

DINNER

MEZE · TURKISH GARDEN · SALADS · TURKISH SPECIALTIES

SHARE & START

ŞAKŞUKA VG	14
Golden eggplant with peppers and garlic-tomato sauce, finished with parsley and extra-virgin olive oil.	
CEVİZLİ PATLICAN EZMESİ VG	15
Smoky eggplant blended with toasted walnuts, garlic and lemon, finished with pomegranate molasses and parsley.	
MAVI AEGEAN SEAFOOD TOWER	125
For two to three: six oysters, six chilled jumbo shrimp, one split lobster tail, chilled crab meat and six midye dolma filled with aromatic rice, pine nuts and currants. Lemon, cucumber-shallot mignonette, spicy ezme cocktail sauce, lemon-dill aioli and warm balloon lavash.	
MAVI MEZE EXPERIENCE V	32
Haydari, acılı ezme, smoked eggplant, hummus, fava and olives, with balloon lavash.	
BALLOON LAVASH V	7
Freshly baked, puffed lavash with smoked eggplant butter and olive oil.	
LENTIL SOUP VG	10
Red lentils, Aleppo pepper oil and fresh lemon.	
İÇLİ KÖFTE	17
Crisp bulgur shells filled with seasoned beef and pine nuts, with garlic yogurt.	
CRISPY CALAMARI	21
Aleppo pepper, charred lemon and garlic yogurt.	
CHARRED OCTOPUS	24
Aegean fava purée, sumac onions, capers and paprika oil.	
HAMSI TAVA	19
Whole crispy anchovies, sumac-onion salad, lemon and walnut tarator.	
MIDYE TAVA	18
Crisp battered mussels with garlic-walnut tarator and fresh lemon.	
MIDYE DOLMA	17
Mussels filled with aromatic rice, pine nuts and currants, finished with lemon.	

SALADS

MAVI BEET SALAD V	16
Roasted beets, whipped labneh, walnuts, citrus and pomegranate.	
GAVURDAĞI SALAD VG	17
Finely chopped tomato, cucumber, onion, parsley and walnuts, with pomegranate molasses.	
GREEK SALAD V	17
Tomatoes, cucumber, green pepper, red onion, Kalamata olives and feta, with extra-virgin olive oil, red wine vinegar and oregano.	
TABLESIDE CAESAR	19
Romaine hearts, house Caesar dressing, Parmesan and crisp croutons, tossed tableside.	

TURKISH GARDEN

Small vegetarian plates, made for sharing.	
MINİ İMAM BAYILDI VG	14
One baby eggplant braised in olive oil, filled with tomato, onion and garlic.	
KABAK MÜCVER V	13
Two crisp zucchini-and-herb fritters with dill yogurt and lemon.	
ZEYTİNYAĞLI ENGİNAR VG	16
One artichoke heart with peas, carrot, potato, dill and lemon olive oil.	
MERCİMEK KÖFTESİ VG	12
Three red lentil and bulgur köfte with parsley, scallion, lettuce and lemon.	
YAPRAK SARMA VG	13
Four vine-leaf rolls filled with herbed rice, currants and pine nuts, with lemon.	
MUSHROOM MANTI V	16
Eight small mushroom-filled dumplings with garlic yogurt, tomato butter and dried mint.	
MINİ CHEESE PİDE V	12
A blistered, boat-shaped flatbread with Turkish cheeses and herbs, cut into three.	

TURKISH SPECIALTIES

LAHMACUN	18
Thin, crisp flatbread with seasoned beef, tomato and herbs, served with parsley and lemon.	
TRADITIONAL MANTI	27
Small beef-filled dumplings, garlic yogurt, tomato butter, dried mint and Aleppo pepper.	
ROASTED LAMB	40
Slow-roasted lamb with pan juices, bulgur pilaf, charred vegetables and warm lavash.	

DINNER

AEGEAN & BALKAN SPECIALS · SEAFOOD · FIRE & CHARCOAL

FROM THE SEA

CHARGRILLED WHOLE LOBSTER	
Market Price	
Whole lobster split and grilled over charcoal, finished with garlic-herb butter, charred lemon and seasonal vegetables.	
GRILLED SWORDFISH SHISH	49
Char-grilled swordfish skewers, Mediterranean herbs, lemon and seasonal vegetables.	
WHOLE BRANZINO	45
Grilled whole branzino with herbs, lemon, olive oil and seasonal vegetables.	
FRIED TURBOT	38
Crisp turbot with fresh lemon, herbs and caper sauce.	
AEGEAN FISHERMAN’S STEW	46
Fish, shrimp, mussels and calamari in saffron-tomato broth, with fennel and grilled bread.	

PASTA & GRAINS

AEGEAN SAFFRON ORZO	37
Shrimp and scallops with saffron orzo, peas, lemon and fresh herbs.	
LOBSTER BUCATINI	46
Lobster, cherry tomatoes, garlic, white wine and herbs.	

AEGEAN & BALKAN SPECIALS

ĆEVAPI	28
Grilled Balkan beef-and-lamb sausages with warm flatbread, kajmak, ajvar, chopped onions and fries.	
CHEESE BUREK ^v	24
A generous spiral of golden, flaky pastry filled with feta and fresh cheese, served with tomato-cucumber salad and yogurt.	
GREEK LEMON CHICKEN & POTATOES	29
Roasted chicken and potatoes with lemon, garlic, oregano and pan juices.	
BEEF MOUSSAKA	28
Baked layers of eggplant, potato and spiced beef topped with creamy béchamel, served with a small Greek salad.	
BEEF STIFADO	34
Slow-braised beef with pearl onions, tomato, red wine and warm spices, served with buttery orzo.	

FIRE & CHARCOAL

MAVI MIXED GRILL FOR TWO	94
Lamb chops, Adana, lamb köfte, lamb shish, chicken and wings, with vegetables, bulgur, cacik and balloon lavash.	
ADANA KEBAP	32
Spiced lamb kebab with charred peppers, tomato, sumac onions, bulgur and lavash.	
LAMB KÖFTE	32
Grilled lamb meatballs with charred peppers, tomato, sumac onions, bulgur, cacik and warm lavash.	
LAMB SHISH	39
Marinated lamb skewers, grilled vegetables, sumac onions, bulgur and lavash.	
CHICKEN SHISH	29
Marinated chicken skewers, grilled vegetables, sumac onions, bulgur and lavash.	
GRILLED CHICKEN WINGS	26
Charcoal-grilled wings marinated with yogurt, garlic and Aleppo pepper, served with sumac onions, charred peppers, cacik and warm lavash.	
İSKENDER	32
Sliced döner over toasted pita, tomato sauce and yogurt, finished with browned butter tableside.	
FIRE & STEAK SELECTION	
Explore our cuts, sides and sauces on page 3.	
LAMB CHOPS	54
Herb-marinated lamb chops with charred vegetables and mint yogurt.	
SIDES	
CHARRED SEASONAL VEGETABLES	9
Olive oil, lemon and herbs. VG	
GARLIC SPINACH	9
Sautéed spinach with garlic and olive oil. VG	
BULGUR PILAF	7
Bulgur, tomato and peppers in vegetable stock. VG	
TURKISH RICE PILAV	7
Buttery rice with toasted orzo.	



FIRE & STEAK

Turkish soul. Aegean accompaniments. Beautiful cuts over fire.

INDIVIDUAL CUTS

Center-Cut Filet*	64
8 oz Tender beef filet, charred shallot, herb butter	
New York Strip*	56
12 oz Bold, savory strip steak, roasted garlic, thyme	
Wood-Fired Ribeye*	59
12 oz Richly marbled ribeye, garlic-herb butter, charred lemon	
Bone-In Ribeye*	89
22 oz A generous bone-in cut, ember-roasted onion, rosemary	

FOR THE TABLE

Tomahawk for Two*	169
40 oz Carved to share, roasted garlic, charred peppers and sumac onions; two sides and two sauces	

AEGEAN SIDES

Charred Seasonal Vegetables	9
Olive oil, fresh herbs, lemon	
Garlic Spinach	9
Sauteed spinach, garlic, extra-virgin olive oil	
Bulgur Pilaf	7
Tomato, sweet pepper, savory vegetable stock	
Aegean Lemon Potatoes	10
Roasted potatoes, lemon, oregano, sea salt	

HOUSE SAUCES

One sauce included with each individual steak. Additional sauce 4.

Black Pepper Jus
Beef jus, cracked pepper, roasted shallot
Isot Butter
Cultured butter, Urfa pepper, roasted garlic
Aegean Herb Salsa
Parsley, oregano, capers, lemon, olive oil

Individual steaks include charred peppers and sumac onions. Sides are ordered separately.

Weights are approximate before cooking. Proposed selection and prices.

*Steaks may be served raw or undercooked. Consuming raw or undercooked meats may increase your risk of foodborne illness. Please tell your server about allergies. Prices exclude tax and gratuity.