



**LUNCH MENU**  
MONDAY to SUNDAY 12.00 - 5.30 PM

— | \$39 PP | —

— | **APPETIZERS** | —

*Choice of*

**NUSR-ET SALAD** *Mixed garden greens, walnut, feta cheese, raisins, cherries with pomegranate dressing*

**CAESAR SALAD** *Baby romaine lettuce, parmesan cheese, garlic crouton with house-made Caesar dressing*

**AVOCADO SALAD** *Cherry tomatoes, parmesan, orange with balsamic dressing*

**MEAT SUSHI** *Avocado cream and crispy potato*

**SALMON TARTAR** *3oz with mustard majo, aji amarillo, avocado and quinoa*

— | **MAIN COURSE** | —

*Choice of*

**FAROE ISLAND SALMON** *with steamed vegetables*

**JUICY WAGYU BURGER** *5oz with herb crusted fries*

**MEAT HEART WITH CHEESE** *with herb crusted fries*

**USDA PRIME NEW YORK STEAK** *5oz with sautéed mushroom or house-made Yukon mash potatoes*

**USDA PRIME FILET MIGNON** *5oz with sautéed mushroom or house-made Yukon mash potatoes*

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**DESSERT**  
*Choice of*

**SEASONAL FRESH FRUITS**

**AUTHENTIC BAKLAVA** *with walnut*

**TRADITIONAL TURKISH ICE CREAM**

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*Our menu contains raw shellfish, raw meat and nuts. Please be advised, nuts, raw shellfish, raw or undercooked meat might have an allergic reaction if you have an illness or if you are pregnant.*

*Before placing your order, please inform your waiter if a person in your party has a food allergy.*

*Service charge of 18% will be added for the parties of 6 and above.*

*Beverage tax and gratuity is NOT included in.*

*\*NO SUBSTITUTIONS*