



COLD MEZE 36

Haydari	\$12.00
Garlic Yogurt, Mint, Butter GF VG	
Muhammara	\$17.00
Roasted Red Pepper, Pomegranate Walnuts, Garlic, Breadcrumbs VE	
Roasted Eggplant	\$16.00
Peppers, Garlic, Labneh, Parsley VG GF	
Branzino Ceviche	\$24.00
Red Onions, Peppers, Scallions Orange, Lime, Mustard Sauce GF	
Cretan Feta	\$16.00
Red Peppers, Basil, Pistachios Nuts GF	
Aegean Love	\$15.00
Red Lentil, Labneh, Lemon GF VG	
Artichoke Puree	\$14.00
Orange, Potatoes, Dill VE GF	
Taramasalata	\$18.00
Greek Carp Caviar, Red Onions Lemon, Cretan Olive Oil	
Green Goddess	\$16.00
Garlic Yogurt, Feta, Parsley, Basil, Mint, Spinach, Dill, Scallions GF VG	
Tomato Salad	\$19.00
Heirloom & Cherry Tomatoes, Red Onions, Lemon, Soy Sauce VE	
Stuffed Sweet Peppers	\$16.00
Roasted Over Wood Fire, Feta, Basil Pistachios, Walnuts VG GF	
Green Beans	\$15.00
Turkish Style, Tomato, Onions VE GF	
Shaved Zucchini	\$15.00
Novavera EVOO, Balsamic Vinegar, Pomegranate, Onions VE GF	
House Salad	\$24.00
Tomato, Cucumber, Peppers, Onions, Olives, Mint, Feta GF VG	

Greens & Fig	\$19.00
Feta, Watermelon-Radish, Hazelnut-Pomegranate Dressing VG GF	
Piyaz	\$15.00
Turkish White Beans, Red Onions Sumac, Tomatoes, Eggs VG GF	
Roasted Beetroot	\$15.00
Pistachios, Strained Yogurt VG GF	
Artichoke Rice	\$17.00
Dill, Carrots, Novavera EVOO Orange Juice, Onions GF VG	
Spicy Tomato	\$14.00
Walnuts, Parsley, Sumac, Mint, Oregano, Onion, Pomegranate GF VE	
Dried Tomato Dip	\$17.00
Roasted Red Peppers, Greek Yogurt Oregano, Pomegranate Sour VG GF	
Beetroot Hummus	\$17.00
Pine Nuts, Sesame Seeds, Mint GF VE	
Black-eyes Peas Salad	\$16.00
Pomegranate, Parsley, Tomatoes, Novavera Ext Virgin Olive Oil VG GF	
Shrimp Carpaccio	\$25.00
Pickled Hot Peppers, Sumac Isot, Honey Caviar GF	
Seafood Salad	\$27.00
Branzino, Octopus, shrimp, Pickle Green Pepper, Red Onions, Cherry Tomato, Bergamot, Parsley GF	
Fava	\$14.00
Red onions, Dill, Novavera Extra Virgin Olive Oil VE GF	
Saksuka	\$16.00
Roasted Eggplant, Roasted Tomato, Roasted Red Peppers, Parsley GF VE	
Circassian Chicken	\$18.00
Walnuts, Coriander, Garlic	
Doya Octopus	\$26.00
Garlic, Extra Virgin Olive Oil Gf	
Spicy Yogurt	\$19.00
Char Smoked, Shredded Potatoes, Burnt Butter, Long Hot Peppers VG	
Susam	\$16.00
Wild fresh Greens, Tahini Labneh, Lemon VG GF	
Lobster Salad	\$29.00
Paprika Orange Sauce, Green Olives, Lemon, Garlic GF	
Dolmades	\$16.00
Grape Leaves, Aegean Spiced Rice VE GF	

Bodrum	\$17.00
Fresh Purslane, Strained Garlic Yogurt VG GF	
Branzino Carpaccio	\$26.00
Basil, Lemon, Garlic, Novavera Extra Virgin Olive Oil GF	
Short-Rib Baklava	\$25.00
Strained Labneh, Pistachios, Kayseri Cheese served lukewarm	
Glazed Eggplant	\$24.00
Tahini, Pomegranate Sour, Pine nuts, Aegean Herbs VE GF	
HOT MEZE 36	
Kofte	\$23.00
Grilled Turkish Meatballs Buttered Rice	
Baked Feta	\$19.00
Greek Honey, Cherry Tomatoes, Mint Kalamata Olives, Oregano, VG GF	
The Fisherman	\$44.00
Branzino, Shrimp, Mussels, Calamari, White Wine Reduced	
Char-Grilled Vegetables	\$18.00
Seasonal VG GF	
Manti	\$24.00
Beef Dumplings, Garlic, Yogurt Mint Butter	
Turkish Pastrami Hummus	\$19.00
Hummus, Pine Nuts, Paprike Butter GF	
Doya Eggplant	\$24.00
Charred Red Peppers, Tomato Kasserı Cheese, Garlic, Parsley GF	
Roasted Cauliflower	\$22.00
Tahini, Pomegranate, Paprika Sauce, Scallions VE GF	
Grilled Tiger Prawns	\$28.00
Asparagus, Sweet Peppers GF	
Yogurt Kebab	\$38.00
Prime Skirt Steak, Crispy Shaved Potatoes GF	
Brussels Sprout	\$20.00
Pomaganate Sour, Hazelnuts, Scallions VE GF	
Borani	\$19.00
Wild Greens, Bok Choy Broccolini, Crushed Hazelnuts, Yogurt GF VG	
Saganaki	\$17.00
Melted Aged Kasserı Cheese VG	

Beyti Kebap	\$34.00
Lamb Wrapped in Lavash, Tomato Sauce, Yogurt, Butter	
Fried Calamari	\$18.00
Walnut Tartar Sauce	
Musels	\$22.00
White Wine Sauce, Butter, Garlic, Parsley	
Char-Grilled Baby Wings	\$19.00
Marinated 48hrs, Grilled Over Charcoal	
Lahmacun	\$19.00
Ground Beef, Parsley, Peppers, Tomato, Garlic	
Whole Grilled Branzino	\$42.00
Novavera Extra Virgin Olive Oil GF	
Zucchini Pancake By Sabuli	\$17.00
Feta, Spinach, Green Onions, Dill, Garlic Yogurt VG	
Lamb Chops	\$42.00
Paprika & Olive Oil Marinated, Buttered Rice	
Sacuk	\$16.00
Grilled Turkish Beef Sausage, Cherry Tomatoes GF	
Fried Red Mullet	\$33.00
Aegean Green Salad	
Mastic Octopus	\$27.00
Creamy Mastika Sauce, Pickles, Trumpet Mushrooms	
Butter Shrimp	\$17.00
Mozzarella Cheese GF	
Doya Kebap	\$29.00
Wood Fired, Charred Chopped Lamb Limited Availability	
Pide With Truffle	\$24.00
Kasseri Cheese	
Skirt Steak	\$42.00
10oz, Served With Fries GF	
Adana Kebap	\$29.00
Chopped Spiced Grounded Lamb, Homemade Lavash Bread	
House Cut Fries	\$11.00
Garlic Yogurt, Burnt Paprika VG	
Wood Fired Chicken Thighs	\$24.00
Onion & Sumac, Cherry Tomatoes, Mint, Arugula GF	

Shrimp Ouzo	\$20.00
Tomato, Raki, Feta, Parsley GF	
Grilled Octopus	\$28.00
Over Charcoal, EVOO GF	
Grilled Halloumi Cheese	\$19.00
Arugula, Cherry Tomatoes, Onion, Fresh Mint VG GF	
Moussaka	\$27.00
Beef, Eggplant, Potato, Bechamel Sauce, Kasseri Cheese	
Doya Grill Board	\$110.00
Lamb Chops, Kofte, Chicken Thigh, Baby Wings, Suck, Adana, Fries	