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, halva, or pumpkin jam 4.75
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-dragon 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

BOTTLED DRINKS

Bottled water 2
Martinelli's apple juice 2.50
Culture Pop Soda wild berry 2.50
Spindrift seltzer 2.50
Savouré soda 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 brioche with frangipane; Cocoa nib – bits of raw or roasted cacao beans; Crick-crack – buttery crackers 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; Imam bayaldi – roasted eggplant filled with summer vegetables; Kofte – bulgur based dumpling or meatball; Kûnefe – sweet cheese sandwiched with shredded phyllo-like pastry, soaked in syrup; Labne – yogurt cheese or strained yogurt; Ma’amoul – stuffed shortbread cookie; Manâ’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; Spoon sweets – sweet preserves or syrupy jam; Sofra – a low table or tray used for eating, or things that are prepared for the table; Sumac – tart, lemony, crimson colored spice; Tabouleh – 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
Beet tzatziki – gf 7 (8 oz) / 3.50 (side)  
Whipped feta sweet & hot peppers – gf 9 (8 oz) / 4 (side)  
Turkish-style baba ghanoush eggplant, peppers, tomato – gf/df 6 (8 oz)  
Muhammara red pepper & walnut purée – gf/df 7 (8 oz)  
Hot pepper labne Hungarian wax pepper, garlic 7 (8 oz)  
Tahini hummus 5 (8 oz)  
Moroccan-style carrot salad hazelnut dukkah – gf/df 9 (12 oz)  
Spiced butternut squash and couscous currants, Urfa date molasses, cocoa, orange blossom – 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 seasonal veggies, capers – df 8  
Meze platter beet tzatziki, whipped feta, hummus, spiced butternut squash and couscous, baba ghanoush 11

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

SALAD
Siena farms arugula maple Maras roasted delicata squash, fennel, pomegranate, pepitas, feta – gf 12  
Chicken and couscous salad persian spices, walnuts, farm greens – df 11

STUFFED FLATBREADS & SHAWARMAS
Spinach falafel beet tzatziki, arugula & pickles 11  
Cabbage and pepper gozleme white bean puree, Moroccan spices, tahini aioli – df 11  
Durum red lentil kofte, tomato brown butter, summer cabbage, pickled peppers 11  
Sausage pita orange, pickled peppers, 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  
Delicata squash galette kale, onion, goat cheese, fennel 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  
Pumpkin bread date molasses glaze 4  
Milk chocolate yogurt Valrhona milk chocolate, cocoa nib streusel – gf 5  
Turnover raspberry rose jam 5  
Almond rose cake mastic glaze 4  
Butterscotch pudding creme fraiche topping, Aleppo peanuts 5  
Bittersweet chocolate tahini tart Valrhona chocolate, SOOM tahini ganache, salty cocoa nib crunch sesame seeds 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  
Sesame caramel cashews – gf/df 12  
Aleppo peanuts – gf/df 6.50  
Sweet & smoky pecans – gf/df 12  
Marcona almonds green chile, spices – gf/df 7

gf = gluten free df = dairy free

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