

TURKISH BRUNCH SATURDAYS

BEVERAGES

Turkish Eggs (CILBIR) \$12

2 POACHED EGGS OVER GARLIC YOGURT SAUCE WITH SPINACH, CRISPY CHICKPEAS AND SIZZLED PAPRIKA BUTTER

Spinach Feta Omelet \$12

3 EGG OMELET SERVED WITH HERBY HOME FRIES AND MIXED GREENS

Sujouk Simit Melt \$14

OPEN-FACED SIMIT WITH WHIPPED FETA, SPICED BEEF SAUSAGE AND MELTED KASSERI CHEESE; SERVED WITH MIXED GREENS

Smoked Salmon Simit \$16

OPEN-FACED SIMIT WITH WHIPPED FETA, SMOKED SALMON, MEDIUM BOILED EGG; SERVED WITH MIXED GREENS

Pasha Pancakes \$14

CINNAMON CARDAMOM SCENTED PANCAKES TOPPED WITH TOASTED NUTS, SEASONAL FRESH FRUIT, SWEET LABNEH AND MULBERRY MAPLE SYRUP

For the Table

CLASSIC TURKISH BREAKFAST SIDES MEANT FOR SHARING

Herby Home Fries	6	Bread & butter	6
Mixed Olives	4	Honey Labneh	4
Whipped Feta	3	Tomato Cuke	4
Sujouk (beef sausage)	5	Med.Boiled-Egg	2
Everything for the Table 32			

Borek Varieties \$6

Beef Moroccan Chicken Potato Spinach & Feta

> Add fried egg \$2 Add Mixed Greens \$3

-BOO7Y-

Zaatar Bloody Mary \$12

ZAATAR & SUMAC SPICE, TITO'S

Sabah Sunrise \$12

OJ, SOUR CHERRY, ORANGE BLOSSOM, TITO'S

Apricot Bellini \$10

TURKISH APRICOT JUICE & PROSECCO

SEE DRINK MENU FOR FULL LIST OF WINE AND CRAFT BEERS

-NOT BOOZY-

Turkish Tea 2

Turkish Coffee 3

Drip Coffee 2.5

Ahmed Tea Bags 2.5

Uludag Gazoz 2

Tamek Fruit Juices 2

Kilikya Turnip 2



WEEKENDS ARE ABOUT LONG LEASURLY BREAKFAST WITH LOVED ONES; WE HOPE YOU ENJOY YOURS.

AFIYET OLSUN!