

# 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)

Spicy Feta

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

Muhammara

red pepper / walnuts / pomegranate molasses (v.e.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.)

Beets

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

Falafel

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

Zucchini Cakes

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

L.F.C.

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

Ayse Salad

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

Brussels Sprouts

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

Soup of the Day

ask your server for the soup of the day  
special.

Yogurt

smashed pistachio baklava / berries

### 3RD COURSE (Please select one)

Manti

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

Lamb Gyro

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

Eggplant Parmesan

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

Limoncello Pancakes

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

Cauliflower

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

The“Breakfast” Pizza

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

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

Chicken Shawarma

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

“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

Mastic Gelato

(g.)

Tiramisu

lady fingers / espresso / mascarpone

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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“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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