

BRUNCH MENU

\$35.00 per person, includes Van Kahvaltasi for the table and 3 additional à la carte options and dessert per person

VAN KAHVALTASI

Turkish Cheese Selections
Chef's selection of Turkish Cheeses

Tomato salad

Vegetable Plate
baby peppers, Persian Cucumber, mint, radishes

Marinated Olives
Extra virgin Olive Oil, herbs

Labneh
Strained Yogurt with Za'atar

Htipiti
Roasted red peppers, feta cheese, thyme, extra Virgin Olive Oil

Hummus
Chick pea Puree, tahini, garlic, Extra Virgin Olive Oil

Accompaniments
Honey, 3 type recel/jams and spreads

À LA CARTE

EGGS

3 egg omelet
3 eggs sunny side
3 over easy OR
3 egg scramble

MEZE

Imam Bayildi
Eggplant with a onion and tomato stew, fine herb

Crispy Calamari
garlic yogurt with zataar

Midye tavasi
Mussels in beer batter, walnut sauce

Cerkez Tavu
Chicken, walnut sauce

SALADS

Coban Salatasi, Shepherds' Salad, Persian cucumbers, tomatoes, red onions, parsley leaves, mint leaves, green peppers, garlic-lemon vinaigrette

Portakal Salatasi, Seasonal Citrus Salad, red onions, citrus segments, mint leaves, pomegranates, citrus vinaigrette

Watermelon Salad, Baby tomatoes, pistachios, feta cheese, frisee lettuce

BRUNCH SPECIALTIES

Cilbir
Soft eggs, Greek Yogurt, Paprika butter, sumac, pita bread

Fried eggs
Turkish tomato sauce, kasseri cheese, herbs

Pastirma, baby arugula, asparagus, baby tomatoes

FLAT BREADS

Peynirli Pide, tomato & oregano, halloumi cheese

Ispanakli Pide, Spinach, leeks, caramelized onions, feta cheese

Mantar Pide, mushroom, caramelized onion and kasar peynir

Lahmacun Pide, minced meat, onions, red peppers, onions, parsley

Sucuk pide

Pastirma pide

DESSERTS

GreekYogurt Paifait
Fresh berries, orange blossom honey, pistachios

Baklava Pastries
Homemade

Ankara Pear

Kunefe

Rice Pudding

Kazandibi

Kayisi Tatlisi
apricots stuffed with crème and topped with pistachio