BEVERAGES WITH CAFFEINE
Karma coffee 2.50 / 3 / iced 3.25
Espresso 2.75
Americano 2.75
Cappuccino 3.75
Latte hot or iced 3.75 / sesame caramel or halva 4.25
Mocha hot or iced 4.25
Turkish coffee 2.75 / turk au lait 3.75
House-made chai 3.75 / iced chai 4.50 / pint 8
Sofra’s cocoa-rose tea 2.50
Red chili tea latte vanilla syrup 3.25
English breakfast tea 2.50
Blue-flower earl grey tea 2.50
Jasmine pearl green tea 2.50

HOT BEVERAGES WITHOUT CAFFEINE
Rooibos tea latte vanilla bay leaf syrup 3.25 / iced 4
Golden turmeric tea latte vanilla syrup 3.25 / iced 4
Mediterranean mint tea 2.50
Anatolian blend tea 2.50

HOUSE MADE ICED DRINKS
(add $1 for beverages without ice)
Lada’s iced tea herbal tea, orange, apricot 3.75 / quart 16
Red-drone iced tea green tea, sour cherry 3.75 / quart 16
Orange-blossom lemonade 3.75
Cold brew black tea 2.50 / quart 11
Seasonal fruit sharbat still or sparkling 4 / pint 8
Ayran lemonade yogurt, mint 4.00

BOTTLED DRINKS
Bottled water 2
Martinelli’s apple juice 2.50
Culture Pop Soda wild berry 2.50
Spindrift seltzer 2.50
Savouré apricot saffron sumac 3.75
Savouré raspberry elderflower 3.75

GLOSSARY
Baklava – layered phyllo pastry, baked until crisp, soaked in syrup; Barberry – a tiny red berry that is tart like a cranberry; Basturma – dry-cured beef with fenugreek & chiles; Bostock – twice baked brioché with frangipane; Cocoa nib – bits of raw or roasted cacao beans; Crick-crack – buttery cracklers with sesame and nigella seeds; Dukkah – Egyptian-style spice blend with nuts and seeds; Earthquake – double chocolate cookie; Finger bread – dimpled bread, baked with oil; Gozleme – Turkish-style stuffed flatbread; Grano – whole durum wheat berry; Halloumi cheese – a cypriot brined-cheese made from sheep’s milk; Harissa – North African chile paste with spices; Kofte – bulgur based dumpling or meatball; Kūnefe – sweet cheese sandwiched with shredded phyllo-like pastry, soaked in syrup; Labne – yogurt cheese or strained yogurt; Ma’amoul – stuffed shortbread cookie; Mana‘eesh – flatbread similar to focaccia; Mastic – a sweet spice made from mastic-tree resin; Maureo – maura’s version of an oreo; Meyer lemon – a cross between a lemon and mandarin orange; Meze – small plates that are perfect to share, similar to tapas; Milk jam – caramelized milk or milk caramel; Mint sizzle – dried spearmint in warm olive oil; Moussaka – a Greek style, ground-lamb pie with eggplant; Poğaça – Turkish-style stuffed bread; Revani – syrup soaked cake made with semolina; Sharbat – a fresh-fruit or flower-petal drink; Shawarma – roasted or grilled meat served in pita; Simit – a sesame ring-shaped bread brushed with grape molasses; Skordalia – a Greek style garlic sauce made with nuts or potato; Spanakopita – spinach-filled pie; Spoondalia – a Greek style, ground-lamb pie with eggplant; Sofra – a low table or tray used for eating, or things that are prepared for the table; Sumac – tart, lemony, crimson colored spice; Tabouléh – a bulgur wheat salad; Tahini – sesame seed paste; Toum – whipped garlic sauce; Yufka – an unleavened Turkish flatbread or pastry; Za’atar – a dried, wild herb similar to thyme, blended with sesame seeds and sumac; Zhoug – a Yemeni hot sauce made with green herbs.
**MEZE & HUMMUS**

- Zucchini & farro apricot, coriander – df
- Moroccan-style carrot salad hazelnut dukkah – gf/df or layered with cucumber, tomato, olives – gf/df
- Tahini hummus 5 (8 oz)
or layered with cucumber, tomato, olives – gf/df 10
- Moroccan-style carrot salad hazelnut dukkah – gf/df 9 (8 oz)
- Zucchini & farro apricot, coriander – df 9 (12 oz)
- Grape leaves rice, dill, pine nuts – gf/df 7 (5 pieces)
- Gigante beans green olives, lemon, coriander – gf 9 (12 oz)
- Whipped fava sugar snap pea, capers – df 8
- Meze platter beet tzatziki, whipped feta, hummus, zucchini & farro, baba ghanoush 11

**BREADS & CRACKERS**

- Crick-cracks .50 ea / 3 (6 pieces)
- Crick bits 2.50
- Pita chips sumac – df 1.50
- Simit Maine grains wheat 3.50
- Za’atar mana’eesh One Mighty Mill wheat, olive oil, sea salt – df 3
- Nigella mana’eesh One Mighty Mill wheat, olive oil, sea salt – df 1.50

**SALAD**

- Peach and pepper salad beets, cucumber, farm greens, halloumi, lemon basil vinaigrette – gf 12
- Chicken and couscous salad persian spices, walnuts, farm greens – df 11

**STUFFED FLATBREADS & SHAWARMAS**

- Spinach falafel beet tzatziki, arugula & pickles 10
- Summer squash gozleme sesame, walnut, feta, herbs 11
- Durum red lentil kofte, tomato brown butter, summer cabbage, pickled peppers 11
- Sausage pita orange, olives & feta 11
- Chicken shawarma garlic sauce, pickles & braised greens 11
- Lamb shawarma tahini yogurt sauce, pickled cabbage 13

**SAVORY PIES**

- Börek mozzarella, nigella seed 10
- Lamb moussaka eggplant, mornay sauce 10
- Spanakopita spinach, dill 4
- Fig galette feta, Hungarian hot wax peppers, Maine Grains rye 7

**COOKIES & SPECIALTIES**

- Earthquake 1.75 / 7 (4)
- Chocolate chunk Maine grains wheat 2 / 8 (4)
- Sesame cashew bars 1.50
- Maureo chocolate cookie, baked halvah filling 1.50
- Date almond ma’amoul 1.50
- Molasses – df 1.25 / 5 (4)
- Syrian shortbread seasonal jam 1.50 / 6 (4)
- Sesame toffee blondie tahini, sea salt, Maine grains wheat 4
- Chocolate-hazelnut baklava 2.50
- Walnut baklava cinnamon syrup 2
- Blackberry cornmeal cake lemon olive oil glaze 4
- Turnover raspberry rose jam 5
- Almond rose cake mastic glaze 4
- Rice pudding sour cherries – gf 5
- Caramelized white chocolate tahini tart sesame cocoa nib crunch 4
- Ice cream rotating flavors 6 (half pint)

**NUTS & GRANOLAS**

- Olive oil granola oats, golden raisins, Moroccan spiced almonds, dates, sesame seeds – gf/df 12
- Summer granola coconut, sunflower seeds, blueberries, oats, brown butter 12
- Sesame caramel cashews – gf 12
- Aleppo peanuts – gf/df 6.50
- Sweet & smoky pecans – gf/df 12
- Marcona almonds green chile, spices – gf/df 7

**OVEN READY MEALS**

- Summer squash dolma Vermont lamb, Turkish spices, kasserri cheese – gf 16
- Chickpea & barley summer squashes, kohlrabi, tomato vinaigrette – gf/df 12
- Chicken saganaki sweet peppers, fennel, tomato, feta, dill – gf 15
- Stuffed eggplant wedding rice, pistachios, currants, tahini pomegranate molasses – gf/df 13
- Moussaka Vermont lamb, eggplant, cinnamon, raisins, mornay sauce 16
- Beef & pistachio kofte cabbage, orange, tahini dressing 16

**BREAKFAST**

- Yogurt parfait labne, grano, seasonal spoon sweets 7
- Olive oil granola labne & carotise honey 6.50
- Egg sandwich halloumi cheese, feta butter, brioche bun 7 / 7.50 (add bacon)
- Shakshuka poached eggs, hawayej spiced tomato sauce, zhug, crumbs – df 10
- Summer squash & eggplant kuku Persian spices, yogurt, barberries, Siena Farms greens 10
- Turkish-style breakfast soft-boiled egg, cucumber, tomato, olives, feta, yogurt, seasonal spoon sweets 11

**BREAKFAST PASTRIES & BREADS**

- Morning bun orange blossom glaze 4.50
- Tahini brown butter donut milk chocolate 4
- Old fashioned donut Persian spice sugar 3
- Date cinnamon roll turmeric, cream cheese glaze 4
- Croissant tart farm vegetables 4
- Plum biscuit Maine Grains spelt 4
- Twice baked croissant seasonal 4.50
- Bostock seasonal jam 4
- Spinach focaccia peach, pepper, halloumi 3.50

*Before placing your order, inform us if a person in your party has a food allergy.*