



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

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.

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



MENU

WRAPS Served With Fries

Adana Wrap	\$19
Char-grilled lamb adana, warm lavash, shaved lettuce, vine-ripened tomato, sumac onion	
Kofte Wrap	\$16
Grilled beef köfte, warm lavash, shaved lettuce, vine-ripened tomato, sumac onion	
Doner Wrap	\$19
House-made döner, warm lavash, shaved lettuce, vine-ripened tomato, sumac onion	
Chicken Schnitzel Wrap	\$17
Crispy chicken schnitzel, warm lavash, shaved lettuce, vine-ripened tomato, house mayo	
Sea Bass Wrap	\$18
Char-grilled Mediterranean sea bass, warm lavash, shaved lettuce, vine-ripened tomato, lemon olive oil	
Falafel Wrap	\$14
Crispy falafel, warm lavash, hummus, shaved lettuce, vine-ripened tomato, tahini	

OTTO SIGNATURE BOWL

Build Your Own	\$14
Mediterranean wild rice or white rice, arugula, cucumber, cherry tomatoes, shaved red cabbage, roasted potatoes, crispy chickpeas, avocado, fresh herbs, lemon	
Choose Your Protein	
Grilled Salmon	+\$8
Falafel (VG)	+\$5
Beef Kofte	+\$7
Grilled Chicken	+\$6
Grilled Beef	+\$8
Chicken Schnitzel	+\$7
Tofu (VG)	+\$5

FROM THE SEA

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

LUNCH PLATES

Doner Platter	\$23
House-made döner, rice, sumac onions, house pickles	
Iskender	\$25
House-made döner over toasted flatbread, tomato sauce, yogurt	
Pilav Ustu Doner	\$18
House-made döner over rice	
Adana Kebap	\$25
Char-grilled lamb kebab, rice, char-grilled tomato, peppers	
Beyti Kebap	\$26
Adana kebab wrapped in lavash, baked with tomato sauce, creamy eggplant puree, served with yogurt	
Chicken Shashlik	\$24
Char-grilled marinated chicken, rice, char-grilled tomato, peppers	
Mixed Grill Platter	\$29
Selection of lamb chops, köfte, and chicken, rice, char-grilled tomato, peppers	
OTTO Burger	\$18
Grilled beef patty, grilled mushrooms, caramelized onions, lettuce, pickles, served with fries	
Cauliflower Steak (V)	\$21
Roasted cauliflower, romanesco purée, sautéed mushrooms, spinach, caramelized onion	
Vegetable Gratin (V)	\$22
Baked cauliflower, zucchini, and peppers in parmesan cream, golden crust, house-made tomato sauce	
PASTA & HANDMADE	
Manti	\$23
Handmade Turkish dumplings, labneh, garlic yogurt, paprika butter, herbs, house-made tomato sauce	
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	

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