

Scenes from the Ottoman Kitchen

Mezze Platter [50]

an assortment of Turkish tapas-style small plates

Çiğ Köfte

vegetarian tartare of bulgur and onions
blended with tomato and pepper paste
served on romaine hearts

Mücver

grated zucchini fritters
served with yogurt and dill cacik sauce

Havuç Salata

thinly sliced carrots kneaded with turkish
yogurt and walnuts

Acılı Ezme

roasted pepper and tomato salad
onion, parsley

Karışık Turşu

medley of Turkish pickles with okra, beet,
green olive, cauliflower, wild cucumber,
local green grapes, cabbage, hot peppers

Zeytinyağlı Pırasa

leeks and artichokes braised in olive oil
with dill, peas, carrots

Dolma

stuffed grape leaves
pickled local young green grapes

Kabak Humus

local roasted squash hummus
butternut, buttercup, acorn squash

Balık Çorbası [31]

turkish bouillabaisse
shrimp, mussels, buttered baguette

Levrek Salata [21]

bronzini ceviche
carrots, potato, green beans
young green grapes, olives, peppers, preserved
citrus vinaigrette

Hünkar Beğendi [36]

an imperial Ottoman dish
from the court of Sultan Abdülaziz I
charred eggplant purée
topped with braised lamb in tomato sauce
grilled spicy peppers

Ördek Mantı [23]

housemade dumplings stuffed with
minced local, pasture-raised duck
topped with dill yogurt sauce and drizzled with fresh
tomato sauce

Ot Kavurma [27]

locally foraged greens, fennel,
swiss chard, russian kale,
turnip greens, collard greens
served with Osmançık long grain pilaf