

Ottoman Taverna

Ottoman Taverna Private Dining Information



Thank you for thinking of Ottoman Taverna for your special occasion.

Ottoman Taverna pays tribute to this empire, which absorbed the ideas and practices of those around them, rather than forcing its way of life onto the conquered. The cuisine of the Ottomans is influenced by all the great ingredients and techniques found throughout the region, melded into a complex flavor profile that is familiar to all, yet unique at the same time.

Our culinary team has crafted menus which pay homage to Turkey. Ottoman Taverna is a passion project of Hakan Ilhan; bringing the Turkish cuisine to the taste buds of guests.

425 I St NW Washington, DC 20001

Ottoman Taverna



The Sultan's Table

This long table is Chef's Table and accommodates up to 16 guests. This table can be sectioned off from the main dining room.

Ayasofya & Ephesus

These are two fully private areas of the restaurant that seat a maximum of 55 guests each.

Topkapi

This fully private area combines The Sultan's Table, Hagia Sophia and Ephesus.

Cappadocia

Our smallest private dining room accommodates 30 seated guests.





Express Lunch

Family Style Menu or Choice Menu

\$40 per person

1ST COURSE

Hummus

Chickpeas Spread with Garlic and Paprika Oil

Greek Salad

Romaine Hearts, Beets, Red Onion, Olives, Tomatoes, Feta Cheese, Lemon & Oregano Dressing

2ND COURSE

Tavuk Sis

Char-Grilled Chicken Cubes Seasoned with Herbs & Served with Bulgur Pilaf

Adana Kebab

Char Grilled Ground Lamb & Beef Kebab Seasoned with Red Pepper and Herbs Served with Bulgur Pilaf and Vegetables

Karnibahar

Cauliflower Stew, Tomatoes, Cipollini Onions and Parsley

3RD COURSE

Baklava

Finely Layered Pastry Filled with Nuts and Steeped in Syrup

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DINNER MENUS



425 I St NW Washington, DC 20001

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Family Style or Choice Menu
\$50 per person

1ST COURSE

Shepherd Salad

Chopped Tomatoes, Cucumbers, Onions, Green Peppers, Parsley,
Lemon & Oregano Dressing

Falafel

Chickpea Fritters, Tahini Sauce

Smoked Eggplant Salad

Smoked Eggplant, Onion, Anaheim Peppers, Garlic, Freshly Chopped Herbs
with Lemon Vinaigrette

2ND COURSE

Tavuk Sis

Char-Grilled Chicken Cubes Seasoned with Herbs & Served with Bulgur Pilaf

Adana Kebap

Char-Grilled Ground Beef & Lamb Kebap Seasoned with Red Pepper and Herbs Served with
Bulgar Pilaf

Iskender

Thinly Sliced Lamb & Beef Döner Kebap Served Over Toasted Pita Bread with Tomato
Sauce and Yogurt

Karnibahar

Cauliflower Stew, Tomatoes, Cipollini Onions and Parsley

3rd COURSE

Baklava

Finely Layered Pastry Filled with Nuts and Steeped in Syrup

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Family Style or Choice Menu \$60 per person

1ST COURSE

Shepherd Salad

Chopped Tomatoes, Cucumbers, Onions, Green Peppers, Parsley,
Lemon & Oregano Dressing

2ND COURSE

Zucchini-Carrot Cakes

Pan-Seared Zucchini Cakes, Scallions, Onions, Garlic, Dill

Smoked Eggplant Salad

Smoked Eggplant, Onion, Anaheim Peppers, Garlic, Freshly Chopped Herbs
with Lemon Vinaigrette

Zeytinyağlı Yaprak Dolmasi

Stuffed Grape Leaves with Rice, Pine Nuts, Raisin and Yogurt Sauce

3rd COURSE

Dana Sis

Char-Grilled Beef Cubes, Seasoned with Herbs and Served With Bulgur Pilaf

Tavada Levrek

Pan-Seared Branzino Served with Whipped Potatoes, and Sautéed Spinach

Karnibahar

Cauliflower Stew, Tomatoes, Cipollini Onions and Parsley

4rd COURSE

Sütlaç

Homemade cinnamon rice pudding

Baklava

Finely layered pastry filled with nuts and steeped in syrup

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Family Style or Choice Menu
\$75 per person

1ST COURSE

Lentil Soup (Per Person Item)

Red Lentils, Onions, Tomatoes, Paprika Oil

Shepherd Salad

Chopped Tomatoes, Cucumbers, Onions, Grated Feta Cheese, Marinated Olives

2ND COURSE

Zeytinyağlı Yaprak Dolması

Stuffed Grape Leaves with Rice, Pine Nuts, Raisin and Yogurt Sauce

Hummus

Chickpeas Spread with Garlic and Paprika Oil

Smoked Eggplant Salad

Smoked Eggplant, Onion, Anaheim Peppers, Garlic, Freshly Chopped Herbs
with Lemon Vinaigrette

3rd COURSE

Falafel

Chickpea Fritters, Tahini Sauce

İçli Kofte

Bulgur Wheat Köfte Stuffed with Ground Lamb & Beef, Walnuts and Parsley Sauce

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4rd COURSE

Tavuk Sis

Char-Grilled Chicken Cubes Seasoned with Herbs & Served with Bulgur Pilaf

Karnibahar

Cauliflower Stew, Tomatoes, Cipollini Onions and Parsley

Kuzu Pirzola

Thyme & Pepper Marinated Lamb Chops Served with Charred Eggplant and Onions

Tavada Levrek

Pan-Seared Branzino Served with Whipped Potatoes with Labneh And Sautéed Spinach

5th COURSE

Kunefe

Crisp Kadayif Pastry Soaked in Anise Syrup

Baklava

Finely Layered Pastry Filled with Nuts and Steeped in Syrup

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Drink Packages

Premium Drink Package

\$35.00 per person

House sparkling, white and red wine & draft beer

or

Deluxe Drink Package

\$55.00 per person

House sparkling, white and red wine & draft beer & rail spirits

or

Based on consumption



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Event Services

Place Cards & Printed Menus

Custom printed menus are provided on each place setting.
Place cards can be available with notice.

Floral Design

We offer floral design services for your event, however,
please inquire about a custom proposal.

AV

Please inquire about AV requests at least a week prior to the event.