



LUNCH

MEZE · TURKISH GARDEN · SALADS

SHARE & START

MAVI MEZE EXPERIENCE v	29
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.	
CRISPY CALAMARI	19
Aleppo pepper, charred lemon and garlic yogurt.	
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.	
TABLESIDE CAESAR	19
Romaine hearts, house Caesar dressing, Parmesan and crisp croutons, tossed tableside.	

TURKISH GARDEN

Small vegetarian plates, made for sharing.	
MINI 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.	
MINI CHEESE PİDE v	12†
A blistered, boat-shaped flatbread with Turkish cheeses and herbs, cut into three.	

FROM THE GARDEN TO THE TABLE

Olive oil, seasonal vegetables and Turkish tradition.

V VEGETARIAN VG VEGAN † PROPOSED PRICE

Please let your server know about allergies or dietary requirements.



LUNCH

SANDWICHES & WRAPS · TURKISH LUNCH · AEGEAN SEAFOOD

SANDWICHES & WRAPS

All sandwiches and wraps served with French fries.

TOMBIK DÖNER SANDWICH	16
Sliced beef döner in soft tombik bread with tomato, onion, parsley and garlic yogurt.	
MEDITERRANEAN BURGER	19
Beef burger with feta, tomato, arugula, caramelized onion and MAVI Mediterranean sauce.	
CHICKEN SHISH WRAP	17
Grilled chicken, tomato, sumac onions, parsley and garlic yogurt in warm lavash.	

AEGEAN SEAFOOD

GRILLED SWORDFISH SHISH	32
Char-grilled swordfish skewers with Mediterranean herbs, lemon and seasonal vegetables.	
AEGEAN SAFFRON ORZO	28†
Lunch portion of saffron orzo with shrimp, scallops, peas, lemon and fresh herbs.	

SIDES

CHARRED SEASONAL VEGETABLES VG	9
Olive oil, lemon and fresh herbs.	
GARLIC SPINACH VG	9
Sautéed spinach with garlic and olive oil.	
BULGUR PILAF VG	7
Bulgur, tomato and peppers in vegetable stock.	

TURKISH LUNCH

Lunch portions of our Turkish favorites.

DÖNER PLATE	22
Sliced beef döner with bulgur pilaf, sumac onions, grilled tomato and cacık.	
ADANA KEBAP	24†
Spiced lamb kebab with bulgur, charred peppers, tomato, sumac onions and lavash.	
CHICKEN SHISH	22†
Marinated chicken skewers with bulgur, grilled vegetables, sumac onions and lavash.	
LAMB SHISH	26†
Marinated lamb skewers with bulgur, grilled vegetables, sumac onions and lavash.	
İSKENDER	24†
Sliced döner over toasted pita with tomato sauce, yogurt and browned butter.	
TRADITIONAL MANTI	22†
Beef-filled dumplings with garlic yogurt, tomato butter, dried mint and Aleppo pepper.	
LAHMACUN	18
Thin, crisp flatbread with seasoned beef, tomato and herbs, served with parsley and lemon.	

A LITTLE TIME AT MAVI

Turkish flavors. Aegean spirit. A generous welcome.