



DESSERT MEZES

\$12 for 4 items (minimum)
\$3 each extra

An old Turkish saying advises one "to eat sweet and speak sweet". Sweets and desserts have always been an important and distinctive element of Turkish cuisine. During Ottoman empire, palace chefs were judged by the variety and quality of their dessert buffets. To offer our guests several varieties, we offer daily created bite size dessert mezés.

Daily examples include;

- Kazandibi* - Burnt mastic pudding
- Incir* – Walnut stuffed poached figs
- Kestane sekeri* – Candied chestnut
- Sekerpare* – Semolina and lemon shortcake
- Keskul* – Pistachio and almond pudding
- Kayisi dolmasi*- Stuffed dried apricot
- Cevizli sucuk* – Walnut and grape sujuk
- Fistik sarma* – Pistachio and yufka roll
- Sutlac* - Caramel rice pudding
- Narli pelte*– Pomegranate jelly
- Dondurma* – Marash ice-cream
- Baklava* – Hand rolled pistachio baklava
- Su Muhallebisi*- Turkish delight rose pudding
- Patlican receli* – Baby eggplant jam
- Pismaniye* – Turkish fairy floss