TURKUAZ RESTAURANT

A Thanksgiving Feast

TUESDAY, NOVEMBER 24 THROUGH SUNDAY, NOVEMBER 29, 2026

Perfect for Friendsgiving and office feasts · Thanksgiving Day, 12 noon to 9:30 pm

$65 PER GUEST

Choose 3 starters, 1 main course, and 1 dessert. Turkish tea or American coffee is included.
The Thanksgiving feast is served individually and priced per guest. Also available for takeout.

TO BEGIN — CHOOSE ANY THREE

PUMPKIN SOUP *Balkabağı Çorbası*
Silky pumpkin purée with warming autumn spices

SHEPHERD'S SALAD *Çoban Salatası*
Tomato, cucumber, peppers, onion and parsley with olive oil and lemon

HUMMUS *Humus*
Chickpeas whipped with tahini, lemon and garlic

MUHAMMARA
Roasted red peppers and walnuts, sweet-tart with pomegranate molasses

ZUCCHINI PANCAKES *Mücver*
Golden and crisp at the edges, soft at the center

RED LENTIL SOUP *Mercimek Çorbası*
Slow-simmered red lentils, served with lemon

BULGUR & HERB SALAD *Kısır*
Fine bulgur tossed with fresh herbs and a tangy pomegranate molasses dressing, a home-cooking favorite

BABA GHANOUSH *Babagannuş*
Smoky roasted eggplant with tahini and garlic

BEET TARATOR *Pancar Tarator*
Earthy beets folded into thick yogurt with walnuts, jewel-bright and cool

SPINACH PASTRIES *Ispanaklı Börek*
Flaky pastry filled with savory spinach

THE CENTERPIECE

OVEN-ROASTED TURKEY *Fırında Hindi*

Golden roast turkey, filled with sun-sweet Turkish apricots and almonds that perfume it as it cooks, served with roasted seasonal vegetables and a fragrant rice pilaf of chestnuts, currants and pine nuts, in the spirit of the festive tables of the Ottoman palace.

NOT A TURKEY LOVER? — CHOOSE ONE INSTEAD

GRILLED SALMON *Izgara Somon*
Salmon grilled until just flaky, with roasted potatoes and a mixed green salad

STUFFED CABBAGE *Lahana Sarması*
Cabbage leaves rolled around lamb and rice, then gently simmered

CHICKEN SHISH KEBAB *Tavuk Şiş*
Marinated chicken grilled on skewers, with rice pilaf, grilled tomato and pepper

VEGETABLE CASSEROLE *Sebze Güveç*
Eggplant, zucchini, yellow squash, green and red peppers, tomatoes, carrots and green beans, with rice pilaf

TO FINISH — CHOOSE ONE

WALNUT BAKLAVA *Cevizli Baklava*
Walnut-filled filo in syrup, sprinkled with pistachios

CANDIED PUMPKIN *Kabak Tatlısı*
Pumpkin slow-cooked in syrup, topped with tahini and walnuts, Turkey's own harvest dessert

Our full regular menu is also available. Reservations on Resy or by telephone.

Midtown West 310 West 53rd Street · (212) 265-5500
Midtown East 1072 Second Avenue · (212) 814-9357
www.turkuazrestaurant.com · *Tax and gratuity not included.*

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Did You Know?

OTTOMAN KITCHEN STORIES · NO. 1

In the 1500s, the Ottoman Empire stood at the crossroads of the world. Its caravans and ships carried silks, spices and fine carpets from the East into the markets of Europe, and so dazzling were these treasures that Europeans called every exotic luxury "Turkish." In England, the guinea fowl that arrived along these routes became the "turkey fowl," and in time the name came to rest on a magnificent bird from the Americas. For generations it graced the kitchens of the Ottoman palace. *This Thanksgiving, it comes to a Turkish table.*

A THANKSGIVING FEAST WITH TURKISH HOSPITALITY

TUESDAY TO SUNDAY · NOVEMBER 24–29

$65

PER GUEST

3 starters · 1 main · 1 dessert

Turkish tea or American coffee included

ROAST TURKEY FILLED WITH TURKISH APRICOTS & ALMONDS

with a jeweled pilaf of chestnuts, currants and pine nuts

DINE IN OR TAKE OUT

Thanksgiving Day, 12 noon to 9:30 pm · Reserve on Resy or by phone

MIDTOWN WEST
310 West 53rd Street
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1072 Second Avenue
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See the full holiday menu beside this sign