



NAR

Modern Turkish Cuisine

Restaurant Week Menu

Summer 2024 - 3 Course - Dinner Menu \$45

Appetizers

Shakshuka

Eggplant | Zucchini | Yogurt | Potatoes | Maras Pepper Sauce

Eggplant & Pepper Dolma

Sundried Eggplant | Red Bell Pepper | Baldo Rice | Pine Nuts

Antalya Piyazi

White Beans | Tahini | Tomato | Garlic | Virgin Olive Oil | Onion

Zucchini Blossoms

Kashkaval | Potatoes | Zucchini | Tomato Sauce

Grilled Octopus (\$5 additional)

Carp Caviar Spread | Charred Lemon | Arugula | Radish

Lamb Tenderloin Kebab (\$5 additional)

Marinated Lamb Filet Mignon | Lavas | Urfa Pepper

Main Courses

Mediterranean Branzino

Green Pea Puree | Sucukh | Baby Potatoes | Capers | Dried Cranberry

Char grilled Quail wrapped in Wine Leaves

Wine Leaves | Urgasa Quail | Ottoman Rice | Pine Nuts | Currants

Filet Mignon Kebab (\$10 additional)

Char-grilled Filet Mignon | Red Pepper Hummus | Sweet Red Onions

Keskek Risotto w Lion's Mane Mushroom Steak

Lion's Mane | Blue Oyster, Shitaki, Chestnut Mushrooms | Cracked Barley | Aged Kashkaval

Desserts

Homemade Baklava

Walnuts | Maras Icecream

Flourless Chocolate Yogurt Cake

Monk Fruit Sweetener | Sour Cherry Sauce | Finger Limes