Meze & Warm Bread

Mavi Meze Experience $29

Haydari, acılı ezme, smoked eggplant, hummus, fava and olives, with tırnak pide.

Haydari $8

Thick yogurt with garlic, dill and olive oil.

Acılı Ezme $7

Finely chopped tomato, peppers and herbs with a spicy finish.

Smoked Eggplant $8

Smoky eggplant with garlic, lemon and olive oil.

Hummus $7

Chickpea and tahini purée with lemon and olive oil.

Fava $7

Broad bean purée with dill, lemon and olive oil.

Marinated Olives & Feta $7

Olives and feta with citrus, herbs and olive oil.

Cacık $7

Chilled yogurt with cucumber, garlic, dill and olive oil.

Tırnak Pide $7

Freshly baked, golden finger-dimpled Turkish pide with smoked eggplant butter and olive oil.

To Start

Lentil Soup $10

Red lentils, Aleppo pepper oil and fresh lemon.

İçli Köfte $17

Crisp bulgur shells filled with seasoned beef and pine nuts, with garlic yogurt.

Crispy Calamari $22

Aleppo pepper, charred lemon and garlic yogurt.

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.

Hamsi Tava $19

Whole crispy anchovies, sumac-onion salad, lemon and walnut tarator.

Grilled Chicken Wings $16

Appetizer portion of charcoal-grilled chicken wings marinated with yogurt, garlic and Aleppo pepper, served with cacık and charred lemon.

MAVI Golden Börek $19

Crisp spiral börek filled with spinach, feta and herbs, with tomato-pepper relish and hot honey. Made to share.

Salads & Turkish Garden

Mavi Beet Salad $14

Roasted beets, whipped labneh, walnuts, citrus and pomegranate.

Gavurdağı Salad $15

Finely chopped tomato, cucumber, onion, parsley and walnuts, with pomegranate molasses.

Kabak Mücver $13

Two crisp zucchini-and-herb fritters with dill yogurt and lemon.

Yaprak Sarma $13

Four vine-leaf rolls filled with herbed rice, currants and pine nuts, with lemon.

Deniz Börülcesi $15

Sea beans with lemon, garlic and extra-virgin olive oil.

Nuraniye $13

Zucchini and rice folded into garlic yogurt with dill, scallions and olive oil.

Şakşuka $14

Fried eggplant, peppers and potatoes with tomato-garlic sauce.

Turkish Classics

Lahmacun $21

Thin, crisp flatbread with seasoned beef, tomato and herbs, served with parsley and lemon.

Traditional Manti $27

Small beef-filled dumplings, garlic yogurt, tomato butter, dried mint and Aleppo pepper.

Döner Plate $18

Sliced beef döner with bulgur pilaf, sumac onions, grilled tomato and cacık.

İskender $29

Sliced döner over toasted pita, tomato sauce and yogurt, finished with browned butter tableside.

Fire & Charcoal

Adana Kebap $27

Spiced lamb kebap with charred peppers, tomato, sumac onions, bulgur and tırnak pide.

Lamb Köfte $28

Grilled lamb meatballs with charred peppers, tomato, sumac onions, bulgur, cacık and warm tırnak pide.

Lamb Shish $37

Marinated lamb skewers, grilled vegetables, sumac onions, bulgur and tırnak pide.

Chicken Shish $25

Marinated chicken skewers, grilled vegetables, sumac onions, bulgur and tırnak pide.

Lamb Chops $48

Herb-marinated lamb chops with charred vegetables and mint yogurt.

Mavi Mixed Grill For Two $99

Lamb chops, Adana, lamb köfte, lamb shish, chicken and wings, with vegetables, bulgur, cacık and tırnak pide.

Küşleme $48

Chargrilled lamb tenderloin with blistered peppers, charred tomato, sumac onions and warm tırnak pide.

MAVI Signatures

MAVI Blue Crab Mantı $33

Handmade blue crab dumplings, garlic yogurt, brown butter, Aleppo pepper and dill oil.

Sultan’s Short Rib $39

Slow-braised beef short rib over smoked eggplant purée, with pomegranate jus and crispy shallots.

Aegean Ember Octopus $35

Chargrilled octopus, white bean purée, lemon potatoes, caper dressing and oregano oil.

From the Sea

Whole Branzino $44

Grilled whole branzino with herbs, lemon, olive oil and seasonal vegetables.

Grilled Shrimp $31

Char-grilled shrimp with garlic, olive oil and Mediterranean herbs, served with charred lemon and seasonal vegetables.

Aegean Grilled Salmon $29

Char-grilled salmon with lemon-dill olive oil, capers and seasonal vegetables.

Steaks & Sides

Center-Cut Filet* $66

8 oz | Tender beef filet, charred shallot, herb butter. Charred peppers and sumac onions; one house sauce included. Includes your choice of one side.

Wood-Fired Ribeye* $61

12 oz | Richly marbled ribeye, garlic-herb butter, charred lemon. Charred peppers and sumac onions; one house sauce included. Includes your choice of one side.

Turkish Rice Pilav $7

Buttery rice with toasted orzo.

Bulgur Pilaf $7

Bulgur, tomato and peppers in vegetable stock. VG

Aegean Lemon Potatoes $10

Roasted potatoes, lemon, oregano and sea salt.

Aegean Fries $8

Crisp French fries with oregano, sea salt, crumbled feta and lemon.

Black Pepper Jus $4

Beef jus, cracked pepper, roasted shallot. One sauce included with each individual steak.

Isot Butter $4

Cultured butter, Urfa pepper, roasted garlic. One sauce included with each individual steak.

Aegean Herb Salsa $4

Parsley, oregano, capers, lemon, olive oil. One sauce included with each individual steak.

Dinner Experience for Two

A First Taste of MAVI — For Two $89

Three shared courses: haydari, acılı ezme and smoked eggplant with warm tırnak pide; a shared Adana and chicken shish platter with bulgur, charred vegetables, sumac onions and cacık; one Baklava Cloud to share. $89 total for two guests. Drinks, tax and gratuity additional.

*Steaks may be served raw or undercooked. Consuming raw or undercooked meats may increase your risk of foodborne illness. Please let your server know about allergies or dietary requirements. V · Vegetarian VG · Vegan. Steak weights are approximate before cooking. Wednesday crab feast, rotating Turkish specials and advance-order seafood tower: see the Specials menu or call to confirm availability. Baklava Cloud is on the Dessert menu.