



Friday, March 1 -  
Friday, March 15

Explore classic cuisine and  
fine dining throughout  
diverse neighborhoods  
on Chicago's north side.



Offered during normal business hours  
Dine-In Only

**FOUR-COURSE PRIX FIXE | \$44**

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**Complimentary Hummus Dip for the table to share**

**SOUPS & MEZE**

Choose One(1)

**Chicken meatball soup (GF)**

**Red Lentil Soup (V, GF)**

Turkish lentils, Marash peppers, dry mint

**Babaganus (V, GF)**

smoked eggplant, garlic confit, tahini, evoo

**Atom (VG, GF)**

Strained yogurt, paprika oil, dried chilli

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**HOT STARTERS**

Choose One(1)

**Sigara Boregi (VG)**

flaky pastry, feta, spinach, parsley, cacik

**Crispy Falafel (V, GF)**

Green salad, tahini sauce

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**PLATES**

Choose One(1)

**Chanakhi (GF)**

Rustic Georgian baked beef stew with eggplant, tomatoes, potatoes, herbs & Georgian spices.  
Served in a clay pot

**Veggie Moussaka (VG, GF)**

baked eggplant, zucchini, bell peppers, cremini mushrooms, spinach,  
mozzarella, feta, oda marinara, rice  
**vegan option available**

**Grilled Chicken Kebab (GF)**

Lemon salcha marinade, green salad, rice, cacik

**Kofte**

Barbequed Lamb & Beef patties, toasted cumin, green salad, rice, cacik

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**DESSERT**

Choose One(1)

**Kazandibi (VG, GF)**

Caramelized pudding, cinnamon and berries

**Baklava (VG)**

phyllo, nuts, honey

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The Restaurant Week menu is for each guest to enjoy individually.  
Entire table must participate.  
Beverage, tax and gratuity not included.

GF - Gluten Free | V - Vegan | VG - Vegetarian