice

### LAMB SHANK TANDIR \$34 W G

Herbed bone marrow broth, keshkek barley

### SHORT RIB TANDIR \$45 W G

Braised boneless 1lb short ribs, herbed bone marrow broth, keshkek barley

### SAJ TAVA \$34 W G D

Beef tenderloin, tomato, sweet peppers, salca sauce, orzo rice

### GARIDES SOUVLAKI \$36 F D

Char-grilled, house marinated tiger shrimp, field greens, lemon caper sauce, orzo rice

### SOMON SHISH \$36 F D W G

Char-grilled, house marinated salmon, field greens, lemon caper sauce, orzo rice

### GRILLED BRANZINO \$45 F W G D

Char-grilled, Boneless butterflied sea bass, field greens, roasted baby potatoes, asparagus, lemon caper sauce

## TABLE SERVICE

### For two

### TOMAHAWK \$140 W D

Char-grilled, 36 oz, fresh thyme, roasted garlic, fire grilled vegetables, bone marrow butter, keshkek barley

### SALT CRUSTED GROUPER \$120 F W D

Field greens, fire grilled vegetables, roasted potatoes

## STONE OVEN

### LAHMACUN \$22 W G

Seasoned ground beef, red onion, marash pepper, parsley

### AEGEAN \$20 W G D

Ezine cream cheese sauce, spinach, leek, nutmeg, egg yolk

### PEYNIR \$18 W G D E Z

Ezine cheese, lor cheese, creamy goat cheese, za'atar seasoning

### PASTIRMA \$24 W G E S

Cured tenderloin, beef soujouk, kasseri cheese, quail eggs

### KUSBASI \$24 W G

Diced beef, tomatoes, sweet peppers, onion, parsley

### KAVURMA \$22 W G

Braised seasoned beef, mozzarella cheese

## RICE

### ORZO RICE W D G

Jasmine rice, butter, orzo  
Substitute \$4 / Side \$8

### KESHKEK BARLEY W D G

Pounded barley, bone marrow broth  
Substitute \$5 / Side \$10

### UZBEK RICE W D G

Jasmine rice, black currants, carrots, chickpeas, beef tandir, spicy seasoning  
Substitute \$5 / Side \$10

## SIDES

### MIXED PICKLES TURSHU \$8

Cabbage, cucumber, pepper, carrot, spicy pepper

### BUFFALO MILK YOGURT \$10 D

Home-made yogurt, served in clay bowl

### FRESH CUT VEGETABLES \$8

Celery, carrot, cucumber, lemon juice

### FIRE GRILLED VEGETABLES \$12

Zucchini, sweet peppers, mushroom, asparagus, balsamic

# What is MEZZE ?

*The word mezza comes from the Arabic term t'mazza, which translates as "savor in little bites."*

*Culturally, Mezza is good food, good company and a superb time.  
It captures the essence of the social culture and how food is at it's centre.*

*Mezza are those delightful appetizers integral to the cuisines of the Middle East, Turkey & Greece.  
They are numerous small tasters brought to the table to whet the appetite before a meal.*

## DESSERTS

### KATMER \$14 D W V

Semolina, mille-feuille, kaymak

### KUNEFE \$12 D W N V

Turkish ice cream, Antep pistachio

### BAKLAVA \$12 D W N V

Turkish ice cream, Antep pistachio

### ATHENA CHOCOLATE \$12 D G V

Pan di Spagna cake, pastry cream

### BAKED RICE PUDDING \$12 D N

Crushed walnuts

### SAN SEBASTIAN CHEESECAKE \$14 D

Labneh cheese, whipped cream, vanilla

## COFFEE & TEA

ESPRESSO Single \$5 / Double \$7

CAPPUCCINO / LATTE \$6

AFFOGATO \$9

DRIP COFFEE \$5

TURKISH COFFEE \$5

TURKISH TEA POT \$8

TEA POT \$8

Ask your server for tea bag selections

## SOFT DRINKS

ACQUA PANNA 750ml \$7

SAN PELLEGRINO 750ml \$7

COKE PRODUCTS \$5

COLA TURKA \$6

ULUDAG ORANGE \$6

AYRAN \$7

Ice cold salted yogurt drink

SALGAM \$7

Fermented black carrot & turnip juice



## DESSERT WINE

DONNAFUGATA BEN RYE PASSITO DI PANTELLERIA \$25  
Sicily, 2022

CHATEU SUDUIRAUT SAUTERNES 1ER CRU CLASSE \$25  
Sauternes, 2013

M. CHAPOUTIER BANYULS COLLECTION \$20  
France

FAR NIENTE DOLCE LATE HARVEST \$25  
Napa Valley, 2019

SAMOS MUSCAT \$15  
Muscat of Samos

INNISKILIN VIDAL ICEWINE \$25  
Niagara, Peninsula

## PORT WINE

C.N. KOPKE 10 YEARS PORT \$10  
Porto

C.N. KOPKE 20 YEARS PORT \$20  
Porto

C.N. KOPKE 30 YEARS PORT \$40  
Porto

## BEER

MYHTHOS \$6  
Greece, lager

EFES PILSEN \$6  
Turkey, pilsner

STELLA ARTOIS \$6  
Belgium, lager

LEFFE \$8  
Belgium, blonde ale

DUVEL \$10  
Belgium, golden ale

HITACHINO \$6  
Japan, White Ale,

MICHELOB AMBER BOCK \$6  
USA, dark lager

SWEETWATER G13 \$6  
USA, hazy ipa

TROPICALIA \$6  
USA, IPA

MICHELOB ULTRA \$6  
USA, light lager

PARTIES OF 6 OR MORE SUBJECT TO A 20% SERVICE CHARGE AND NO SPLIT CHECKS.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs; may increase your risk of foodborne illness.  
Before placing your order, please inform your server if a person in your party has a food allergy.

Allergens are denoted as follows:

W wheat | D dairy | E eggs | F fish & shellfish | N nuts | S soy | Z sesame | G gluten | V vegetarian

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