

# BAR MENU



## HAPPY HOUR

MONDAY - FRIDAY, 3 PM - 6 PM

Available at bar area only.

## COCKTAILS

### Marmarita 14

Tequila Blanco, Mango, Passionfruit, Lime, Pineapple, Peach and tajin.

### The Elma 16

Bourbon, Peach liquor, vanilla maple, Apple butter, Lemon juice, Apple cider.

### Plumeria Sour 14 (*Lulu Melia*)

Tequila Blanco, Elderflower liqueur, Lime juice, Simple syrup, Fresh strawberries.

### Narman Express 15

Vodka, Honey, Pistachio Syrup, Espresso, Espresso liquor.

### Dutch Delight 14

Hibiscus infused gin, Crème de cassis, Spiced berry, Lemon.

### Kleopatra 13

Mango infused vodka, Tequila Blanco, Guava pure, Ginger, Lemon, Bubbles, Mint, Strawberry.

### Mezcalero 14

Mezcal, Lime juice, Simple syrup, Jalapeno, Tajin

### Mediterranean Old Fashioned 15

Fig infused Bourbon, Amaro Montenegro, hickory maple, bitters

### ANANAS 18

Tequila reposado, Pineapple rum, Coconut liqueur, Lime, Agave, Pineapple and Coconut syrup, Mint, Angostura

## MOCKTAILS (Non-Alcoholic)

### Helalcolado 12

Pineapple, Coconut, Coconut cream, Lime, Mint.

### The Pie 10

Apple cider, Maple, Apple butter, Lemon, Pineapple, Peach pure.

### Palladin 8

Guava pure, Mint, Strawberry, Ginger, Lemon, Bubbles, Mint, Strawberry.

### Homemade Mango Peach Lemonade 8

### Homemade Lemonade 6

## BEERS ON TAP

PACIFICO 7.25	Mexico
DC BRAU 7	DC
SAM ADAMS 6.25	Boston
BLUE MOON 6.25	Belgian
DOGFISH HEAD IPA 8	Delaware

## BEERS CAN / BOTTLE

ANGRY ORCHARD 7	New York
LAGUNITAS IPA 7	Petaluma
HEINEKEN 0.0 6	Holland
MILLER LITE 6.25	Texas
CORONA EXTRA 6	Mexico

## WINE LIST

### WHITE WINES

Domaine de l'Hemoniere, Touraine, Sauvignon Blanc - 13/54

Valravn, Sonoma County, Chardonnay - 16/67

Carl Graff, Mosel, Riesling, Kabinett - 14/57

Lagaria, Delle Venezie Pinot Grigio (2022) - 12/48

Kavaklidere, Angora White (2022) - 54

Dawn Chorus, Hawke's Bay, Sauvignon Blanc - 62

Pighin, Collio Pinot Grigio (2022) - 110

Jordan, Chardonnay Russian River Valley (2022) - 130

### SPARKLING/ROSE

Feudo Maccari Terre Siciliane Rosé (2023) - 13/54

Balerin, Prosecco - 11.25/46

Canella, Prosecco Brut Millesmato Lido Rosé (2020) - 13/54

### RED WINES

Fairfax Wine Co., California, Pinot Noir - 14/60

Vina Las Perdices, Mendoza, Malbec - 12.25/53

Umani Ronchi, "Podere" Montepulciano d'Abruzzo - 13/54

Miguel Torress, Valle del Itata, Chile, "Andica" Cabernet Sauvignon - 14/60

CVNE, Rioja Crianza, Tempranillo Blend - 13.10/55

Kavaklidere, Angora Red (2021) - 58

Miguel Torress, Central Valley, Chile, "Cordillera de los Andes" Cabernet Sauvignon - 66

# APPETIZERS



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## SOUPS & SALADS

### ÇORBALAR VE SALATALAR

#### Ezogelin Soup V \$10

Cozy blend of red lentils and tomatoes with hints of mint and spices, creating a smooth, warming Turkish soup.

#### Creamy Mushroom Soup \$13

A rich and earthy combination of shiitake and portobello mushrooms, with dried forest mushrooms and a touch of cream for ultimate comfort.

#### Gavurdagi Salad GF/V \$14

Fresh tomatoes, bell peppers, red onions, pomegranate seeds, parsley, walnuts, and a splash of olive oil and lemon, topped with sumac for a zesty, crunchy finish.

#### Beetroot Quinoa Salad GF/V \$15

Colorful quinoa and roasted beets with creamy goat cheese, cucumber, and fresh herbs, all dressed in lemon vinaigrette.

#### Fattoush Salad GF/V \$13

Crisp romaine, juicy tomatoes, cucumbers, radishes, and crunchy pita pieces in a tangy sumac vinaigrette with fresh herbs.

#### Winter Kale Salad GF/V \$13

Tender kale, crisp apples, and toasted pecans drizzled with maple-balsamic dressing for a seasonal, nutritious mix.

#### Sweet Potato Salad GF/V \$13

Roasted sweet potatoes with arugula, creamy avocado, pepitas, and feta, tossed in a bright tahini dressing.

## COLD STARTERS

### SOGUK MEZELER

#### Humus with Roasted Tomato GF/V \$12

Smooth chickpea and tahini blend, topped with sweet roasted tomatoes and herbs for a classic, creamy dip.

#### Cheese Ezine Platter GF \$10

A platter with Ezine cheese, a creamy and slightly tangy cheese from Turkey.

#### Spinach Borani with Fried Chickpeas GF/V \$13

Sautéed spinach with creamy yogurt and crunchy fried chickpeas, offering rich flavors and textures.

#### Aci Ezme GF/V \$12

A vibrant, spicy mix of tomatoes, peppers, and spices with a touch of pomegranate for a bold, tangy bite.

#### Pembe Sultan GF \$12

Whipped roasted beets and yogurt blend into a creamy, colorful dip with a hint of sweetness.

#### Haydari GF \$10

Creamy yogurt with fresh dill, creating a smooth, refreshing dip.

#### Avocado Tzatziki GF \$12

Ripe avocado with yogurt and herbs for a zesty, smooth dip that's light and refreshing.

#### Atom Meze GF \$12

A bold, fiery dip made with spiced peppers and tangy yogurt for an intense, flavorful kick.

#### Saksuka GF/V \$12

Golden-fried potatoes, eggplant, and peppers, topped with a rich tomato sauce, bringing comforting home flavors to the table.

#### Carrot Tarator GF \$11

Grated carrots blended with creamy yogurt and olive oil for a bright, zesty dip.

#### Narman Vine Board \$40

A curated platter of Turkish cheeses, dried meats, fresh fruits, and crackers, perfect for pairing with wine.

#### Meze Platter \$15

Your choice of three tasty cold starters.

## HOT STARTERS

### SICAK MEZELER

#### Içli Köfte with Yogurt (2 pc) \$10

Crunchy bulgur shells filled with spiced meat, served with creamy yogurt and paprika sauce.

#### Pacanga Böreği with Sweet Chili Sauce \$12

Crispy pastry stuffed with cheese and cured meats, paired with sweet chili for a flavor contrast.

#### Meyhane Pilavi \$8

Fragrant bulgur with spices and colorful vegetables, offering comforting, traditional flavors in every bite.

#### Pirinc Pilavi \$8

Buttered rice pilaf with toasted orzo, delivering a rich and creamy taste perfect for any occasion.

#### Crab Cake with Tartar Sauce (2 pc) \$18

Crispy on the outside, tender inside, Maryland crab cake served with zesty tartar sauce for a coastal flavor.

#### Coconut Shrimp with Cocktail Sauce (5 pc) \$12

Golden coconut-crusted shrimp, fried to perfection, served with tangy cocktail sauce for a sweet and savory experience.

#### Calamari with Jalapeño Mayo GF \$15

Lightly battered calamari, fried to crispness, served with creamy jalapeño mayo for a spicy, crunchy delight.

#### Chicken Wings (5 pc) GF \$10

Crispy, tender chicken wings in four flavors: Alexandria, Hot, Mild, or Dry Rub, catering to every craving.

#### Brussel Sprouts with Cashews GF \$8

Golden, crispy Brussels sprouts tossed with crunchy cashews, creating a satisfying blend of textures and flavors.

#### Hand Cut Fries with Truffle oil GF \$8

Golden fries with truffle oil and Parmesan, transforming a classic side into a savory indulgence.