

*Our dishes are served Mezze style – smaller plates created to share among one another.
Each item is served as is. Changes to the menu are subject to approval by the Chef and Event Manager.*

FIRST COURSE

- Cacik** Strained yogurt, cucumber, mint, vinegar, garlic, olive oil **gf | nf**
Hummus Purée of chickpeas, tahini, lemon juice; topped with olive oil **gf | df | nf**

SECOND COURSE

- Kasik Salad** Diced tomatoes, onions, parsley, cucumber, red and green peppers, feta cheese, black olives, olive oil, vinegar, Maras pepper **gf | nf**
Beet & Orange Salad Red beets, oranges, fresh thyme, onions, orange blossom vinaigrette **gf | df | nf**

THIRD COURSE

- Chef's Borek** Crispy phyllo roll (2) – one filled with goat and kasar cheese, leeks, and oregano; second filled with spinach, dill and feta; served with tomato marmalade **gf|df|nf**
Mucver Shredded zucchini pancakes with mint, dill, scallions and Manchego cheese over lemon zest yogurt sauce **nf**

FOURTH COURSE

- Grilled Branzino** Grilled filet of boneless Mediterranean Sea Bass; served with olive bread and grilled lemon **df | nf**
Shish Tavuk Grilled marinated chicken breast with shallot and a mushroom served on garlic pita bread with shisito peppers and tomato **nf**
Lamb Loin Served with butternut squash puree, fresh mint, toasted hazelnut and sour cherry sauce **gf**
Ottoman Rice Rice with almonds, saffron, black currants, pine nuts and dried apricots; topped with fried shallots **gf**

DESSERT

- Pistachio Baklava** Layered phyllo sheets filled with pistachio spread; topped with orange blossom syrup
Aegean Delight Walnut stuffed Apricots over a vanilla bean and mascarpone cheese spread; topped with caramel sauce & pistachios **gf**

gf - Gluten Free df - Dairy Free nf – Nut Allergy Friendly

Consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of food borne illness