**BEVERAGES WITH CAFFEINE**

Karma coffee 3 / 3.50 / iced 3.75  
Espresso 3  
Americano 3.25  
Cappuccino 4.25  
Latte  4.75  
  - hot or iced  
  - sesame caramel, halva, vanilla, mocha 5.50  
Turkish coffee 3.25 / turk au lait 4.25  
Turkish tea 4.50  
House-made chai 4.75 / iced chai 5.75 / pint 10  
Sofra’s cocoa-rose tea 3.25  
English breakfast tea 3.25  
Blue-flower earl grey tea 3.25  
Golden green tea 3.25  

**HOT BEVERAGES WITHOUT CAFFEINE**

Golden turmeric latte vanilla syrup 4.75 / iced 5.50  
Mediterranean mint tea 3.25  
Turkish apple tea 3.25  

**HOUSE MADE ICED DRINKS**

(add $1 for beverages without ice)

Lada’s iced tea  herbal tea, orange, apricot 4.75 / quart 18  
Red-dragon iced tea  green tea, sour cherry  6.50 / quart 26  
Orange-blossom lemonade  basil syrup 6.50 / quart 26  
Cold brew black tea 3.50 / quart 12  

**BOTTLED DRINKS**

Bottled water 2  
Natalie’s orange juice 3  
Ruby Hibiscus Water sparkling 3 / still 4  
Spindrift seltzer 2.50  

**GLOSSARY**

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**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 cyropit 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;  
Maná’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;  
Tom – 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 tatziki – gf  7.50 (8 oz) / 3.50 (side)
Whipped feta sweet & hot peppers – gf  9.50 (8 oz) / 4 (side)
Turkish-style baba ganoush eggplant, peppers, tomato – gf/df  7.50 (8 oz) / 3.50 (side)
Muhammara red pepper & walnut purée - gf/df  7.50 (8 oz) / 3.50 (side)
Hot pepper labne Hungarian wax pepper, garlic  7.50 (8 oz) / 3.50 (side)
Hindbeh greens, garlic, lemon – gf/df  3.50 (side)

MEZE À LA CARTE

Fatteh pita chips, chickpeas, pickled beets, avocado tahini, brown butter pine nuts  12
Sweet potatoes & shiitakes tahini ranch, pepita shatta  12
Baked feta sweet pepper ezme, fig, parsley, lemon honey, crisp kataifi  12
Tahini hummus with beef beef sujuk, smoked chilies, crispy chickpeas, zucchini – gf/df  12
Whipped fave & red lentils hakurei turnip, shallots, celery, capers, dill – gf/df  8

BREADS & CRACKERS

Crick-cracks .75 ea / 4.50 (6 pieces)  Crick bits  3
Greek pita  1.75
Pita chips sumac – df  1.50 (single serving) / 2.50 (3 oz)
Turkish simit One Mighty Mill wheat  3.50
Za’atar mana’eesh One Mighty Mill wheat, olive oil, sea salt – df  3.50
Delicata squash galette manouri cheese, goat cheese, pepitas, Maine Grains rye  6
Pogaca carrot, feta, dill, nigella  5
Potato gruyere brioche smoked paprika, crack crack crumb, One Mighty Mill wheat  4.50

SOUP AND SALADS

Honey crisp apple & little gem salad radish, fennel, feta, golden raisins, verjus dressing – gf  13
Chicken & couscous salad persian spices, walnuts, farm greens – df  11
Delicata squash & spinach salad roasted red onion, dates, cider molasses vinaigrette, sesame seeds – gf/df  12
Seasonal soup served with crick cracks  7.50

SAVORY PIES

Börek mozzarella, nigella seed  11
Lamb moussaka eggplant, morrany sauce  14
Spanakopita spinach, dill  5

STUFFED FLATBREADS & SHAWMANS

Spinach falafel beet tatziki, arugula & pickles  12
Spinach gozleme three cheese, three herbs  12
Cabbage & pepper gozleme black lime aioli, sumac onions, kasseri cheese  12
Durum red lentil kofte, tomato brown butter, cabbage, pickled peppers  12
Sausage pita orange, pickled peppers, olives & feta  12
Chicken shawarma garlic sauce, pickles & braised greens  12
Lamb shawarma tahini yogurt sauce, pickled cabbage  14

COOKIES & SPECIALTIES

Earthquake  2.25 / 9 (4)
Chocolate chunk One Mighty Mill wheat  2.50 / 10 (4)
Sesame cashew bites  2.50
Date almond ma’amoul  2
Pistachio saffron shortbread  2
Molasses – df  1.50 / 6 (4)
Syrian shortbread seasonal jam  2 / 8 (4)
Chocolate-hazelnut baklava  3
Walnut baklava cinnamon syrup  2
Pistachio olive oil cake blackberries, fennel pollen sugar  5
Almond rose cake mastic glaze  5
Pumpkin jam turnover  5
Pumpkin bread brown sugar crumb  4.50
Salty honey sweet cheese brioche pistachios, orange blossom honey, One Mighty Mill wheat  4.50
Meyer lemon tart  4.50
Bittersweet chocolate tahini tart Valrhona chocolate, SOOM tahini ganache, salty cocoa nib crunch sesame seeds  4
Ice cream rotating flavors  6 (half pint)

OVEN READY MEALS

Moussaka Vermont lamb, eggplant, cinnamon, raisins, morrany sauce  20
Stuffed peppers pilaf, Egyptian tomato sauce, scallions – df  14
Sultan’s delight tamarind braised short ribs, eggplant bechamel, tomato brown butter, dill  22
Lamb saganaki sweet peppers, fennel, tomato, feta, dill – gf  18
Chicken maftoul Palestinian couscous, peppers, cauliflower, almonds, cilantro – df  17
Feta dumplings tomato sauce, greens, broccoli  16
Turkish red lentil soup sweet peppers, carrot brown butter, bulgur  12.50

BREAKFAST

Yogurt parfait labne, grano, seasonal spoon sweets  7.50
Granola labne & Carlisle honey  7
Geno’s egg sandwich halloumi cheese, feta butter, tomato concasse, zhug, brioche bun  8 / 8.50 (+ bacon)
Shakshuka poached eggs, hawaij spiced tomato sauce, zhug, crums – df  12
Çilbir poached egg, green garlic yogurt, fingerling potatoes, chile butter, toasted buckwheat – gf  8
Turkish-style breakfast soft-boiled egg, cucumber, tomato, olives, feta, yogurt, seasonal spoon sweets  12
Sausage pita orange, pickled peppers, olives & feta  12

BREAKFAST PASTRIES & BREADS

Morning bun orange blossom glaze  4.50
Tahini brown butter donut milk chocolate  4
Date turmeric roll cream cheese icing  4.50
Twice baked croissant seasonal  4.50
Bostock seasonal jam  4
Asure warm grain cereal, apricots, cherries  8

gf - gluten free  df - dairy free

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