

Seattle Rotary Turkish Dinner @

The Bodrum Bistro

Wednesday Oct 4, 2017 6:00 PM



MENU

Muhammara: Roasted Red Pepper, Garlic, Lemon Juice, Cumin, Roasted Walnuts, Pomegranate Molasses

Koz Patlican (Fire Charred Eggplant): Grilled Onion, Grilled tomatoes, roasted Pablano Pepper, Garlic, Olive oil, seasoning

Sigara boregi (cigar borek) Golden Fried Color, Feta Cheese, Italian Parsley-Stuffed Turkish Style Flat Bread

Entrée Options

1) Iskender Kebab,
Home Made- Craft, Bodrum Bistro Spiced Thin-Cut Lamb and Beef Top Round (Spiedini style) Gyro, with Pita Bread, Red Sauce, Grilled Vegetables, and Whole Yogurt

2) Karniyarik (Stuffed Italian Eggplant): Ground beef, Bistro Spices, Tomato Paste, Garlic, Anaheim Pepper, Onions, and Red Sauce

3) Vegetarian: Imam Bayildi: Sauteed Vegetable Stuffed Italian Eggplant, Organic Seasonal Green Mixed Salad

Dessert

Baklava + Turkish tea



\$45 per person, including tax and tip

Drinks extra

Bodrum Bistro

1712 N 45th St, Seattle, WA 98103

RSVP: Fedva Dikmen asap as space is limited

fedvadikmen@windermere.com

Must be prepaid . Send the check payable to

Fedva Dikmen

2040 43rd Ave E #405

Seattle WA 98112

No refund after 1st of October