

AYŞE

MARYLAND RESTAURANT WEEK LUNCH MENU

\$35 per person

Tuesday-Friday 11:30am-3:30pm

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

A 20% gratuity will be applied to parties of 8 or more.

This menu is available for individual guests only. No sharing, splitting, or substitutions, except for dietary restrictions. Dine-in only. Restaurant Week menu cannot be combined with other promotions, discounts, coupons, or loyalty rewards. Tax, and gratuity are not included. Management reserves the right to modify the menu based on product availability.

"Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions."

AYŞE

MARYLAND RESTAURANT WEEK DINNER MENU

\$65 per person

Tuesday-Sunday 4pm-close

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 / 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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AYŞE

MARYLAND RESTAURANT WEEK BRUNCH MENU

\$35 per person

Sundays 11:30am-3:30pm

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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