



TURKUAZ

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Turkuaz Opens in Midtown East, Bringing Documented Dishes of the Ottoman Court Back to the Table

A New York fixture since 1999 expands to Midtown East — now serving dinner, with weekday lunch and weekend brunch to follow in September.

NEW YORK, NY — August 2026. Turkuaz, the Turkish restaurant that has been part of New York's dining life since 1999, has opened its second location at 1072 Second Avenue in Midtown East. The kitchen is now serving dinner nightly from 5 p.m., with weekday lunch and weekend brunch beginning in September.

Turkuaz began at Broadway and West 100th Street in 1999, later established its Theatre District location on West 53rd Street, and has now expanded to 1072 Second Avenue in Midtown East. To the East Side it brings the food and hospitality of Türkiye — hand-rolled dolma, shared meze, kebabs grilled to order, seafood, and the slow-cooked dishes of the Ottoman and Anatolian table. The West 53rd Street flagship continues to welcome guests.

What sets the menu apart is a rotating collection of dishes reconstructed from historical Ottoman culinary sources and palace records, prepared in limited quantities and offered as daily additions. Among them is **Mastabe**, a cold preparation of chard and garlic yogurt documented in fifteenth-century sources and in palace accounts from the reign of Sultan Mehmed II. **Mutancana**, a sweet-savory lamb dish enriched with dried fruits, appears among dishes recorded for Mehmed II in 1469 and again in sixteenth-century Ottoman palace records. **Borani**, with deeper roots in the culinary traditions of the region, also appears in fifteenth-century records from Mehmed II's kitchen. The selection extends to dessert with **Helva-i Hâkânî**, a rich almond helva made in the Ottoman palace kitchen from the fifteenth century onward and prepared for court occasions such as royal births, accessions to the throne and victory celebrations.

Rather than simply borrowing their names, Turkuaz looks to the historical record to understand the ingredients, techniques and character of these dishes, then brings them back to the contemporary table. Beyond the documented palace dishes, the rotating menu explores the broader culinary traditions of Anatolia and neighboring regions, including Mesopotamia, with preparations such as **Yahudi Köftesi** (also known as Masluka), **Kerkük-style Dolma**, and **Kayısı Yahnisi**, a lamb braise with dried apricots.

“These are recipes with a written history — dishes that have survived in palace records, manuscripts and the culinary traditions that followed them. For me, bringing that history back to the table is part of keeping Turkish cuisine alive.”

— Dr. Ali Kocak, PhD in Chemistry, Founder of Turkuaz, and a cook of Turkish cuisine for more than forty years

Alongside the heritage selections, Turkuaz offers a full à la carte dinner of meze, charcoal-grilled meats, seafood and traditional Turkish desserts, together with signature Turkish specialties — among them **Yaprak Döner**, hand-stacked and slow-roasted on the spit; **Tandır**, slow-roasted lamb prepared in the traditional style; and **İncik Kebap**, braised lamb shank. Several of these specialties will be introduced in September, when weekday lunch and weekend brunch also join the program.

LOCATIONS

Midtown East (new): 1072 Second Avenue, New York, NY 10022 · Dinner nightly from 5 p.m. | **Theatre District (flagship):** 310 West 53rd Street, New York, NY 10019 · www.turkuazrestaurant.com

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Historical notes informed by published sources on Ottoman and Anatolian culinary history; source references available upon request. High-resolution images available on request.