TALULLA'S

THANKSGIVING PRIX FIXE MENU

$53 *per guest* • **$73** *per guest with optional wine pairing*

FIRST COURSE — APPETIZERS

Choice of one

Kısır
Fine bulgur salad tossed with tomatoes, cucumbers, scallions, parsley, pomegranate molasses, and olive oil.

Mücver
Pan-seared zucchini fritters with feta, fresh dill, and mint, served with garlic yogurt sauce.

Patlıcan Ezmesi
Smoky roasted eggplant purée blended with tahini, garlic, lemon juice, and olive oil.

Sigara Böreği
Crispy hand-rolled phyllo pastries filled with feta cheese and fresh parsley.

SECOND COURSE — ENTRÉES

Choice of one

Hünkar Beğendi (Chicken or Turkey)
Tender chicken or turkey served over creamy smoked eggplant purée and topped with tomato sauce.

İslim (Slow-Braised Lamb Shank)
Slow-braised lamb shank served over creamy eggplant sauce and topped with a light tomato sauce.

Karışık Izgara (Mixed Grill Kebab)
Charcoal-grilled chicken, beef, and Adana kebab served with bulgur pilaf, grilled tomato, and pepper.

Balık Şiş (Salmon)
Char-grilled marinated salmon skewers served with fresh arugula salad.

Talulla's Güveç
Clay-pot casserole slow-baked with vegetables and herbs. Choice of Chicken, Kuzu (Lamb), Shrimp, or Vegetarian.

Patlıcan Oturtması (Vegetarian)
Pan-fried eggplant layered with feta cheese, Turkish mozzarella cheese, and savory tomato sauce.

THIRD COURSE — DESSERTS

Choice of one

Baklava
Crisp layers of golden phyllo pastry filled with walnuts and lightly sweetened with aromatic syrup.

Kazandibi
Traditional caramelized milk pudding with a delicate seared crust.

Crème Chocolate
Rich dark chocolate custard topped with whipped cream.

Şekerpare
Soft baked semolina pastries steeped in light citrus syrup.

Please inform your server of any dietary restrictions or allergies. Tax and gratuity not included.