

BRUNCH SPECIALS

GREEK OMELETTE 18

with spinach, feta, avocado, tomato, and pita

SHAKSHUKA 20

two baked eggs in a rich tomato sauce
with eggplant, peppers
*add beef sausage 5

TURKISH SCRAMBLE 18

tomato, red & green bell peppers, paprika, feta and pita

BEEF SAUSAGE EGGS 20

"sucuklu yumurta" fried eggs with Turkish beef sausage, olives and pita

"EGG"PLANT TOAST 18

Jane's sourdough toast with eggs, avocado, eggplant and house-made muhammara

AVOCADO TOAST 16

Jane's sourdough toast with labneh, cream cheese, cucumber, scrambled eggs, and za'atar

NUTELLA BANANA TOAST 13

Nutella, banana and almonds

GREEK YOGURT BOWL 12

with honey, fresh berries and crumbled walnuts

SIMIT 5

turkish sesame bagel

POGACA 4.5

Turkish savory cheese bun

FLOUR & CRAFT'S

GLUTEN FREE FOCCACCIA 6



SOUP & SALAD

RED LENTIL SOUP 10

with pita, paprika oil, lemon and herbs

CITRUS POMEGRANATE SALAD 20

seasonal lettuce mix, mizuna, kasseri cheese, cucumber, fennel, quinoa, walnuts, with lemon vinaigrette dressing

GREEK CHICKEN SALAD 21

lettuce, avocado, cucumber, tomato & feta

CHICKPEA FALAFEL SALAD 19

mix greens, tomato, cucumber, avocado, humus and pita

add chicken 7 / braised lamb 10 / salmon 10

IN PITA

Falafel 16

Chicken 17

Braised Lamb Shoulder 19

All our greens and seasonal produce are sourced from local farms.
Please make us aware of any allergies.
A 3.5% surcharge will be added to all checks to help comply with employer mandates.

STARTERS

CRISPY BRUSSELS SPROUTS 14

with aioli on the side

CHEESE BÖREK 14

with olives

ROASTED CAULIFLOWER 15

with urfa chili, scallions and tzatziki

WARM HUMMUS WITH LAMB 18

with pita

HUMMUS, TZATZIKI, MUHAMMARA

TRIO 24 | EACH 10

with pita

TURKISH SPICED FRIES 9

with Aleppo aioli

ENTREES

CHICKEN SKEWER 27

Sultan's Pilaf with almonds and raisins, tzatziki & harissa

LAMB SKEWER 29

Sultan's Pilaf with almonds and raisins, tzatziki & harissa

SALMON SKEWER 29

Sultan's Pilaf with almonds and raisins, tzatziki & harissa