

PORT WASHINGTON RESTAURANT WEEK

Lunch Menu \$37⁰⁰*

Choose one item from each category

APPETIZERS

Humus

Haydari

Thick and creamy yogurt mixed with walnuts, dill, and mint

Eggplant with Tomato Sauce

Cubes of Eggplant in a rich tomato sauce with red and green bell pepper, onion, and garlic

Cheese Roll

Crispy filo dough stuffed with feta cheese and parsley

Shepherd's Salad

Chopped cucumber, tomato, bell pepper, parsley, and red onion tossed in our special dressing.

MAIN COURSE

Chicken Sautee with White Wine & Lemon

Marinated diced chicken sautéed with bell pepper, mushroom, sun-dried tomato, and onion, with white wine and lemon sauce. Served with jasmine rice

Moussaka

Eggplant layered with ground lamb and fresh tomatoes, topped with a light béchamel sauce & mozzarella cheese and baked to perfection served with jasmine rice

Chicken Adana Kebab

Hand chopped, seasoned with fresh garlic, light hot peppers, red bell peppers, and parsley—expertly grilled

Bechamel Chicken

Creamy and cheesy. Marinated diced chicken sautéed with bell peppers, mushroom, sun-dried tomatoes, onions, with béchamel sauce, and topped with mozzarella cheese. Served with jasmine rice

DESSERT

Baklava

Traditional Turkish walnut baklava

Chocolate Baklava

Halva with Pistachio