

ATATÜRK'S KITCHEN MAY 19-25

❖ COLD MEZZE (CHOOSE ONE)

TARAMA SALATASI

red caviar from black sea, bread crumbs, garlic, fresh lemon, olive oil, and paprika

ZEYTİNYAĞLI ENGİNAR

stuffed artichoke cooked with olive oil and vegetable medley

❖ HOT MEZZE

ISPANAKLI BÖREK

Selanik (Thessaloniki) style spinach pastry börek

Ataturk loved the pastry prepared by his mother Zübeyde Hanım with white cheese and spinach between layers of dough.

❖ MAINS (CHOOSE ONE)

MİDYE

mussels with cherry tomatoes, feta, lemon and basil

YAĞLI FASÜLYE

stewed beans with onion and tomato sauce served with pilav

KARNİYARIK

Stuffed eggplant with sautéed onions, garlic, tomatoes served with pilav

ETLİ BAMYA

beef and okra caserolle served with pilav

It was one of the dishes that Atatürk ate most.

KARİDES SİŞ

Grilled marinated shrimp skewer

❖ DESSERT

İRMİK HELVASI

Turkish irmik, pine nuts cooked with milk served with kaymak

❖ DRINKS

RAKİ

National drink that made of twice-distilled grapes and aniseed
Served with leblebi (roasted white chickpeas) and melon

TURKISH COFFEE

served with saffron lokum

AYRAN

Turkish yoğurt drink



Photos: Scott Schuman

❖ COMMEMORATION OF ATATÜRK, YOUTH & SPORTS DAY ❖

May 19th is an important date in Turkish history, marking the beginning of the Turkish National Movement under the leadership of Mustafa Kemal Atatürk in 1919. It signifies the start of the struggle for independence and freedom for the Turkish nation.

Mustafa Kemal Atatürk is the founder and first President of the Republic of Turkey. Under his leadership, the Turkish people resisted the occupation of their country following the defeat in World War I and initiated a struggle for independence.

Atatürk dedicated himself to establishing national unity and integrity, initiating movements towards modernization and reform in various aspects of society.

❖ ATATÜRK'S BIRTHDAY ❖

Atatürk was born in 1881. But his birth date is not known. In one of his speeches, he declared that he considers his birthday as May 19, in clear reference to the beginning of the national struggle in 1919.

/ The dishes in this menu were created by Chef Tolgahan Gülyiye, inspired by Atatürk's Kitchen Book, which is on the World Turkish Cuisine Heritage List. Scan the QR code to learn more/



A 20% service charge will be added to your bill. 100% of this service charge is used to pay our service team members' wages. No substitutions. Additional tips are not expected but always appreciated.

Consumption of raw or uncooked meat, poultry, seafood or egg may increase your risk of food-borne illnesses.
(gl- gluten free, v- vegetarian, cn- contains nuts).

Maximum of 3 credit cards per table.