THREE COURSE BRUNCH MENU
Starters for the table and one dish from each section

- Bottomless Mimosas Bottomless Levantine Bloody Mary Bottomless Juices & Sodas Bottomless drip coffee & teas

\*Each reservation has 2 hours limit (starting from reservation time). The entire table must participate.



**HUMMUS** 

pickled dates, crispy onions - VEGAN+GF

**OLIVES & PICKLES** house made pickles, olives - VEGAN+GF

FREEKEH TABBOULEH SALAD freekeh, mint, parsley, chives, pomegranate, tomatoes, pickles -VEGAN BABA GANOUSH charred eggplant, chermoula - VEGAN+GF

ZA'ATAR LABNEH labneh, home made za'atar, dill oil - V+GF

**BALKAYMAK** orange blossom honey, milk cream - V+GF

## main course

select one

**ARAYES** 

minced beef, kashkaval cheese, Maras pepper, garlic, parsley, dill, corionder, pickled cabbage, batata hara

**GREEN SHAKSUKA** 

zucchini, asparagus, spinach, onion, pepper, eggs

CRAB OMELETTE

chesapeake lump crab, soujok spice, kashkaval cheese, grilled spring onions, salad

TAWOOK STRIPS

fried chicken breast, hot Urfa pepper honey, torshi, salad

ZA'ATAR MANOUSHE

HALVA MANOUSHE halva, hazelnut chocolate - V

za'atar, labneh, radish, pickle, thyme oil - V

KARANAB

fried brussel sprouts, toum, tahini, walnuts - VEGAN+GF

LATKE

potato, feta labneh cream, smoked trout roe, chives, apple butter

SOUJOK AND EGG SANDWICH scrambled egg, grilled soujok, kashkaval cheese, salad

SMASHED ADANA BURGER

minced rib-eye, beyaz peynir(feta), torshi(pickles), red onion, tomato, harissa, batata hara

select one

fried dough, lemon blueberry compote, kaymak

ayali lubnan

semolina, pistachio, orange blossom honey - V

ANTEP BAKLAVA Pistachio baklava, white chocolate dukkah

PLEASE INFORM OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES. CONSUMPTION OF RAW OR UNDERCOOKED FOOD COULD INCREASE THE RISK OF FOOD-BORNE ILLNESS. V=Vegetarian GF=Gluten Free VEGAN= VEGAN