

SOUPS

SOUP OF THE DAY \$12 D G

Please ask your server

MERCIMEK \$12. V S D

Onion, potato, celery, red lentil, urfa oil

SALADS

CHOBAN \$14 V D

Cucumber, 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

Heirloom cherry tomatoes, basil, dried fig vincotto, za'atar seasoning with pesto sauce

PANCAR \$14 V D G N

Roasted beets, arugula, walnuts, goat cheese, orange, red onion, balsamic vinaigrette

WATERMELON \$14 W D V

Crispy pita, white sheep's ezine cheese sauce, fresh mint
seasonal*

HUMMUS BAZAAR

ALEPPO \$12 V Z

Chickpeas, tahini, lemon, garlic

MUSHROOM \$14 V Z

Oyster mushroom ragout

BEEF \$16 Z

Sautéed beef

LAMB \$16 Z

Sautéed lamb

SPREADS

EZME \$12 V N

Marash pepper, cucumber, mint, parsley, tomato, onion, olive oil

TZATZIKI \$12 V D

Smoked yogurt, cucumber, dried mint, roasted garlic, dill, parsley powder

MUTABELL \$14 V D G

Roasted eggplant, yogurt, garlic, tahini, fried onions

HTIPITI \$14 V D

Feta cheese, calabrian chili peppers, roasted peppers, sundried tomatoes

MELITZANA \$14 V G

Eggplant, sweet peppers, salca sauce, fresh parsley, roasted garlic

HARISSA \$12 V D

Roasted marash pepper, tomato, red onion, chili pepper

LABNEH \$12 D N V G

Roasted red peppers, walnuts, garlic, strained yogurt, za'atar

Pick four for \$28 - Pick eight for \$48

(Pick eight 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 mixed olives, walnuts

BRANZINO CEVICHE \$24 F

Citrus marinated seabass, calabrian chili peppers, fennel

LENTIL BALLS \$16 W G

Cooked lentils, bulgur, onion, parsley, lettuce cups

ANTALYA PIYAZ \$14 S D Z

Northern beans, tahini sauce, parsley, red onion, boiled eggs

TABBOULEH \$14 W G

Cracked wheat, parsley, chopped lettuce, red onion, green onion, tomatoes

HOT MEZZES

PATATES \$12 D V G

Hand-cut potato, truffle salt, garlic aioli

FALAFEL \$16 Z V W G D

Chickpea croquettes, pickled red cabbage and onions, pickled cucumber, hummus, tomato, fresh mint and parsley

BAMYA \$16 V

Tomato, onion, garlic, citrus juice, olive oil, fresh dill

KARNIBAHAR \$16 V D

Garlic aioli, san marzano sauce, chives, chili oil

MUCVER \$16 V D W E G

Pan-Fried zucchini & carrot patties, garlic aioli, san marzano

ARNAVUT CIGERI \$18 W G

Fried veal liver, sumac onions, parsley, crispy potato

MANTI \$20 W D W E G

Turkish beef dumplings, yogurt and tomato sauce, dried mint, burnt butter

SARMA & DOLMA \$22 D

Minced beef stuffed grape leaves, cabbage, eggplant, red pepper, labneh strained yogurt sauce

KIBBEH \$18 D N W G

Beef croquettes, labneh strained yogurt sauce, spicy oil, pine nuts

BONE MARROW \$18 W G

Pulled beef, red & green onions, parsley, radish, sourdough bread

GARIDES SAGANAKI \$24 D G S

Colossal prawns, spicy vodka sauce, sourdough bread

KALAMAR \$18 F G D

Deep fried calamari, Taratora & marinara sauce, lemon wedge

TAVUK KANAT \$18 D

House marinated grilled chicken wings

BODRUM AHTAPOT \$20 S D

Aegean octopus, kalamata olives, cherry tomatoes, garlic, tarragon, butter

TIGANITES \$16 D

Fried eggplant, zucchini, sweet peppers, potato, harissa, labneh strained yogurt sauce

LARGE PLATES

KASAP KOFTE \$28 G W D

Char-grilled seasoned ground lamb and beef patties, spicy harissa, orzo rice

ADANA KEBAB \$28 G W D

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

CHICKEN SOUVLAKI \$28 W D

Char-grilled, garlic yogurt marinated chicken thighs, harissa, roasted tomatoes and sweet peppers, orzo rice

LIMON CHICKEN ROSTO \$30 D Z G

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

SHISH KEBAB \$40 W G D

Char-grilled, garlic yogurt marinated beef tenderloin cubes, spicy harissa & chimichurri sauce, roasted tomatoes and sweet peppers, orzo rice

PIRZOLA \$48 W D

Char-grilled, rack of lamb, asparagus, harissa, chimichurri, roasted tomatoes & potatoes, sweet peppers, uzbek rice

LAMB SOUVLAKI \$38 W G D

Char-grilled, yogurt mint marinated lamb skewers, spicy harissa & chimichurri, roasted tomatoes and sweet peppers, uzbek rice

LAMB SHANK TANDIR \$36 W G

Herbed bone marrow broth, keshkek barley

SHORT RIB TANDIR \$45 W G

Braised boneless rib short ribs, herbed bone, marrow broth, keshkek barley

SAJ TAVA \$36 W G D

Julien beef cubes, tomato, sweet peppers, pearl onion, salsa sauce, uzbek rice

GARIDES SOUVLAKI \$38 F D G

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

SOMON SHISH \$38 F D W G

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

LAVRAKI \$45 F W D

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

TABLE SIDE

TOMAHAWK \$150 (for 2) W D

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

MIXED GRILL PLATTER \$100 (for 2-3) V Z W G D

Lamb Chops, Shish Kebab, Adana Kebab, Kasap Kofte, Lamb Souvlaki, Chicken Wing, Oven Baked Lavash, Sumac Onion, Orzo Rice and Uzbek Rice

SALT CRUSTED GROUPEY \$MP F W D

Field greens, fire grilled vegetables, roasted potatoes

Prep 48 hours in advance for ordering*

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 D

Cured tenderloin, beef soujouk, kasseri cheese, quail eggs

KUSBASI \$24 W G

Beef tenderloin, tomatoes, sweet peppers, onion, parsley

KAVURMA \$24 W G D

Braised short rib, 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

Basmati rice, barberries, raisin, carrots, chickpeas, garlic, 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 D

Zucchini, eggplant, sweet peppers, mushroom, asparagus, carrot, marinara sauce, balsamic glaze

What is MEZZE ?

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

Mezze 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.

PARTIES OF 6 OR MORE SUBJECT TO A 20% SERVICE CHARGE

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

© Mozaika Mezze ®

DESSERTS

KATMER \$14 D W V G

Crisp phyllo, kaymak (clotted cream)

KUNEFÉ \$14 D W N V G

Golden kataifi, melted cheese, Turkish ice cream

BAKLAVA \$14 D W N V G

Layered phyllo, pistachio, Turkish ice cream

ATHENA CHOCOLATE \$14 D G V

Pan di Spagna cake, pastry cream

BAKED RICE PUDDING \$12 D N

Oven-baked rice pudding, crushed walnuts

SAN SEBASTIAN CHEESECAKE \$14 D G

Labneh cheese, whipped cream with pistachios
chocolate, vanilla

COFFEE & TEA

ESPRESSO Single \$6 / Double \$10

CAPPUCCINO / LATTE \$8

AFFOGATO \$10

DRIP COFFEE \$5

TURKISH COFFEE \$6

TURKISH TEA POT \$8

TEA POT \$8

Ask your server for tea bag selections

SOFT DRINKS

ACQUA PANNA 750ml \$8

SAN PELLEGRINO 750ml \$8

COKE PRODUCTS \$5

COLA TURKA \$7

ULUDAG ORANGE \$7

AYRAN \$7

Ice cold salted yogurt drink

SALGAM \$7

Fermented black carrot & turnip juice

Alifet
OLSUN

kali
OREXI

والعافية
بالصحة

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

MYTHOS \$8
Greece, lager

EFES PILSEN \$8
Turkey, pilsner

STELLA ARTOIS \$8
Belgium, lager

ALMAZA \$8
Lebanon, pilsner

DUVEL \$12
Belgium, golden ale

PERONI \$8
Italy, Lager

SWEETWATER G13 \$8
Georgia, USA, Hazy IPA

CREATURE COMFORTS TROPICÁLIA \$8
Georgia, USA, IPA

MICHELOB ULTRA \$8
Missouri, USA, light lager

BLUEMOON \$8
Colorado, USA, Belgium style IPA

PERONI - NA \$8
Italy, Lager

Athletic Brewing West Coast IPA - NA \$8
Connecticut, USA - IPA

SPARKLING WINE

LUCA PARETTI PROSECCO - ITALY \$12 / \$45

LUCA PARETTI PROSECCO ROSÉ - ITALY \$14 / \$50

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

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

WHITE WINE

RICOSSA \$12 / \$45
Moscato D'asti, Italy

CROWDED HOUSE SB \$12 / \$45
Sauvignon Blanc, New Zealand

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

PIEROPAN \$16 / \$62
Garganega, Soave, Italy

ATEMS \$14 / \$48
Pinot Grigio, Italy

CHATEAU STE MICHELLE RIESLING \$12 / \$45
Columbia Valley

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

MATANZAS CREEK \$12 / \$45
Chenin Blanc, California, USA

PATZ&HALL \$16 / \$60
Chardonnay, California, USA

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

ROSÉ WINE & SAKE

THE PALE \$14 / \$45
Rose, Sacha Lichine, Provence, France

ZOE ROSE \$12 / \$42
Rose, Greece

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 \$18 / \$70
Zinfandel, Orin Swift, California

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

SKOURAS SAINT GEORGE \$16 / \$62
Red Wine, Greece

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

ANTINORI SUPER TUSCAN \$16 / \$62
Red Blend, Toscana, Italy

AUSTIN HOPE QUEST \$16 / \$62
Cabernet Franc, California, USA

AUSTIN HOPE \$20 / \$110 (1 liter bottle)
Cabernet Sauvignon, Paso Robles

SIGNATURE COCKTAILS

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

BYBLOS \$16 *Tropical / Crisp*
Bacardi Dark, Boisere dry vermouth, dragonberry, Les Vergers Boiron

LAVANTA \$16 *Citrusy / Refreshing / Fruity*
McQueen Violet Gin, 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 OLD FASHIONED \$18 *Rich / Crisp / Sweet*
Whistle Pig Bourbon, Turkish organic apricot, honey, bitters

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

MESOPOTAMIA \$16 *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 Soju

BYZANTINE \$16 *Floral / Tangy*
Ford's Gin, St-Germain, Prosecco, Raspberry Liqueur

ESPRESSO MARTINI \$18 *Floral / Tangy*
Ketelone Vodka, Mr Black Coffee Liqueur, Turkish coffee concentrate, Turkish delight garnish

KALIMERA \$16 *Floral / Tangy*
Sake Ono, Hibiki whiskey, lychee & coconut puree, blood orange liquor

EMPORIO PINK \$16 *Floral / Tangy*
Vodka, Lemon juice, Berries, St-Germain, Rhubarb, Prosecco

YAMAS \$16 *Floral / Crisp*
Ketel One Grapefruit Rose, Champagne, Fresh Grapefruit Juice, St-Germain

FIFTY SHADES OF PURPLE \$16 *Floral / Refreshing Sip*
Gin, St-Germain, Pea Flower, Prosecco, Crème de Violette

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
Bombay gin, campari, sweet vermouth, orange twist

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

OLD FASHIONED \$16
Woodford 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
(Classic - Mezcal - White Negroni - Espresso - Amaro Falso)

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

ASK YOUR SERVER ABOUT NA WINE and BEVERAGE SELECTIONS*