

AYŞE

RESTAURANT WEEK SUNDAY BRUNCH MENU

\$35 per person

Aug 25-Aug 30

1ST COURSE (Please select one)

Hummus

chickpeas / tahini / lemon / garlic (v.e.g.)
(Served with Pita)

Muhammara

red pepper / walnuts / pomegranate molasses (v.e.g.)
(Served with Pita)

Spicy Feta

whipped Bulgarian feta / jalapeno / cilantro / aleppo (v.g.)
(Served with Pita)

Tzatziki

cucumber / garlic yogurt / dill / mint (v.g.)
(Served with Pita)

2ND COURSE (Please select one)

Cheese Cigars

crispy yufka dough / feta / apricot -
jalapeno sauce (v.)

Zucchini Cakes

grated zucchini / feta cheese / tzatziki
(v.g.)

Brussels Sprouts

walnut / caper / currants / hot sweet &
sour dressing (v.g.)

Beets

goat cheese / orange / evoo /
pistachio (v.g.)

L.F.C.

Lebanese fried chicken / hot honey
tahini yogurt / pickled beet salad (g.)

Soup of the Day

ask your server for the soup of the day
special.

Falafel

chickpea fritters / cilantro /
cumin / red beet tahini (v.e.g.)

Ayse Salad

romaine / arugula / tomatoes / cucumber /
red onion / feta / crispy chickpeas / lavash
chips / house vinaigrette (v.)

Yogurt

smashed pistachio baklava / berries

3RD COURSE (Please select one)

Manti

mini beef dumplings / garlic yogurt
cream / aleppo butter / mint

Limoncello Pancakes

blueberry-limoncello pancakes / lemon-
whipped ricotta / blueberry compote / shaved
white chocolate / smoked nitrate free bacon /
maple syrup / grass fed butter

Soujok Benedict

pita bread topped with sliced tomato /
arugula / soujok beef sausage / sumac red
onions / 2 poached eggs / garlic yogurt /
aleppo butter / Ayse home fries

Lamb Gyro

pitaco / spiced lamb roast / tzatziki /
lettuce / tomato / cucumber ezme / feta

Cauliflower

shawarma spice / green tahini / pickled
red onions / zaatar bread (v.e.)

Chicken Shawarma

pitaco / garlic yogurt / shaved spiced
chicken / lettuce / tomato / pickled red
onions

Eggplant Parmesan

eggplant / mozzarella / marinara
/ parmesan (v.g.)

The“Breakfast” Pizza

Neapolitan pizza crust / topped with
spinach-ricotta / mozzarella / scrambled
eggs / bacon / home fries / red onion / bell
peppers

“Shrimp N' Grits”

creamy parmesan polenta / gulf shrimp
scampi with Italian sausage / tomatoes /
garlic / peppers / onions / chardonnay
butter / poached egg (g.)

DESSERT (Please select one)

Baklava

phyllo / pistachios / lemon

Tiramisu

lady fingers / espresso / mascarpone

Mastic Gelato

(g.)

Pomegranate Sorbet

(v.e.g.)

(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 foodborne illness, especially if you have certain medical conditions.”

AYŞE

RESTAURANT WEEK LUNCH MENU

\$35 per person

Aug 25 - Aug 30

1ST COURSE (Please select one)

Hummus

chickpeas / tahini / lemon / garlic (v.e.g.)
(Served with Pita)

Muhammara

red pepper / walnuts / pomegranate molasses (v.e.g.)
(Served with Pita)

Spicy Feta

whipped Bulgarian feta / jalapeno / cilantro / aleppo (v.g.)
(Served with Pita)

Tzatziki

cucumber / garlic yogurt / dill / mint (v.g.)
(Served with Pita)

2ND COURSE (Please select one)

Cheese Cigars

crispy yufka dough / feta / apricot -
jalapeno sauce (v.)

Zucchini Cakes

grated zucchini / feta cheese / tzatziki
(v.g.)

Brussels Sprouts

walnut / caper / currants / hot sweet &
sour dressing (v.g.)

Beets

goat cheese / orange / evoo /
pistachio (v.g.)

L.F.C.

Lebanese fried chicken / hot honey
tahini yogurt / pickled beet salad (g.)

Soup of the Day

ask your server for the soup of the day
special.

Falafel

chickpea fritters / cilantro /
cumin / red beet tahini (v.e.g.)

Ayse Salad

romaine / arugula / tomatoes / cucumber /
red onion / feta / crispy chickpeas / lavash
chips / house vinaigrette (v.)

Red Lentil Soup

(v.e.g.)

3RD COURSE (Please select one)

Manti

mini beef dumplings / garlic yogurt
cream / aleppo butter / mint

Kofte

spiced beef patties / sumac red onions /
cucumber yogurt

Vedge Pizza

tomato sauce / mozzarella / olives / red
onions / peppers / mushrooms (v.)

Lamb Gyro

pitaco / spiced lamb roast / tzatziki /
lettuce / tomato / cucumber ezme / feta

Cauliflower

shawarma spice / green tahini / pickled
red onions / zaatar bread (v.e.)

Chicken Shawarma

pitaco / garlic yogurt / shaved spiced
chicken / lettuce / tomato / pickled red
onions

Eggplant Parmesan

eggplant / mozzarella / marinara
/ parmesan (v.g.)

Shrimp

sautéed gulf shrimp / garlic / tomato /
peppers / feta / oregano / basmati rice pilaf /
lemon butter (g.)

Mykonos Pizza

tomato sauce / mozzarella / spiced lamb /
peppers and onions / olives / feta

DESSERT (Please select one)

Baklava

phyllo / pistachios / lemon

Tiramisu

lady fingers / espresso / mascarpone

Mastic Gelato

(g.)

Pomegranate Sorbet

(v.e.g.)

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

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AYŞE

RESTAURANT WEEK DINNER MENU

\$65 per person

Aug 25 - Aug 30

OPAH!! | START YOUR DINNER WITH A SHOW!

Saganaki

kasseri cheese / brandy flambé / lemon (v.g.) - served tableside with pita bread for Additonal \$15 per table

1ST COURSE (Please select one)

Hummus

chickpeas / tahini / lemon / garlic (v.e.g.)
(Served with Pita)

Muhammara

red pepper / walnuts / pomegranate molasses (v.e.g.)
(Served with Pita)

Spicy Feta

whipped Bulgarian feta / jalapeno / cilantro / aleppo (v.g.)
(Served with Pita)

Tzatziki

cucumber / garlic yogurt / dill / mint (v.g.)
(Served with Pita)

2ND COURSE (Please select one)

Cheese Cigars

crispy yufka dough / feta / apricot -
jalapeno sauce (v.)

Zucchini Cakes

grated zucchini / feta cheese / tzatziki
(v.g.)

Brussels Sprouts

walnut / caper / currants / hot sweet &
sour dressing (v.g.)

Beets

goat cheese / orange / evoo /
pistachio (v.g.)

Shrimp

sautéed gulf shrimp / garlic / tomato /
peppers / feta / oregano / basmati rice
pilaf / lemon butter (g.)

Manti

mini beef dumplings / garlic yogurt
cream / aleppo butter / mint

Falafel

chickpea fritters / cilantro /
cumin / red beet tahini (v.e.g.)

Ayse Salad

romaine / arugula / tomatoes / cucumber /
red onion / feta / crispy chickpeas / lavash
chips / house vinaigrette (v.)

Red Lentil Soup

(v.e.g.)

3RD COURSE (Please select one)

Chicken Skewer

chicken thigh / bell peppers and onions /
basmati rice pilaf / garlic yogurt / long
pepper (g.)

P.E.I. Mussels

tomatoes / garlic / lemon butter / basil /
garlic crostini (add linguine for \$3)

Filet Mignon Kebab

beef tenderloin / bell peppers and onions /
french fries / long pepper / tzatziki (g.)

Adana Kebab

ground lamb skewer / rice pilaf / sumac
onions / long pepper / garlic yogurt (g.)

40-Layer Lasagna

egg pasta / grass-fed beef & Berkshire
pork bolognese sauce / besciamella /
parmesan

Chicken Piccata

chicken scallopini / lemon caper butter /
roasted garlic mashed potatoes /
zucchini

Eggplant Parmesan

eggplant / mozzarella / marinara
/ parmesan (v.g.)

Bronzino

grilled sea bass / topped with cauliflower /
caper-brown butter / pistachios / zucchini
(g.)

Faroe Islands Salmon

sesame crusted salmon / green tahini /
tomato-cucumber ezme / fingerling
potatoes (g.)

DESSERT (Please select one)

Baklava

phyllo / pistachios / lemon

Tiramisu

lady fingers / espresso / mascarpone

Mastic Gelato

(g.)

Chocolate Evoo Cake

almond / salep / coffee gelato (g.)

Pomegranate Sorbet

(v.e.g.)

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

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