

## BISTRO EMBER

### Winter 2023

**EMBER HOMEMADE BREAD:** Cultured Butter, Spicy Honey, Rosemary Oil, Extra Virgin Olive Oil from Turkey - \$8

#### COLD APPETIZERS

**EMBER MEZE PLATE:** Muammara- Antep Ezme, Masabacha Hummus, Mint-Pomegranate Cacik with Grilled Flat Bread - \$24  
Extra Flat Bread - \$5

**TURKISH TARTARE:** Vegan Cig Kofte, Smoked Beef Tenderloin, Isot Aioli, Egg Yolk Jam, Lettuce Heart, Isot - \$24

**SEARED TUNA & PIYAZ:** Cured Ahi Tuna, White Beans Salad, Sumac-Red Onion, Coconut Milk-Tahini Sauce, Avocado Purée - \$22 (DF)

**KADAIFI GREEN SALAD:** Locally-sourced Greens, Quinoa, Feta Cheese, Pistachio, Marinated Olives, Orange, Buttermilk Dressing - \$16  
Protein Additions: Grilled Chicken - \$10 | Grilled Salmon - \$16

**THE DREAM OF BEETS:** Red and Golden Beets, Goat Cheese Cream, Green Smith Apple, Wild Arugula, Raisin, Hazelnut - \$18  
Protein Additions: Grilled Chicken - \$10 | Grilled Salmon - \$16

#### HOT APPETIZERS

**GRILLED HALLOUMI:** Spiced Honey, Dried Apricot, Navel Orange Segment, Arugula, Date, Almond Flakes - \$14 (GF)

**ROASTED CAULIFLOWER:** Mediterranean Marinated Cauliflowers, Red Beets and Labneh Cream, Toasted Almond, Maras Chili Oil - \$16 (V)

**BOREK THREE CHEESE LASAGNA:** Mushroom, Spinach, Antep Pistachio-Parmesan Sauce, Basil - \$16 (V)

**EMBER KEBAB "There is no Turkish Cuisine without Kebab":** Cippolini Onion, Cherry Tomato, Shishito Pepper, Lavash, Cacik - \$22 (GF)

**COUSCOUS:** Marinated Calamari, Smoked Bacon, Seafood Bisque Sauce, Crispy Basil - \$22

**HOKKAIDO SCALLOP 2PC:** Wild Mushrooms Sauté, Turkish Sujuk, Gemlik Olives Crumble, Tarhana Sauce, Dry Yoghurt Sheets - \$24

**CHARCOAL GRILLED OCTOPUS:** Eggplant Salad, Muammara, Sumac Chimichurri, Tarragon Oil, Pomegranate Molasses - \$26

**MANTI (Mom's Recipe):** Braised Lamb Shoulder, Oak Smoked Turkish Yoghurt, Smoked Mint Oil, Lamb Broth - \$22

**SAVORY CABBAGE MANTI:** Yellow Pea Purée, Turkish Pepper Paste Sauce, Bok Choy - \$20 (VG)

#### ENTREES

**HOMEMADE FETTUCCINE PASTA:** Charcoal Grilled Chicken Thigh, Antep Pistachio Pesto, Feta Cheese Crumble - \$28

**12 HOURS SLOW COOKED LAMB SHANK:** Keskek, Wild Mushrooms and Kale, Dry Apricot, Dry Sour Cherry - \$44

**FILET MIGNON:** Blue Cheese Potato Purée, Roasted Winter Vegetables, Green Smith Apple, Beef Jus - \$44 (GF)

**GRILLED STRIPED BASS:** Leeks Risotto, Baby Broccoli, Leek Chips, Sun-Dried Tomato, Dill Oil - \$40 (GF)

**GRILLED SALMON:** Beurre Blanc, Fish Roe, Smoked Hummus, Grilled Lettuce Heart, Baby Carrots - \$38 (GF)

**EGGPLANT:** Sunflower Seeds Falafel, Green Lentil, Basil-Tomato Sauce - \$32 (GF, VG)

**EMBER BURGER:** Pickled Cucumber, Tomato, Lettuce, Our Secret Sauce with Homemade Parmesan Fries - \$24  
Add: Sauté Mushrooms \$2 Cheddar Cheese \$2 Avocado \$3 Smoked Bacon \$4

---

**If you have any dietary restrictions please inform your server!**

**"Embark on a special culinary journey through locally-inspired Californian cuisine, enriched with authentic and vibrant Mediterranean-Turkish influences, crafted by Concept Executive Chef Deniz Sezer and his team"**