

DINNER MENU



LUNCH SPECIAL!

Get 15% off your meal every day between 12 PM and 3 PM!

SOUPS & SALADS

ÇORBALAR VE SALATALAR

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| Ezogelin Soup V | \$10 | Beetroot Quinoa Salad GF/V | \$15 |
| Cozy blend of red lentils and tomatoes with hints of mint and spices, creating a smooth, warming Turkish soup. | | Colorful quinoa and roasted beets with creamy goat cheese, cucumber, and fresh herbs, all dressed in lemon vinaigrette. | |
| Creamy Mushroom Soup | \$13 | Fattoush Salad GF/V | \$13 |
| A rich and earthy combination of shiitake and portobello mushrooms, with dried forest mushrooms and a touch of cream for ultimate comfort. | | Crisp romaine, juicy tomatoes, cucumbers, radishes, and crunchy pita pieces in a tangy sumac vinaigrette with fresh herbs. | |
| Gavurdagi Salad GF/V | \$14 | Winter Kale Salad GF/V | \$13 |
| 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. | | 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

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| Humus with Roasted Tomato GF/V | \$12 | Içli Köfte with Yogurt (2 pc) | \$10 |
| Smooth chickpea and tahini blend, topped with sweet roasted tomatoes and herbs for a classic, creamy dip. | | Crunchy bulgur shells filled with spiced meat, served with creamy yogurt and paprika sauce. | |
| Cheese Ezine Platter GF | \$10 | Pacanga Böreği with Sweet Chili Sauce | \$12 |
| A platter with Ezine cheese, a creamy and slightly tangy cheese from Turkey. | | Crispy pastry stuffed with cheese and cured meats, paired with sweet chili for a flavor contrast. | |
| Spinach Borani with Fried Chickpeas GF/V | \$13 | Meyhane Pilavi | \$8 |
| Sautéed spinach with creamy yogurt and crunchy fried chickpeas, offering rich flavors and textures. | | Fragrant bulgur with spices and colorful vegetables, offering comforting, traditional flavors in every bite. | |
| Aci Ezme GF/V | \$12 | Pirinc Pilavi | \$8 |
| A vibrant, spicy mix of tomatoes, peppers, and spices with a touch of pomegranate for a bold, tangy bite. | | Buttered rice pilaf with toasted orzo, delivering a rich and creamy taste perfect for any occasion. | |
| Pembe Sultan GF | \$12 | Crab Cake with Tartar Sauce (2 pc) | \$18 |
| Whipped roasted beets and yogurt blend into a creamy, colorful dip with a hint of sweetness. | | Crispy on the outside, tender inside, Maryland crab cake served with zesty tartar sauce for a coastal flavor. | |
| Haydari GF | \$10 | Coconut Shrimp with Cocktail Sauce (5 pc) | \$12 |
| Creamy yogurt with fresh dill, creating a smooth, refreshing dip. | | Golden coconut-crusted shrimp, fried to perfection, served with tangy cocktail sauce for a sweet and savory experience. | |
| Avocado Tzatziki GF | \$12 | Calamari with Jalapeño Mayo GF | \$15 |
| Ripe avocado with yogurt and herbs for a zesty, smooth dip that's light and refreshing. | | Lightly battered calamari, fried to crispness, served with creamy jalapeño mayo for a spicy, crunchy delight. | |
| Atom Meze GF | \$12 | Chicken Wings (5 pc) GF | \$10 |
| A bold, fiery dip made with spiced peppers and tangy yogurt for an intense, flavorful kick. | | Crispy, tender chicken wings in four flavors: Alexandria, Hot, Mild, or Dry Rub, catering to every craving. | |
| Saksuka GF/V | \$12 | Brussel Sprouts with Cashews GF | \$8 |
| Golden-fried potatoes, eggplant, and peppers, topped with a rich tomato sauce, bringing comforting home flavors to the table. | | Golden, crispy Brussels sprouts tossed with crunchy cashews, creating a satisfying blend of textures and flavors. | |
| Carrot Tarator GF | \$11 | Hand Cut Fries with Truffle oil GF | \$8 |
| Grated carrots blended with creamy yogurt and olive oil for a bright, zesty dip. | | Golden fries with truffle oil and Parmesan, transforming a classic side into a savory indulgence. | |
| 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



FROM THE OVEN

PIDELER VE GUVUCLER

Mixed Turkish Pide	\$22	Cheese Turkish Pide	\$18
A warm, fluffy flatbread generously layered with a savory combination of seasoned minced meat and rich, creamy cheese.		Soft and warm flatbread oozing with melted cheese.	
Spinach Turkish Pide	\$18	Turkish Lahmacun	\$12
A Spinach-filled flatbread, seasoned with herbs for a fresh, earthy flavor.		Thin flatbread topped with spiced minced meat, herbs, and lemon for a traditional, savory treat.	
Minced Beef Turkish Pide	\$22	Prawn Cooked on Terracotta Plate GF	\$22
Flatbread topped with seasoned minced beef for a rich, hearty taste.		Grilled prawns on a terracotta plate, infused with herbs and spices, served sizzling for a flavorful experience.	
Ground Beef Turkish Pide	\$20	Narman Köfte Cooked on Terracotta Plate	\$23
Flatbread adorned with spiced minced beef, delivering a robust and hearty flavor.		A cheese-stuffed Turkish meatball enriched with pistachios, served with fries, grilled vegetables, and our signature Narman sauce, delivers rich, hearty flavors on a traditional terracotta plate.	
Pastrami Turkish Pide	\$22	Chicken Thigh Cooked on Terracotta Plate	\$18
A warm, flatbread adorned with savory pastrami and gooey, melted cheese.		Slow-cooked, tender chicken chops on a terracotta plate, infused with aromatic herbs for a comforting taste.	

MAIN DISHES

ANA YEMEKLER

Lamb Tandir with Keshkek	\$36	Beef Brisket with Coleslaw and Roasted Baby Vegetables GF	\$35
Slow-cooked lamb with aromatic spices, served with traditional, rich cracked wheat Keskek or Bulgur Pilav, embodying ancient culinary flavors.		Slow-cooked beef brisket with zesty coleslaw and roasted vegetables for a rich flavor combination.	
Manti (Turkish Dumplings)	\$25	Ribeye with Mashed Potato and Asparagus, Demi-Glace	\$45
Delicate meat-filled dumplings served with smoked yogurt and butter, creating a comforting, rich dish.		Grilled ribeye with mashed potatoes, tender asparagus, and demi-glace for a sophisticated dining experience.	
Hunkar Begendi (The Sultan's Delight)	\$35	Pistachio Lamb Rack with Cranberry Sauce	\$43
Tender lamb served on velvety eggplant purée, a luxurious dish fit for royalty.		Pistachio-crusting lamb rack with cranberry sauce, figs, apricots, and mushrooms for a harmonious flavor blend.	
Beef Kulbasti	\$35	Narman Tuna Steak with Wasabi Mayo and Broccoli Purée GF	\$35
Grilled beef steaks with bulgur or rice pilaf, served alongside grilled vegetables for a classic taste.		Sesame-coated tuna with broccoli purée, topped with zesty carrots in wasabi mayo.	
Lamb Kulbasti	\$35	Grilled Swordfish with Coconut Rice, Swiss Chard and Narman Sauce GF	\$35
Marinated lamb chops with bulgur or rice pilaf, complemented by grilled tomatoes and peppers.		Grilled swordfish served with fragrant coconut rice and sautéed Swiss chard, topped with a vibrant Narman sauce for the perfect balance of sweet, sour, and spicy flavors.	
Lamb Shish	\$35	Lemon Parmesan Salmon with Mango, Pineapple, Black Rice, Slatki Sauce GF	\$30
Tender lamb skewers paired with vibrant grilled vegetables, served alongside a generous portion of fragrant Turkish rice.		Seared salmon with citrus notes, served with mango, pineapple, black rice, and Slatki sauce.	
Adana Kebab	\$25	Scallops with Beurre Blanc Sauce and Orzo Risotto	\$35
Shish ground beef, on a Turkish tortilla, boasting a delicious smoky grilled flavor. Accompanied by bulgur wheat rice, a refreshing onion salad, and perfectly grilled vegetables.		Seared scallops in a buttery Beurre Blanc, served with orzo risotto and topped with a coconut crumble for a tropical twist.	
Sarma Beyti	\$30	Grilled Octopus with Baby Veggies GF	\$35
Shish Ground Beef, wrapped in a Turkish tortilla topped with garlic yogurt and tomato sauce.		Perfectly grilled octopus with creamy cauliflower purée and fresh baby vegetables for a balance of flavors.	
Narman Mix Grill Platter	\$95		
A sharing platter featuring lamb chops, beef fillets, Adana kebab, lamb shish, lahmacun, grilled vegetables, French fries, and bulgur or rice pilaf.			

DESSERTS

TATLILAR

Baklava	\$9	Halva Soufflé	\$12
Layered pastry with nuts and honey syrup, offering a perfect mix of crisp and chewy textures.		Light and airy halva soufflé, blending rich flavors with a delicate, warm texture.	
Carrot Slice Baklava with Ice Cream	\$15	Creme Bruleé	\$12
A sweet, layered pastry filled with carrots and nuts, served with a side of creamy ice cream.		A rich, creamy custard dessert with a caramelized sugar top.	
Sutlac	\$8	Seasonal Fruit Platter	\$15
Creamy Turkish rice pudding with vanilla and cinnamon, served chilled for a comforting taste.		A fresh assortment of seasonal fruits, perfect for a light and refreshing treat.	

Before placing your order, please inform your server if you or a person in your party has a food allergy or dietary restriction. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.