

oct-nov 2026

seattle restaurant week:

smaller portions, big flavors

\$65/person

(\$90/person with wine^(*) pairing)

FIRST

turkish shepherd's salad

tomato, cucumber, bell pepper, lettuce, chickpea,
scallion, mint, lemon-balsamic-pomegranate vianigrette
(vv, nf)

or

kale, lentil and pear salad

carrot, bell pepper, agave-peppercorn vinaigrette
(vv, nf)

SECOND

roasted cauliflower

red onion-turmeric-agave chutney
(vv, nf)

or

clams in wine & tomato

housemade turkish sausage
(ef, df, nf)

THIRD

ratatouille risotto

eggplant, squash, tomato, onion, bell pepper,
pepper paste, herbes de provence, vegan mozzarella
(vv, nf)

or

drunken shrimp

tomato, fennel seed & vermouth reduction,
polenta, parmesan (ef, nf)

FOURTH

tavuk göğsü (chicken breast pudding)

milk, vanilla, cinnamon & berry garnish
(ef, nf)

or

double chocolate brownie

vanilla bean ice cream, aleppo honey
(v, nf)

or

aşure (brown rice pudding)

chickpea, northern beans, dried fruit, rose water,
cinnamon & berry garnish
(vv, nf)

(*) wine pairing features 3 oz pours, except the ice wine which is a 2 oz. pour