OTTO
NEO MEDITERRANEAN

SALADS & SOUPS

Grilled Halloumi Salad (V)(GF) $16
Charred halloumi, seasonal greens, tomatoes, cucumber, pickled onions, balsamic vinegar

Beets & Burrata (V)(GF) $17
Roasted beets, burrata, mixed greens, seasonal fruits, balsamic vinegar, Otto's coronation sauce

Caesar Salad $14
Grilled romaine hearts, aged parmesan, crushed garlic croutons, capers, classic Caesar dressing

Mediterranean Crunchy Salad (V) $18
Crispy tortilla bowl, tomatoes, cucumbers, chickpeas, feta, halloumi, olives

Gavurdag Salad (VG)(GF)(N) $15
Tomatoes, red onion, walnuts, parsley, pomegranate molasses, olive oil, sumac

Lentil Soup (V)(GF) $12
Red lentils, potatoes, carrots, warm spices

SPREADS & MEZZE *(Cold Serve)*

Signature Hummus (V)(GF) $12
Chickpea puree, tahini, za'atar, olives, pickles

Avocado Hummus (V)(GF)(N) $14
Signature hummus, avocado, olives, pistachios

Muhammara (VG)(GF)(N) $14
Roasted red peppers, walnuts, pomegranate molasses, garlic, tahini

Baba Ghanoush (VG)(GF) $13
Fire-roasted eggplant, tahini, garlic, lemon, pickled onions

Kopoglu (V)(GF) $14
Crispy eggplant, potatoes, peppers, tomato sauce, garlic yogurt

Cig Kofte (VG) $14
Bulgur tossed with herbs, lemon, pickles and lettuce

Labneh (V)(GF) $13
Labneh, za'atar, olives , olive oil

Artichoke & Fava (VG)(GF) $15
Artichoke bottom, fava beans, dill, lemon zest, olive oil

Atom (V)(GF)(N) $15
Strained yogurt, eggplant, garlic, chili peppers, walnuts

Artichoke Tarator (V)(GF) $16
Roasted artichoke hearts, tahini, garlic, basil, parmesan, yogurt, chives

Mezze Sampler $29
Signature Hummus, Muhammara, Labneh, Baba Ghanoush, Kopoglu

Dietary Preferences: (VG) Vegan | (V) Vegetarian | (GF) Gluten-Free | (DF) Dairy-Free | (N) Contains Nuts
Kindly inform your server of any allergies or dietary restrictions.

HOT MEZZE

Signature Octopus $34
Charred octopus over smoked cauliflower-sweet potato mash with Parmesan, Otto's coronation sauce, soy

Shrimp Casserole (GF) $21
Garlic butter-baked shrimp with paprika, lemon zest and parsley

Sigara Boregi (V) $15
Hand-rolled crispy phyllo filled with feta and herbs, cherry jam on the side

Arnavut Cigeri $21
Crispy veal liver tossed with golden potatoes, peppers, herbs, yogurt and sumac

Wild Mushrooms (V)(GF) $17
Butter-sautéed wild mushrooms with fresh herbs, smoked salt and paprika

Brussel Sprouts (V)(GF)(N) $18
Crispy Brussels sprouts, yogurt, pine nuts, dried figs, balsamic

Roasted Cauliflower (V)(GF) $19
Sweet chili-roasted cauliflower, sesame, yogurt, parsley

Falafel (V)(GF) $15
Crispy chickpea fritters with tahini and yogurt

Crispy Halloumi (V)(GF) $17
Crispy halloumi drizzled with honey and za'atar

Mucver (V) $17
Zucchini fritters with carrots, mint, dill, parsley and yogurt

Brisket Hummus $24
Signature hummus with brisket and caramelized onions, finished with Otto's Brisket Glaze

FROM THE OVEN - PIDE

Contains gluten; brushed with butter at edge.

Cubed Beef & Kasar Pide $17
Marinated diced beef and kasar cheese over peppers and tomatoes, finished with paprika and cumin

Anatolian Garden Pide (V)(N) $15
Muhammara, hummus, spinach and caramelized onions, finished with fig glaze and parmesan

Lahmacun $14
Minced beef, tomato, herbs, pomegranate molasses

Feta & Spinach Pide (V) $14
Feta and spinach with onions, finished with olive oil

Doner Pide $16
House made doner, melted mozzarella

Soujouk & Cheese Pide (V) $15
Mozzarella cheese topped with fermented Turkish beef sausage

Mixed Cheese Pide (V) $15
Feta, mozzarella, sweet dates, toasted sesame

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

LUNCH MENU

WRAPS *Served With Fries*

Adana Wrap (DF) $19
Char-grilled grounded lamb kebap, lettuce, tomato, sumac onion, lavash

Kofte Wrap (DF) $16
Grilled beef köfte, lettuce, tomato, sumac onion, lavash

Chicken Schnitzel Wrap $17
Crispy chicken schnitzel, lettuce, tomato, house mayo, lavash

Branzino Wrap (DF) $21
Grilled fillet branzino , lettuce, tomato, lemon olive oil, lavash

Falafel Wrap (V) $14
Crispy falafel, hummus, lettuce, tomato, tahini, lavash

OTTO SIGNATURE BOWL

Build Your Own $16
Mediterranean wild rice or white rice, mix greens, cucumbers, cherry tomatoes, shaved red cabbage, roasted potatoes, crispy chickpeas,avocado, fresh herbs, lemon

Choose Your Protein

Grilled Salmon (6 oz) ..... +$9
Falafel (VG) ..... +$5
Beef Kofte ..... +$8
Grilled Chicken ..... +$6
Grilled Beef ..... +$8
Chicken Schnitzel ..... +$7

PASTA & HANDMADE

Manti $23
Handmade Turkish dumplings filled with ground beef, house-made tomato sauce, garlic yogurt, paprika

Eggplant & Brisket Tagliatelle $26
Tagliatelle, braised brisket, eggplant, tomato sauce, Parmesan

Four Cheese Ravioli (V) $24
Ravioli filled with Ricotta, Pecorino Romano, Fontina, Grana Padano, cream sauce, basil

Seafood Linguine $29
Linguine, shrimp, scallops, mussels, house seafood sauce

DONER *Please ask for avalibilty*

Seasoned meat, slow-roasted on a vertical rotisserie and thinly shaved to order — a beloved Turkish classic.

Doner Platter (GF) $26
8 oz House-made döner, rice, sumac onions, pickles ,fries

Iskender $27
8 oz House-made döner over toasted flatbread, tomato sauce, yogurt

Doner Over Rice (GF) $18
5 oz House-made döner over rice, served with fries

Doner Wrap $19
5 oz House-made döner, warm lavash, shaved lettuce, vine-ripened tomato, sumac onion

LUNCH PLATES

Adana Kebap $29
Char-grilled grounded lamb kebap, smoked eggplant purée, sumac yogurt, grilled tomato, crispy onions

Beyti Kebap $29
Adana kebap wrapped in lavash, tomato sauce, creamy eggplant purée, yogurt and dill sauce

Chicken Shashlik $26
Grilled chicken slices, pan-finished in shashlik sauce, edamame purée, smoked yogurt, sautéed Tuscan vegetables

Mixed Grill Platter $32
Lamb chops, beef köfte, grilled chicken, otto rice, grilled tomato, peppers, crispy onions

OTTO Burger $18
Grilled beef patty, grilled mushrooms, caramelized onions, lettuce, pickles, served with fries

Cauliflower Steak (V) $23
Roasted cauliflower, romanesco purée, sautéed mushrooms, spinach, caramelized onion

Vegetable Gratin (V) $22
Baked cauliflower, zucchini, peppers, Parmesan cream, yogurt-dill sauce, coronation sauce

Kofte Platter $26
Grilled beef köfte, white rice, grilled tomato, peppers, crispy onions

House-made Sauces $3
Toum , Harissa, OTTO's Signature Apricot, Tzatziki

FROM THE SEA

Grilled Salmon (GF) $28
8 oz salmon, cauliflower & sweet potato purée, asparagus, Tuscan vegetables, green oil, caper sauce

Whole Grilled Branzino (GF) $36
Whole grilled branzino, mixed greens, grilled lemon, extra virgin olive oil , caper sauce

*Parties of 5 or more are subject to a 20% service charge.