



TURKUAZ

NEW YORK CITY · SINCE 1999

Bugünün Seçkisi · Today's Heritage Selections

Osmanlı'dan Anadolu'ya · From the Ottoman Table & Anatolia

Our kitchen prepares a changing selection from the dishes below. These slow-cooked, regional and olive-oil dishes are made in limited quantities and may not be available every evening. Please ask your server which selections are being served today.

İncik · Slow-Braised Lamb Shank

Lamb shank slowly cooked until tender, served with rice pilaf.

Lâtiğe (Tavuk Yahnisi) · Braised Chicken

Chicken slowly braised in the traditional yahni style.

Tavuk Yahnisi · Braised Chicken

Chicken slowly braised with onion and tomato in the traditional yahni style.

Ballı Mahmudiye · Honeyed Mahmudiye

Chicken gently cooked with dried apricots, almonds, raisins and honey.

Mücezza · Lamb & Swiss Chard Stew

Lamb and Swiss chard slowly braised with aromatic spices.

Şeyh-ül Mahşi · Stuffed Zucchini

Zucchini filled with lamb and chickpeas, served with garlic yogurt.

Kerkük Dolması · Kirkuk-Style Mixed Dolma

Assorted vegetables and vine leaves filled with rice and lamb and slowly cooked together in a tangy sauce.

Sofradan bir hikâye · A generous Kirkuk-style preparation bringing an assortment of stuffed vegetables together in one dish.

Yahudi Köftesi · Masluka

Stuffed wheat köfte filled with seasoned minced meat and onion, gently cooked in tomato broth.

Karnıyarık · Stuffed Eggplant with Lamb

Eggplant filled with seasoned ground lamb, peppers and tomato.

İmam Bayıldı · Eggplant in Olive Oil

Eggplant filled with onion, tomato and garlic, slowly cooked in olive oil and served cool.

VEGETARIAN · VEGAN

Barbunya Pilaki · Borlotti Beans in Olive Oil

Borlotti beans slowly braised with tomato, carrot and olive oil, served cool.

VEGETARIAN · VEGAN

Zeytinyağlı Taze Fasulye · Roma Green Beans in Olive Oil

Roma green beans braised with tomato, onion and olive oil, served cool.

VEGETARIAN · VEGAN

Zeytinyağlı Taze Bakla · Fresh Fava Beans in Olive Oil

Young fava beans braised with dill and olive oil, served cool.

VEGETARIAN · VEGAN

Zeytinyağlı Pırasa · Braised Leeks in Olive Oil

Leeks slowly cooked with carrot, rice, lemon and olive oil.

VEGETARIAN · VEGAN

Kabak Kalya · Ottoman-Style Squash

Squash slowly braised with onion, chickpeas and dried mint.

VEGETARIAN

Enginar Ezmesi · Artichoke Purée

Artichoke, lemon and extra-virgin olive oil.

VEGETARIAN · VEGAN

AFİYET OLSUN