

SARMA IS THE TURKISH WORD FOR A MEZE THAT IS WRAPPED OR ROLLED. IT IS A SMALL BITE OF FOOD THAT IS ENCOMPASSED BY SOMETHING GREATER AND IN THE SPIRIT OF THE MEYHANE, WE HOPE THAT YOU WILL SHARE IN THIS EMBRACE.

MEYHANE SNACKS

JERKY date molasses, Turkish spices	\$7
SPICY PEPPERS peanut dukkah	\$8
PUMPKIN FRITTER cilantro, chickpea, walnut	\$5
LAMB KÖFTE SLIDER tomato brown butter, pickles	\$9
HAM BUNEULO rosemary, green olive, quince	\$7

MEZE

SEVEN LAYER HUMMUS falafel crackers	\$11
LOCALLY MADE YOGURT CHEESE za'atar, pickles, warm garlic toast	\$8
FAVA BEAN PATÉ capers, red onion, soft-cooked egg	\$7
TUNA NAYEH fennel charmoula, sweet potato	\$14
OCTOPUS bean plaki, celery	\$13
SQUID cherry tomatoes, corn, hot peppers, orzo	\$11
CRAB & RED LENTIL KIBBEH coconut, green papaya, zhoug	\$13
LAMB RIBS pomegranate, pita-pistachio crumb	\$14
SESAME FRIED CHICKEN tahini remoulade	\$11

GLOSSARY:

BASTURMA cured beef
BRIK thin crepe
BOREK savory pie
BRAVAS spicy
BUNUELO Spanish bread
CHARMOULA salsa or relish
DUKKAH nut & spice mixture
FATOUSH bread salad
HARISSA chili paste
KEFTEDES pancake
KIBBEH bulgur dumpling
KOFTE meatball
KUSHARY Egyptian pilaf
LABNE thick strained yogurt
LAMEJUN pizza
LARDO cured pork fat
MEYHANE Turkish bar
MIGAS bread crumbs
MUHAMMARA red pepper-walnut
NAYEH raw
NIGELLA celery-flavored black seed
REMOULADE tartar sauce
SOUVLAKIA marinated meat
SUMAC tart ground berry
TZATZIKI cucumber garlic yogurt paste
USTA chef
ZA'ATAR wild herb similar to thyme blended with sumac & sesame
ZHOUG green harissa
USTA CASSIE PIUMA
LITTLE USTA HANNA WARK

VEGETABLES

GRILLED EGGPLANT SALAD	\$7
FATOUSH apple, celery root, grapes, sumac	\$10
BROCCOLI smoked green wheat, spicy feta sauce	\$9
BRUSSELS' SPROUT BRAVAS hazelnut migas...add chorizo	\$1
	\$10

PANCAKES, PIE & PIDE

ZUCCHINI KEFTEDES cucumber tzatziki	\$9
BOREK squash, grilled pears, radicchio	\$10
MUSHROOM LAMEJUN cabbage, black truffle labne	\$11
KALE & ARTICHOKE SPANAKOPITA crudité	\$12

SARMA

BASTURMA & CHEESE ROLLS cauliflower, spicy olive salad	\$11
MOROCCAN FRIED SHRIMP kohlrabi, rice vermicelli, lettuce wraps	\$13
WARM FIGS WITH LARDO taleggio, endive	\$9
SWISS CHARD SARMA Egyptian garlic sauce, yogurt, fried onions	\$9

SHISH

LAMB SOUVLAKIA lots of herbs, Greek style potatoes	\$15
SALMON beet & walnut muhammara, dill	\$14
HARISSA BBQ DUCK carrot, date, pistachio	\$16

Please inform your server if any member of your party has a food allergy. *These items are served raw or undercooked.