

Turkish Restaurant Week in DC

No day is complete without a taste of Turkey's grand cuisine...

September 17-26, 2010

Café Divan

1834 Wisconsin Avenue. NW, Washington, DC 20007

Turkish Restaurant Week Special Menu

First course:

Mixed Appetizer Platter

Sigara Borek *Philo dough rolled into the shape of a cigar, filled with feta cheese, parsley and dill, then fried to a crispy, golden finish*

Hummus *Puree of chickpeas, toasted sesame seeds and garlic served with fresh vegetables for dipping*

Feta Cheese *brined white cheese*

Dolma *Grape leaves stuffed with rice, currants, herbs*

Lentil Kofte *Red lentil balls with cracked wheat, spices, parsley, and spring onions*

Second course:

House salad

Third course (choice of):

Doner Kebab

Marinated lamb and veal roasted on a vertical split shaved-off into tender thin slices. Served over rice with fresh sautéed tomato.

Chicken Begendili

Slices of rotisserie chicken served with smoked/pureed eggplant and rice pilaf.

Incik Kebab

Lamb Shank baked with fresh eggplant tomato, onion and green peppers. Served with rice.

Fresh Chupra

Grilled chupra fish with a touch of olive oil and lemon served with rice and vegetables. Chupra is the most famous fish from the Aegean Sea. It is exported fresh twice a week from the Aegean.

Fourth course:

Mixed Dessert Platter

Kazandibi *Baked and caramelized milk pudding*

ŞekerPare *Round and sweetened cookies, originated from Turkey and sweetened with syrup*

Tulumba *Fluted deep fried fritters in thick syrup*

25 dollars per guest tax, tip, and beverages excluded.

We also invite you to enjoy Turkish food, bazaar, and free performances at the **TURKISH FESTIVAL** on **Sunday, October 3, 2010** on Pennsylvania Ave. NW between 12th and 14th St.

For more information visit:

www.turkishfestival.org

Turkish Restaurant week is organized by American Turkish Association of Washington, DC and sponsored by the participating restaurants.