

Lorem Ipsum

NAR
 Modern Turkish Cuisine

Restaurant Week

Winter 2025 - 3 Course Dinner Menu \$45

Appetizers

Shakshuka

Eggplant | Zucchini | Yogurt | Potatoes | Maras Pepper Sauce

Eggplant & Pepper Dolma

Sundried Eggplant | Red Bell Pepper | Baldo Rice | Pine Nuts

Antalya Piyazi

White Beans | Tahini | Tomato | Garlic | Virgin Olive Oil | Onion

Branzino Marin

Marinated Seabass | Lime | Lemon | Celery | Sumac

Zucchini Blossoms

Kashkaval | Potatoes | Zucchini | Tomato Sauce

Grilled Octopus (\$5 additional)

White Bean Puree | Mulberry Emulsion | Walnut

Lokum Kebab (\$5 additional)

Marinated Lamb Filet Mignon | Lavas | Urfa Pepper

Hummus with Warm Bastirma

Sumac | Chili Oil | Kayseri Pastirma

Main Courses

Nar Kebab

Hand Minced Beef | Pistachio | Smoked Yogurt | Roasted Tomato | Heirloom Peppers

Grilled Whole Wild Caught Sea Bream (\$10 Additional)

Burned Rice | Sautéed Broccolini | Caper & Lemon Sauce

Char grilled Quail wrapped in Vine Leaves

Vine Leaves | Urgasa Quail | Ottoman Rice | Pine Nuts | Currants

Filet Mignon Kebab (\$10 additional)

Chargrilled Filet Mignon | Potato Au Gratin | Sweet Red Onions

Keskek Risotto w Lion's Mane Mushroom Steak

Lion's Anne | Blue Oyster, Shitaki, Chestnut Mushrooms | Cracked Barley | Aged Kashkaval

Desserts

Homemade Baklava w/ Ice Cream

Hazelnut | Walnut | Maras Ice Cream

NAR

Modern Turkish Cuisine

Restaurant Week

Winter 2025 - 2 Course Lunch Menu \$30

Appetizers

Mezze Sampler

Babaganoush | Hummus Muhammara | Pistachio Dip

Wine Leave Dolma

Sour Cherry | Yogurt | Baldo Rice | Pine Nuts | Currants

Antalya Piyazi

White Beans | Tahini | Tomato | Garlic | Virgin Olive Oil | Onion

Hummus w/ Bastirma

KSamac | Chilli Oil | Bastirmae

"Cigar" Borek

Homemade Dough | Bastirma | Kashkaval Cheese | Tomato

Lamb Tenderloin Kebab (\$5 additional)

Marinated Lamb Filet Mignon | Lavas | Urfa Pepper

Main Courses

Nar Kebab

Hand Minced Beef | Pistachio | Smoked Yogurt | Roasted Tomatoe | Heirloom Peppers

Manti

Lamb & Beef filled Dumplings | Garlic Yogurt | Maras Pepper Oil | Mint | Samac

Marinated Chicken Shish Kebab

Free Range Chicken | Bulgur Pilaf | Red Onion

Filet Mignon Kebab (\$10 additional)

Chargrilled Filet Mignon | Red Pepper Hummas | Sweet Red Onions

Keskek Rissotto w Lion's Mane Mushroom Steak

Lion's Anre | Blue Oyster, Shitaki, Chestnut Mushrooms | Cracked Barley | Aged Kashkaval

Desserts

Homemade Baklava (\$5 additional)

Walnuts | Maras Icecream