

BRUNCH SPREADS

SERPME KAHVALTI (Ayaz Breakfast Spread) (serves 1-2 people) A refined Turkish sharing platter with cherry & fig jams, honey & kaymak, date syrup & tahini, mixed olives, a selection of cheeses, fresh tomato & cucumber, walnuts, avocado, Turkish peppers, turkey ham, herbs, and grapes. Served with Turkish bread.	24.95	KAHVALTI TABAĞI (Ayaz Breakfast Plate) (serves 1 person) A classic Turkish breakfast plate with fig jam, honey & kaymak, mixed olives, a selection of cheeses, fresh tomato & cucumber, walnuts, avocado, Turkish peppers, turkey ham, herbs, and grapes. Served with Turkish bread.	14.95
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EGGS & SIMPLE PLATES

Served with Turkish bread

PLAIN OMELETTE (V) Two eggs with fresh tomatoes, cooked simply.	9.95	ADD EXTRAS	
		Dates	+ 1.50
		Feta	+ 1.50
		Sucuk	+ 2.50
		Extra Egg	+ 1.50
EGGS YOUR WAY (V) Two eggs cooked to your choice: poached, scrambled or fried.	8.95		

MEZZE & DIPS

Bread available separately (including gluten-free option)

AVOKADOLU YEŞİL ZEYTİN EZMESİ (V) (GF) Creamy avocado blended with green olives, garlic, lemon juice, and olive oil. Finished with pomegranate seeds and fresh herbs.	7.95
BEYAZ PEYNIRLI HUMUS (V) (GF) Rich hummus blended with feta cheese, roasted peppers, garlic, and olive oil. Topped with olives and pomegranate molasses.	8.95
KÖZ PATLICAN MÜTEBBEL (V) (GF) Smoky roasted aubergine blended with strained yogurt, tahini, garlic, lemon, and olive oil. Topped with sesame, olive oil, and pomegranate seeds.	8.95
HUMUS (VE) (V) (GF) A creamy blend of chickpeas, tahini, lemon juice, garlic, and olive oil. Topped with chickpeas, fresh herbs, pomegranate, and a drizzle of olive oil.	6.95

HOMEMADE BREADS

TURKISH BREAD (V) Soft, sesame-topped traditional bread, baked fresh.	4.50
OLIVE & MOZZARELLA BREAD Freshly baked bread with olives and melted mozzarella.	4.50
SIMIT BREAD (V) Toasted sesame-coated Turkish bread ring.	4.50
CHOCOLATE BREAD (V) Soft, freshly baked bread with rich chocolate.	4.50
DATE BREAD (V) Soft bread infused with natural dates.	4.50
SPINACH-FETA BREAD	4.50
BUTTER-SESAME BREAD	4.50
GLUTEN-FREE BREAD (GF) Freshly served gluten-free bread	3.50

PIDE

TURKISH BOAT-SHAPED FLATBREAD

Stone-baked with a cheese-stuffed crust

ISPANAKLI PIDE Spinach, egg, mozzarella, and feta cheese. Finished with a cheese-stuffed crust. (V)	10.95
SUCUKLU YUMURTA PIDE Spicy Turkish sucuk sausage with egg and melted cheddar cheese. Finished with a cheese-stuffed crust.	11.95
BIBERLI KAŞARLI PIDE (V) (VE*) Mixed peppers, egg, and red onion topped with melted cheddar cheese.	9.95
PEYNIRLI SARIMSAKLI PIDE (V) Turkish pide topped with melted cheese, garlic butter, and herbs. Finished with a cheese-stuffed crust.	9.95

SIMIT PLATES

TOASTED TURKISH SESAME BREAD

SUCUKLU YUMURTA SIMIT Sucuk sausage, mixed peppers, tomatoes, feta and cheddar cheese.	11.95
AKDENİZ SIMIT (V) Fried mushrooms, Turkish peppers, red onion, eggs, cheddar and feta cheese.	9.95
PATLICANLI YUMURTA SIMIT (V) Smoked aubergine, mixed peppers, egg, feta, and parsley.	10.95

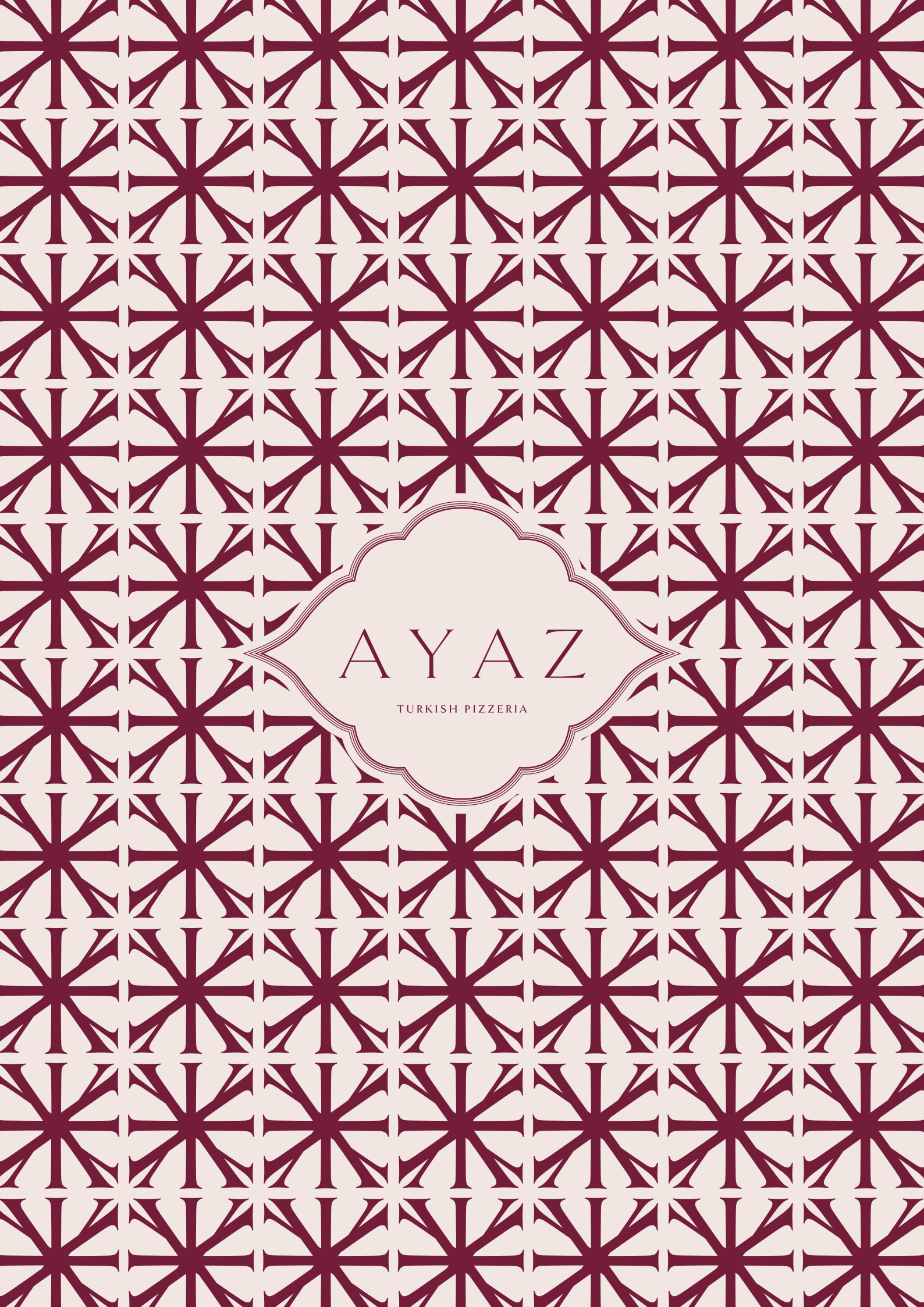
BÖREK

TRADITIONAL TURKISH PASTRY

SU BÖREĞİ (V) Layered filo pastry baked with feta cheese, soft inside and lightly crisp on top.	6.95
SIGARA BÖREĞİ (V) Crispy rolled filo pastry filled with mozzarella and parsley, lightly fried.	7.95



(V) VEGETARIAN (VE) VEGAN
(GF) GLUTEN FREE
(VE*) VEGAN AVAILABLE



AYAZ

TURKISH PIZZERIA