

MENU

SALADS & SOUPS

Grilled Halloumi Salad (V)(GF) \$14

Charred halloumi, seasonal greens, tomatoes, citrus vinaigrette

Beets & Burrata (V)(GF) \$14

Roasted beets, burrata, mixed greens g strawberries, orange zest, blueberries, cherry tomatoes, balsamic

Caesar Salad (V) \$12

Romaine hearts, aged parmesan, garlic croutons, classic Caesar dressing

Gavurdag Salad (N)(VG) \$11

Tomatoes, red onion, walnuts, parsley, pomegranate, extra virgin olive oil

Lentil Soup (V)(GF) \$11

Velvety red lentil soup, warm spices, lemon

SPREADS & MEZZE

Signature Hummus (V)(GF) \$11

Silky chickpea puree, tahini, lemon, extra virgin olive oil, green oil, dukah herb & chili

Muhammara (VG)(N)(GF) \$12

Roasted red pepper, walnuts, pomegranate molasses, sesame

Baba Ghanoush (V)(GF) \$12

Fire-roasted eggplant, tahini, garlic, lemon, smoked finish

Kopoglu (V)(GF) \$13

Crispy eggplant, potatoes, peppers, tomato sauce, garlic yogurt

Cig Kofte (V) \$13

Spiced bulgur, herbs, lemon

Kuru Cacik (V)(GF) \$12

Strained yogurt, cucumber & wild berries, garlic, fresh herbs, olive oil

Artichoke & Fava (VG)(GF) \$15

Artichoke heart, fava beans, dill, lemon zest, olive oil

Circassian Chicken (N) \$15

Poached chicken, walnut-garlic sauce, olive oil

Yaprak Sarma (N)(VF) \$16

Vine leaves, herbed rice, currants, pine nuts, olive oil

HOT MEZZE

Signature Octopus (GF) \$34

Charred octopus, smoked cauliflower mash, coronation sauce, permasan

Shrimp Casserole (GF) \$21

Shrimp, garlic butter, chili, lemon

Sigara Boregi (V) \$14

Crispy phyllo rolls filled with feta and herbs

Arnavut Cigeri \$18

Crispy veal liver, golden potatoes, peppers, fresh herbs

Wild Mushrooms (V)(GF) \$15

Sauteed mushrooms, garlic butter, fresh herbs

Brussel Sprouts (V)(N) \$16

Crispy Brussels sprouts, labneh, toasted pine nuts, aged balsamic

Roasted Cauliflower (V) \$16

Sweet chili roasted cauliflower, sesame, chives, yogurt

Falafel (VG) \$12

Crispy chickpea fritters, tahini

FROM THE OVEN - PIDE

Cubed Beef & Kasar Pide \$15

Stone-baked pide, marinated beef, melted kasar cheese, herbs

Anatolian Garden Pide (V) \$13

Stone-baked pide, muhammara, spinach, caramelized onion, fig glaze, parmesan

Lahmacun \$11

Thin flatbread, seasoned minced beef, herbs, lemon

Feta & Spinach Pide (V) \$13

Stone-baked pide, feta, spinach, olive oil

Minced Beef Pide \$13

Stone-baked pide, seasoned ground beef, herbs

Kasar Cheese Pide \$12

Stone-baked pide, melted kasar cheese

Za'atar Pide (V)(N) \$12

Stone-baked pide, za'atar, olive oil, sesame, yogurt drizzle



MENU

OTTO SIGNATURES

Islim Kebab (N)	\$29
Slow-braised lamb wrapped in eggplant, tomato sauce, matcha powder and smoked yogurt, OTTO rice	
Lamb Shank (N)	\$34
Eight-hour slow-braised lamb shank, Otto rice, natural jus	
Braised Short Ribs (N)	\$43
Eight-hour braised short ribs, eggplant purée, Otto rice, natural jus	
Roasted Chicken Thigh (N)	\$26
Herb-roasted chicken OTTO's chicken roti, sautéed spinach, caramelized onion, pan jus	
Vegetable Gratin (V)	\$22
Baked cauliflower, zucchini, and peppers in parmesan cream, golden crust, house made tomato sauce	
Cauliflower Steak(V)	\$21
Roasted cauliflower, romanesco purée, sautéed mushrooms, spinach, caramelized onion	

FROM THE FIRE

Chicken Shashlik	\$24
Char-grilled marinated chicken, edamame purée, roasted potatoes, charred tomato	
Adana Kebap	\$27
Char-grilled lamb kebab, smoked eggplant purée, sumac yogurt, roasted potatoes	
Beef Shashlik	\$32
Char-grilled tenderloin skewers, edamame purée, roasted potatoes, charred tomato	
Lamb Chops	\$32
Char-grilled lamb chops, grilled vegetables, OTTO rice	
Fistikli Kebap (N)	\$29
Char-grilled pistachio lamb kebab, eggplant purée, yogurt, pistachio crumble	
Beyti Kebap	\$28
Adana kebab wrapped in lavash, baked with tomato sauce, creamy eggplant puree, served with yogurt,	

PASTA & HANDMADE

Manti	\$23
Handmade Turkish dumplings, labneh, and house made tomato sauce, garlic yogurt, paprika butter, herbs	
Eggplant & Brisket Tagliatelle	\$24
Tagliatelle with braised brisket, eggplant, tomato sauce, parmesan	
Four Cheese Ravioli (V)	\$24
Ravioli with ricotta, mozzarella, parmesan, provolone, sage brown butter	

FROM THE SEA

Grilled Salmon (GF)	\$25
Char-grilled salmon, cauliflower & sweet potato purée, sautéed spinach, crispy onion, lemon olive oil	
Whole Grilled Branzino (GF)(DF)	\$33
Whole char-grilled branzino, mixed greens, grilled lemon, extra virgin olive oil	

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