

Appetizer

Mezze Sampler

Muhammara, babaganoush and hummus
served as a trio in tasting sizes

“Dolma” Sun Dried Eggplant

Rice stuffed eggplant, allspice, caramelized onion,
roasted garlic yogurt, sour plum molasses, pine nuts,
sumac, mint

Grilled Baby Calamari

Firik wheat & shaved fennel Salad, watercress,
seaweed, cilantro, almond, fig vinegar,
cucumber & lemon balm soup, Bottarga

İzmir Köfte

Hand minced grilled wagyu beef meatballs,
rich tomato sauce, brown butter,
roasted garlic yogurt, grilled green chili

Olive Oil Braised Artichoke “Zeytinyağı”

Sorrel, Artichoke Vinaigrette, Dill Oil, Finger Lime

Main Course

Mushroom Karnıyarık

Rice pilaf, chickpea, almond, dill, chili tomato sauce,
Button & Oyster mushroom ragout, chive,
roasted garlic yogurt

Mantı Dumpling

Ground beef dumplings, smoked goat milk yogurt,
intense chili tomato coulis, garlic burnt butter,
antep chili oil, sumac

Chicken Shish

“Bulgur” cracked wheat pilaf, onion, pepper, chickpea,
tomato, cilantro and cucumber, lime, yogurt salad

Grilled Branzino "Urla" Lokum

Tomato stew, Loveage leaf, pearl onion, green olive,
caper, fig vinegar, chive

Nar Kebab

hand minced lamb, pistachio, smoked yogurt, confit tomatoes

Dessert

Baklava

Crispy phyllo, Antep pistachio,
Maraş goat milk & sahlelep ice cream

Burnt Mastic Sütlaç

Double roasted sesame “Sürtme”,
cinnamon hazelnut crumbs,
saffron & goat milk yogurt ice cream,
Cardamom blackberry sauce

Istanbul Dreams

Dark chocolate, crispy kadaifi crust,
labneh, Antep pistachio

Turkish Coffee or Turkish Tea & Turkish Delight

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
We don't list all ingredients in our menu, please let your server know if you have any allergies. A 2.5% credit card processing fee will be
added to all checks paid by credit card. No fee is applied to cash payments. All food served at NAR Restaurant is Halal

Restaurant Week Lunch Menu

Two Courses: 30\$

Nar
MODERN TURKISH • MEDITERRANEAN

Cold Appetizer

Mezze Sampler

Muhammara, babaganoush and hummus
served as a trio in tasting sizes

Anatolian Style Shakshuka

Eggplant, zucchini, potato, garlic yogurt,
Maraş pepper sauce

“Dolma” Sun Dried Eggplant

Rice stuffed eggplant, allspice, caramelized onion,
roasted garlic yogurt, sour plum molasses, pine nuts,
sumac, mint

Hot Appetizer

Zucchini Blossoms

Lor Cheese, scallion, dill,
red chili & lime dip

Börek

House-made dough, pastirma,
kashkaval cheese, tomato sauce

İzmir Köfte

Hand minced grilled wagyu beef meatballs,
rich tomato sauce, brown butter,
roasted garlic yogurt, grilled green chili

Main Course

Mushroom Karnıyarık

Rice pilaf, chickpea, almond, dill, chili tomato sauce,
Button & Oyster mushroom ragout, chive,
roasted garlic yogurt

Chicken Shish

“Bulgur” cracked wheat pilaf, onion, pepper, chickpea,
tomato, cilantro and cucumber, lime, yogurt salad

Mantı Dumpling

Ground beef dumplings, smoked goat milk yogurt,
intense chili tomato coulis, garlic burnt butter,
antep chili oil, sumac

Lamb Cheeseburger

Kashkaval cheese, beef pastirma, pickles, babaganoush,
brioche bun

Dessert +5\$

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June 16th, 2026