

Bistro Ember Winter Menu

EMBER HOMEMADE BREAD w/ Cultured Butter 8

COLD APPETIZERS

- EMBER MEZE PLATTER** muammara-antep ezme - masabacha hummus - mint cacik (tzatziki) 24
(Each Side Meze for 10 - Extra Flat Bread for 5)
- SMOKED CARPACCIO** beef tenderloin - sumac aioli - baby arugula - pecorino romano - homemade pickle 24
- CURED AHI TUNA & PIYAZ** cured ahi tuna - white beans salad - coconut milk tahini sauce 22 GF
- THE DREAM OF BEETS** goat cheese cream - wild arugula - raisin - hazelnut - pineapple 16 V GF
Add Protein: Grilled Chicken 10 | Grilled Salmon 16 | King Prawns 12
- BURRATA & FATTUSH SALAD** cherry tomatoes - strawberry - cucumber - mint - salsa verde - simit 18 V
Add Protein: Grilled Chicken 10 | Grilled Salmon 16 | King Prawns 12

HOT APPETIZERS

- GRILLED HALLOUMI** spiced honey - date - apricot - navel orange - toasted almonds 14 GF
- HOKKAIDO SCALLOPS** wild mushroom sautéed - fermented beef sausage - tarhana sauce - lemon-bread crumble 24
- EMBER OCTOPUS** eggplant salad - muammara - dill oil - pomegranate molasses 26
- KING PRAWNS** antep ezme - lemon-bread crumble - arugula - pomegranate molasses 16
- ARTICHOKE GNOCCHINI** pecorino-ricotta fonduta - marinated artichoke hearts - smoked chili oil 18 V
- MANTI (MOM'S RECIPE)** braised lamb shoulder - oak smoked yoghurt - urfa chili oil - tomato sauce 22
- THREE CHEESE LASAGNA** feta cheese - mushroom - spinach - antep pistachio parmesan sauce - basil 16 V
- MEDITERRANEAN MEATBALLS** tomato sauce - strained yoghurt - feta cheese 14
- ZUCCHINI FRITTERS** carrot tarator dip - grated walnut - smoked maras oil 16 V
- ROASTED CAULIFLOWER** tahini-cannellini beans sauce - toasted almonds - golden raisin 16 V

ENTRÉES

- 12 HR SLOW COOKED LAMB SHANK** keskek(barley risotto) - green beans sautéed - dry apricot - dry sour cherry 44
- RIB EYE STEAK** blue cheese potato purée - winter vegetables - honey apple - beef jus 6oz for 38 | 12oz for 48 GF
- HOMEMADE FETTUCCINE PASTA** charcoal grilled chicken thigh - feta cheese - pistachio pesto 28
- WHOLE BUTTERFLY BRANZINO** farmer green salad - pickled red cabbage - sumac chimichurri - marble potatoes 40 GF
- EMBER KEBAB** cipolini onion - cherry tomato - shishito pepper - toasted flat bread - garlic yoghurt - homemade fries 32
- GRILLED SALMON** beurre blanc - fish roe - smoked hummus - grilled asparagus - baby carrots 38 GF
- TURKISH SAKSUKA** roasted vegetables in tomato garlic sauce - sunflower seeds falafel - babaganoush 32 V
- SPRING RISOTTO** wild mushrooms - grilled asparagus - balsamic figs glaze 26 V
Add Protein: Grilled Chicken 10 | Grilled Salmon 16 | King Prawns 12

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.