



### FIRST COURSE (SELECT ONE)

EGGPLANT SHAKSHUKA
Fried eggplant cubes, onion, peppers with
tomatoes

FRIED CALAMARI Fried calamari with homemade tartar sauce

SHEPHERD'S SALAD Cucumber, tomatoes, parsley, red onion with red vinegar-olive oil dressing.

ARTICHOKE
Braised artichoke, fresh dill, carrot and
lemon

HUMMUS Mashed chickpeas with tahini, lemon juice, and garlic

SHRIMP SAUTÉ
Shrimp, tomatoes, mushrooms, peppers,
melted cheese

## SECOND COURSE (SELECT ONE)

LAMB CHOPS

Char grilled lamb chops served with mashed potato and steamed vegetables

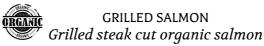
CHICKEN MIXED GRILL
Combination of chicken adana, chicken
shish, chicken chops

SHISH KEBAB

Lamb Or Chicken

ADANA KEBAB Hand-minced lamb (or chicken) mixed with red pepper then grilled

BRANZINO Whole char-grilled branzini served with greens



#### THIRD COURSE (SELECT ONE)

SEMOLINA CAKE

BAKLAVA

FIG WITH WALNUT

# FIRST COURSE (SELECT ONE)

#### **HUMMUS**

Mashed chickpeas with tahini, lemon juice, and garlic

#### SHEPHERD'S SALAD

Cucumber, tomatoes, parsley, red onion with red vinegar-olive oil dressing.

#### EGGPLANT SHAKSHUKA

Fried eggplant cubes, onion, peppers with tomatoes

#### FRIED CALAMARI

Fried calamari with homemade tartar sauce

#### SHRIMP SAUTÉ

Shrimp, tomatoes, mushrooms, peppers, melted cheese

# SECOND COURSE (SELECT ONE)

#### **BUTCHER BURGER**

Beef burger with cheddar and caramelized onions

#### **KOFTE KEBAB**

Lamb patties mixed with garlic, onion, and cumin then char-grilled

### LAMB SHANK

Covered with grilled eggplant and cooked with tomato sauce

SHISH KEBAB

Lamb Or Chicken

GRILLED SALMON

Grilled steak cut organic salmon

# COMPLIMENTARY (SELECT ONE)

FIG WITH WALNUT

**BAKLAVA** 

**BAKED RICE PUDDING (SUTLAC)** 

NYC Restaurant Week Summer 2024