**BEVERAGES WITH CAFFEINE**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
<th>Iced Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Karma coffee</td>
<td>2.50</td>
<td>/3</td>
</tr>
<tr>
<td>Espresso</td>
<td>2.75</td>
<td></td>
</tr>
<tr>
<td>Americano</td>
<td>2.75</td>
<td></td>
</tr>
<tr>
<td>Cappuccino</td>
<td>3.75</td>
<td></td>
</tr>
<tr>
<td>Latte hot or iced</td>
<td>3.75</td>
<td></td>
</tr>
<tr>
<td>Mocha hot or iced</td>
<td>4.25</td>
<td></td>
</tr>
<tr>
<td>Turkish coffee</td>
<td>2.75</td>
<td>/ turk au lait 3.75</td>
</tr>
<tr>
<td>House-made chai</td>
<td>3.75</td>
<td>/ iced chai 4.50</td>
</tr>
<tr>
<td>Sofra’s cocoa-rose tea</td>
<td>2.50</td>
<td></td>
</tr>
<tr>
<td>Red chili tea latte</td>
<td>3.25</td>
<td></td>
</tr>
<tr>
<td>English breakfast tea</td>
<td>2.50</td>
<td></td>
</tr>
<tr>
<td>Blue-flower earl grey tea</td>
<td>2.50</td>
<td></td>
</tr>
<tr>
<td>Jasmine pearl green tea</td>
<td>2.50</td>
<td></td>
</tr>
</tbody>
</table>

**HOT BEVERAGES WITHOUT CAFFEINE**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
<th>Iced Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rooibos tea latte</td>
<td>3.25</td>
<td>/ iced 4</td>
</tr>
<tr>
<td>Golden turmeric tea latte</td>
<td>3.25</td>
<td>/ iced 4</td>
</tr>
<tr>
<td>Mediterranean mint tea</td>
<td>2.50</td>
<td></td>
</tr>
<tr>
<td>Anatolian blend tea</td>
<td>2.50</td>
<td></td>
</tr>
</tbody>
</table>

**HOUSE MADE ICED DRINKS**

(Add $1 for beverages without ice)

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
<th>Quart Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lada’s iced tea</td>
<td>3.75</td>
<td>/ quart 16</td>
</tr>
<tr>
<td>Red-dragon iced tea</td>
<td>3.75</td>
<td>/ quart 16</td>
</tr>
<tr>
<td>Orange-blossom lemonade</td>
<td>3.75</td>
<td></td>
</tr>
<tr>
<td>Cold brew black tea</td>
<td>2.50</td>
<td>/ quart 11</td>
</tr>
<tr>
<td>Seasonal fruit sharbat</td>
<td>4</td>
<td>/ pint 8</td>
</tr>
</tbody>
</table>

**BOTTLED DRINKS**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled water</td>
<td>2</td>
</tr>
<tr>
<td>Martinelli’s apple juice</td>
<td>2.50</td>
</tr>
<tr>
<td>Culture Pop Soda</td>
<td>2.50</td>
</tr>
<tr>
<td>Spindrift seltzer</td>
<td>2.50</td>
</tr>
<tr>
<td>Savouré soda</td>
<td>3.75</td>
</tr>
</tbody>
</table>

**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; **Künefe** – sweet cheese sandwiched with shredded phyllo-like pastry, soaked in syrup; **Labne** – yogurt cheese or strained yogurt; **Ma’amoul** – stuffed shortbread cookie; **Mama’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 8 (8 oz)
Muhammad red pepper & walnut purée - gf/df 7 (8 oz)
Hot pepper labne Hungarian wax pepper, garlic 7 (8 oz)
Tahini hummus 5 (8 oz)
or layered with cabbage slaw, purple daikon, green olives, sesame seeds – gf/df 10
Moroccan-style carrot salad hazelnut dukkah – gf/df 9 (12 oz)
Warm buttered hummus & brussels sprouts pine nuts, sesame, sumac – gf 8
Spiced butternut squash and couscous currants, Urfa, date molasses, cocoa, orange blossom – 9 (12 oz)
Gigante beans green olives, lemon, coriander – gf 9 (12 oz)
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’eesh 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, 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 11
Lamb moussaka eggplant, mornay sauce 11
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
Mauroe 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.

OVEN READY MEALS

Honeynut squash dolma Vermont lamb, Turkish spices, kasseri cheese – gf 16
Broccoli & sweet potato pilaf Jasmine and black rice, farro, chickpeas, fenugreek, smoked paprika – 13
Chicken borani & braised greens fingerling potato, yogurt sauce, baharat – gf 15
Yellow lentil mujadara Turkish rice, carrots, green beans – df 14
Moussaka Vermont lamb, eggplant, cinnamon, raisins, mornay sauce 16
Sultan’s delight beef short rib, eggplant béchamel, tomato brown butter 21

BREAKFAST

Yogurt parfait labne, grano, seasonal spoon sweets 7
Olive oil granola labne & cardamom honey 6.50
Geno’s egg sandwich halloumi cheese, feta butter, tomato concasse, zhoug, brioche bun 7 / 7.50 (+ bacon)
Shakshuka poached eggs, hawaij spiced tomato sauce, zhug, crumbs – df 10
Barley and lentil bowl spinach, poached egg, garlicky yogurt, Maras chile butter 10
Turkish-style bowl spinach, poached egg, garlicky yogurt, Maras chile butter 10

BREAKFAST PASTRIES & BREADS

Morning bun orange blossom glaze 4.50
Tahini brown butter donut milk chocolate 4
Old fashioned donut 3
Date cinnamon roll turmeric, cream cheese glaze 4
Brioche tart farm vegetables 4
Biscuit Maine Grains 4
Twice baked croissant seasonal 4.50
Bostock seasonal jam 4