

Daily Special Menu

Please choose one from each course.

1st Course

Fig & Arugula & Walnut: w/ pomegranate vinaigrette.

Fried Mussels (Midye Tava): w/ creamy feta dipping sauce.

2nd Course

Filet Mignon-Bronzini

USDA prime, aged house cut Filet Mignon and Mediterranean Sea Bass filet char-grilled.
Served garlic-whipped potatoes and mixed vegetables.

Ravioli al Carne

Home-made round ravioli stuffed with spinach. Andouille sausage, ricotta cheese
Served with saffron cream sauce.

Rock fish

Wild, filet, simply grilled. Served with garlic whipped potatoes, vegetables and olive oil-
lemon-dill-capers sauce.

Chicken & Adana Kebab

Chicken and Adana (ground lamb and beef) kebab char-grilled. Served with rice,
vegetables and cacik.

3rd Course

Flourless dark chocolate cake with vanilla ice cream

Cappuccino Flan with fresh berries.

\$31 per person, plus tax and tip.

\$37 per person with any of the **glass of wine** from our list, plus tax and tip.