

First Course

Firini Ekmek ve Ezme: Selection of dips with fresh oven-baked pita bread

Humus - tasty chickpea dip

Biber ezme - red pepper and yogurt dip

Sofra ezme - creamy feta dip with fresh herbs

Main

Karisik Izgaralar: Mixed grill served family style with accompaniments of salad and pilaf

Peynirli Tavuk - Marinated chicken stuffed with goat cheese, and topped with fresh tomato basil sauce

Stuffed Artichoke - sauteed vegetables (red onion, green pepper, mushroom, fresh spinach & parsley), garnished with halloumi cheese & cherry tomatoes ([vegetarian](#))

Incik Kuzu - Juicy lamb loin topped with fresh herb tomato ([halal](#))

Ton Baligi - Marinated ahi tuna topped with citrus butter

Dessert

Baklava

Walnut and pistachio stuffed phyllo