

Bistro Ember Lunch Menu

EMBER HOMEMADE BREAD w/ Cultured Butter 8

C O L D A P P E T I Z E R S

EMBER MEZE PLATTER muammara-antep ezme - masabacha hummus - mint cacik (tzatziki) 24
(Each Side Meze for 10 - Extra Flat Bread for 5)

THE DREAM OF BEETS goat cheese cream - wild arugula - raisin - hazelnut 18 V

Add Protein Grilled Chicken 10 | Grilled Salmon 16

BURRATA & FATTUSH SALAD cherry tomatoes - strawberry - cucumber - mint - salsa verde - simit 18 V

Add Protein: Grilled Chicken 10 | Grilled Salmon 16 | King Prawn 12

H O T A P P E T I Z E R S

MANTI (MOM'S RECIPE) braised lamb shoulder - smoked turkish 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 16

ZUCCHINI FRITTERS carrot tarator dip - grated walnut - maras oil 16 V

ROASTED CAULIFLOWER beets and labneh sauce - toasted almonds - pomegranate seeds 16 V

KING PRAWN antep ezme - lemon bread crumble - pomegranate molasses 16

E N T R É E S

EMBER KEBAB cippolini onion - cherry tomato - shishito pepper - flat bread - garlic yoghurt - homemade fries 30 GF

HOMEMADE FETTUCCINE PASTA charcoal grilled chicken thigh - feta cheese - pistachio pesto 28

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 28 V

SPRING RISOTTO wild mushrooms - grilled asparagus - balsamic figs glaze 22 V

Add Protein: Grilled Chicken 10 | Grilled Salmon 16 | King Prawn 12

EMBER BURGER tomato - lettuce - pickle - cheddar - our secret sauce - homemade parmesan fries 22

Add Sauté Mushrooms 2 | Avocado 3 | Smoked Bacon 4

ROASTED CHICKEN SANDWICH arugula - red onion - tomato - our secret sauce - coleslaw - French fries 18

Add Sauté Mushrooms 2 | Avocado: 3 | Smoked Bacon 4 | Provolone Cheese 2

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.
