AYŞE

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

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 / 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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AYŞE

RESTAURANT WEEK SUNDAY 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)

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

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