

# MENU

#### MEZZE •

LAVASH MEZZE (A; B; F; G)

babaganus, muhamara, falafel i avokado labneh ........

#### AVOKADO LABNEH(F)

yogurt spiced with avocado, tomato, red onion, fresh hot peppers and olive oil .....

# • SALADS •

#### LAVASH SALAD (B; F)

crispy sticks from carrot, celery, cucumber, fresh pepper, kalamata olives and fennel, with aromatic dressing from greek yogurt, chivesand truffle oil.....

#### FATTOUSH (A)

lettuce mix, mint leaves, crispy lebanese bread, pomegranate molasses, sumac, cucumber, tomato, fresh pepper mix, cider vinegar .....

#### CHOBAN SALAD (F)

traditional azerbaijan salad with tomato, cucumber, red onion, fresh mint leaves and sheep cheese.......

#### APPETIZERS •

### TUNA TARTAR (B;G)

refreshing mix from fresh tuna fillet cubes, dry dates, pickles, red onion, with lemon juice, garlic, dijon mustard, chives and cumin.....

### LEBANESE TARTAR KIBBEH NAYYEH (A;B;G)

young beef fillet cubes with Burghul, mint leaves and white truffle oil ..

### SMOKED BEEF PROSCIUTTO (F)

smoked beef prosciutto with serbian grilled cheese and caramelized figs .

# EGGPLANT (B;F;G)

grilled eggplant with mash from fresh dates, feta cheese, cherry tomatoes and pomegranate molasses.....

# HOT APPETIZERS

### CALAMARI (A;B;D)

Crispy fried Calamari in Harissa Tempura with Mayonnaise and olive salsa...

### CHICKEN LIVER (A)

sautéed chicken liver with caramelized onions, pomegranate molasses, crispy croutons and fresh pomegranate seeds.....

# HALUMI SAGANAKI (D,M,F,A)

grilled halumi in samolina b flour with honey and sesame.....

#### BREADS •

#### LAVASH (A;F)

cumin and zaatar, sesame.....

#### NAAN(A;F)

with garlic.....

# PITA BREAD (A).....

# • GRILL •

#### TAGLIATA BEEFSTEAK IN BUTTER (F;G)

tagliata beefsteak in aromatic butter with rocket, parmesan and pine nuts....

#### LAMB CHOPS (A;B)

grilled and marinated lamb chops with mashed chickpeas and sumac .......

#### BEEFSTEAK

grilled fillet steak.....

#### AGED ENTRENCOTE

entrencote "reserva" is beef aged 30 days, dry ripening process .....

# KEBABS I CEVAPI •

### CHICKEN KEBAB - CHICKEN TAOUK (A;B;F)

marinated chunks of chicken fillet, turmeric, ginger, lemon juice, yogurt, with grilled cherry tomato and

### ADANA KEBAB (A;G)

Turkish special kebab is made of beef, mutton, pull pepper, pepper flakes, served with bread with Burghul pilaf and bewaz salad ....

#### PERSIAN KEBAB - KOOBIDEH (A;F) from ground young beef, sumac and onion with

bewaz salad ...

# LAVASH CEVAP

# ground beef, spices and onions .....

marinated pork fillet in honey and spices with tzaziki sauce....

### AJSHA KEBAB (F,D,A)

kebab with beef prosciutto, cedar, djubek and caramelized onions baked in bread with sesame and pistachios...

### GOURMET KEBAB (F;B)

beef kebab with cheese, rolled in prosciutto with cream ........

# SPECIALITIES

#### BUTTER CHICKEN - MURGH MAKHANI (A;F;M)

grilled pieces of chicken in rich butter and tomato cream ...

#### BIRYANI (A;F)

indian traditional dish from chicken, basmati rice, garam masala and ghee butter...

#### PERSIAN GOULASH - FESENJAN (G)

tender chicken with walnuts, pomegranate molasses, cinnamon, nutmeg and turmeric .....

## DUKKAH GAMBORI (F;G)

grilled shrimps with crispy crust from minced pistachio with sumac, cumin and arabian dukkah tarator sauce

#### LAMB SAAG (A; B; M; F)

indian specialty with lamb, spinach, ginger and coconut milk..

#### SALMON (B)

grilled salmon with warm spinach side dish and pomenagrate molasses.....

# SIDE DISHES

#### BASMATI RICE (A)

BATATA HARRA (B)

spicy lebanese duck-fat-roasted potatoes.....

# GRILLED VEGETABLES

courgettes, red pepper, red onion, fennel.....

#### MASHED POTATOES WITH OLIVES (F) mashed potatoes with olives and fresh coriander ......

KUS KUS WITH VEGETABLES (A;B).....

DESSERTS •

### SOFT DATE CAKE (A;D;F;G)

# FRUIT PLATE

seasonal fruit selection......

#### WALNUT BAKLAVA (A;G) home made baklava with walnuts.....

TURKISH BAKLAVA (A;F;G)

# turkish baklava with pistachios and "dondurma"

vanilla ice cream......

### TUFAHIJE (F;G)..... KUNEFE (A;F;G)

# Traditional Turkish dessert made of kadayif,

mozzarella cheese, pistachios and sweet surup.....

COVER CHARGE

