

AYŞE

To fully savor your experience, we recommend selecting a variety of meze to share.
Dishes will be served as they are prepared, allowing each to arrive at its peak of flavor and freshness.

We proudly prepare all offerings without the use of seed oils.

SNACKS

Cracked Green Olives <i>Gemlik olives / evoo (v.e.g.)</i>	\$7	Soujok Lollipops <i>halal spiced beef sausage / whipped feta (g.)</i>	\$9	OPA!!! Saganaki <i>kasseri cheese / brandy flambé / lemon (v.g.) (served tableside)</i>
Wood Roasted Walnuts <i>sea salt / hawaij / spice (v.e.g.)</i>	\$6	Shawarma Fries <i>spiced hand cut potatoes / Ayse aioli (g)</i>	\$6	
Cigars <i>crispy phyllo / feta / parsley (v.)</i>	\$8	Pastirma <i>cured beef loin / amba mustard (g)</i>	\$10	Watermelon <i>Bulgarian feta / pickled jalapeno / black salt (v.g.)</i>

DIPS Choose any spread—or enjoy all for \$15.

Hummus <i>chickpeas / tahini / lemon / garlic (v.e.g.)</i>	\$7	Tzatziki <i>cucumber / garlic yogurt / dill / mint (v.g.)</i>	\$7	Raw Vegetables <i>carrots / celery / radishes / cucumbers (v.e.g.)</i>	\$4
Spicy Feta <i>whipped Bulgarian feta / jalapeno / cilantro / aleppo (v.g.)</i>	\$8	Muhammara <i>red pepper / walnuts / pomegranate molasses (v.e.g.)</i>	\$8	Warm Pita <i>gluten free pita is available upon request. (v.e.g.)</i>	\$2

VEGETABLE

Cauliflower Shawarma <i>green tahini / pickled red onions / zaatar bread (v.e.)</i>	\$10	Baked Eggplant <i>layered eggplant / mozzarella / marinara / parmesan (v.g.)</i>	\$12	Spanikopita <i>spinach / green onion / dill / feta / phyllo (v.)</i>	\$10
Grape Leaves <i>rice / currants / pine nuts / tomato / lemon labne (3) (v.g.)</i>	\$8	Falafel <i>chickpea fritters / cilantro / cumin / roasted red beet tahini (v.e.g.)</i>	\$8	Zucchini Cakes <i>grated zucchini / feta cheese / dill / mint / aleppo yogurt (v)</i>	\$10
Brussels Sprouts <i>walnut / caper / currants / hot & sour dressing (v.g.)</i>	\$11	Beets <i>local goat cheese / orange / honey / evoo / pistachio (v.g.)</i>	\$9	Roman Artichokes <i>crispy baby artichokes / lemon / evoo (v.e.)</i>	\$12

SEAFOOD

Bronzino <i>grilled Turkish sea bass / caper-brown butter / pistachios (g.)</i>	\$26	Shrimp <i>roasted garlic / tomato / peppers / feta / oregano / lemon (g.)</i>	\$18	Scallops <i>sweet potato puree / green chickpeas / grain mustard butter (g.)</i>	\$25
Salmon <i>black and white sesame / green tahini / tomato-cucumber ezme (g.)</i>	\$23	Calamari <i>crispy calamari / black garlic aioli / banana peppers / parmesan / lemon (g.)</i>	\$17	P.E.I. Mussels <i>soujok / tomato / fennel / lemon-raki butter / garlic toast (g.)</i>	\$16

MEATS & POULTRY

Manti <i>Turkish beef dumplings / garlic yogurt cream / aleppo butter / mint</i>	\$16	Lamb Chops <i>grass-fed lamb chops (2) / greek lemon potatoes / cilantro zhoug (g.)</i>	\$27	Chicken Skewer <i>halal chicken thigh / peppers and onions / garlic toum / basmati rice (g.)</i>	\$17
Kofte <i>spiced lamb and beef patties / sumac onions / cucumber yogurt</i>	\$17	Beef Short Rib <i>braised beef / roasted garlic mashed potatoes / cabernet jus</i>	\$24	L.F.C <i>Lebanese fried halal chicken / hot honey tahini yogurt / pickled beet salad (g.)</i>	\$15

Lahmacun <i>flatbread / spiced beef / tomatoes / parsley / sumac red onion / lemon</i>	\$12
<i>enjoy your lahmacun in the classic Turkish style served with ice cold ayran (salted yogurt drink)</i>	\$6

(v.) Vegetarian (v.g.) Vegetarian/Gluten Free (v.e.) Vegan (v.e.g.) Vegan/Gluten Free (g.) Gluten Free

“Consuming raw or undercooked animal foods may increase your risk of contracting a food-borne illness, especially if you have certain medical conditions.”

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SOUPS

Istanbul Red Lentil Soup	\$8	Santorini Chicken Broth	\$8	Tuscan Wedding Soup	\$9
red lentils / chicken broth / sumac yogurt / aleppo chili (g.)		poached chicken / basmati rice / lemon egg drop (g.)		chicken broth / Pistarro's meatballs / mini garganelli / spinach / parmesan	

SALADS

Add halal chicken \$7 / gulf shrimp \$11 / salmon \$16 / white anchovies \$5 / 24 mo. prosciutto \$7.

Mediterranean Salad	\$9	Spinach Salad	\$8	Caprese Salad	\$15
tomatoes / cucumbers / red onion / olives / feta / lemon evoo (v.g.)		gorgonzola cheese / dried golden figs / toasted pinenuts / white balsamic (v.g.)		sliced tomatoes / local mozzarella / basil leaves / evoo / balsamico (v.g.)	
Tabouleh Salad	\$8	Caesar Salad	\$9	Arugula Salad	\$9
parsley / cilantro / mint / bulgur / tomatoes / cucumber / lemon / evoo (v.e.)		local romaine / caesar dressing / cherry tomatoes / focaccia chips / parmesan		cremini mushrooms / red onion / limoncello vinaigrette / shaved parmesan (v.g.)	

LARGE PLATTER

Grass-Fed Ribeye Steak	\$49	Whole Sea Bream	\$45
16 oz dry aged roseda farms ribeye / roasted potatoes / chianti butter (g.)		char grilled mediterranean sea bream / lemon / herb salad / evoo (g.)	

TASTE OF PISTARRO'S

Our sister restaurant in Frederick, MD.

PASTA

All pasta is made in house with from 100% durum wheat semolina.

Add Pistarro's meatball \$3 / grilled halal chicken \$7 / grilled gulf shrimp \$11 / salmon \$16. Substitute gluten free pasta \$3

Spaghetti & Meatballs	\$16	Fettuccine Alfredo	\$14	Orecchiette Pomodoro	\$12
marinara sauce / Pistarro's meatballs		dairy cream / garlic / nutmeg / farm egg / parmesan (v.)		tomatoes / garlic / marinara sauce / basil (v.e.)	
Garganelli Bolognese	\$15	Creste Di Gallo Vodka	\$14	40-Layer Lasagna	\$17
pancetta / beef and pork / tomato sauce / parmesan		tomato sauce / vodka / butter / cream / basil (v.)		egg pasta / bolognese sauce / besciamella / parmesan	

PIZZA

Our pizza is created with 00 flour imported from Italy / San Marzano d.o.p. tomatoes / local cultured mozzarella cheese

Margherita	\$15	Bianca	\$15	Versace	\$18
tomato sauce / mozzarella / basil / evoo (v.)		besciamella / roasted garlic oil / mozzarella / caramelized onions / parmesan (v.)		tomato sauce / mozzarella / topped with prosciutto / baby arugula / parmesan / evoo	
Pepperoni	\$17	Funghi	\$16	Donatella	\$18
tomato sauce / mozzarella / nitrate free pepperoni / basil		besciamella / mozzarella / sottocenere / mushrooms / topped with baby arugula / parmesan (v.)		pizza bianca / topped with prosciutto / baby arugula / parmesan / evoo	
Salsiccia	\$16	Fiorentina	\$17	Nezih Pizza	\$18
tomato sauce / mozzarella / italian sausage / peppers and onions / pecorino		besciamella / mozzarella / ricotta / spinach / artichoke / parmesan		tomato sauce / mozzarella / halal beef soujok sausage / jalapeno / feta	
Diavola	\$17	Old School choice of red or white	\$12	Marinara	\$14
tomato sauce / mozzarella / hot sopressata salami / red onion / calabrese chili / basil		red – tomato sauce / shredded mozzarella (v.) white – garlic oil / oregano / shredded mozzarella (v.)		tomato sauce / roasted garlic oil / oregano / basil (v.e.)	
V-Supreme	\$18	Vegan Margherita	\$17	Substitute Gluten Free Pizza Dough	\$6.50
tomato sauce / vegan mozzarella / olives / red onions / peppers / artichokes / mushrooms (v.e.)		tomato sauce / vegan mozzarella / basil / evoo (v.e.)		made with imported gluten free wheat starch / cornstarch / buckwheat flour / rice starch / roasted garlic evoo (v.e.g.)	

PIZZA ADDITIONS

artichokes baby arugula caramelized onions jalapenos	bell peppers red onions spinach mushrooms	white anchovies meatballs pepperoni sopressata	Italian sausage Prosciutto Soujok sausage dairy free mozzarella
\$2.50	\$2.50	\$3.50	\$3.50

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