

APPETIZER

ANTIPAIST ITALIAN APPETIZERS

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|---|---------------|
| 1. INSALATA CAPRESE | 8,00€ |
| Tomato mozzarella salad with basil and olive oil. (G) | |
| 2. BRUSCHETTA AL POMODORO | 8,00€ |
| House bread with tomato, garlic, olive oil, basil filling. (M,L) | |
| 3. INSALATA TRICOLORE | 9,50 / 16,00€ |
| Salad with smoked beef, parma ham, salami, olive oil and lemon mint. (G,M) | |
| 4. INSALATA MEDITERRANEA | 8,50 / 15,00€ |
| Salad with tuna, olives, feta cheese, sun-dried tomatoes and olive oil. (G) | |
| 5. INSALATA CAESAR POLLO | 8,00 / 15,50€ |
| Salad with chicken, rucola, croutons and caesar sauce. | |
| 6.INSALATA CAESAR SALMONE | 8,50 / 16,00€ |
| Salad with grilled salmon, rucola, croutons and caesar sauce. | |
| 7. ZUPPA DEL GIORNO | 7,50€ |

Soup of the day

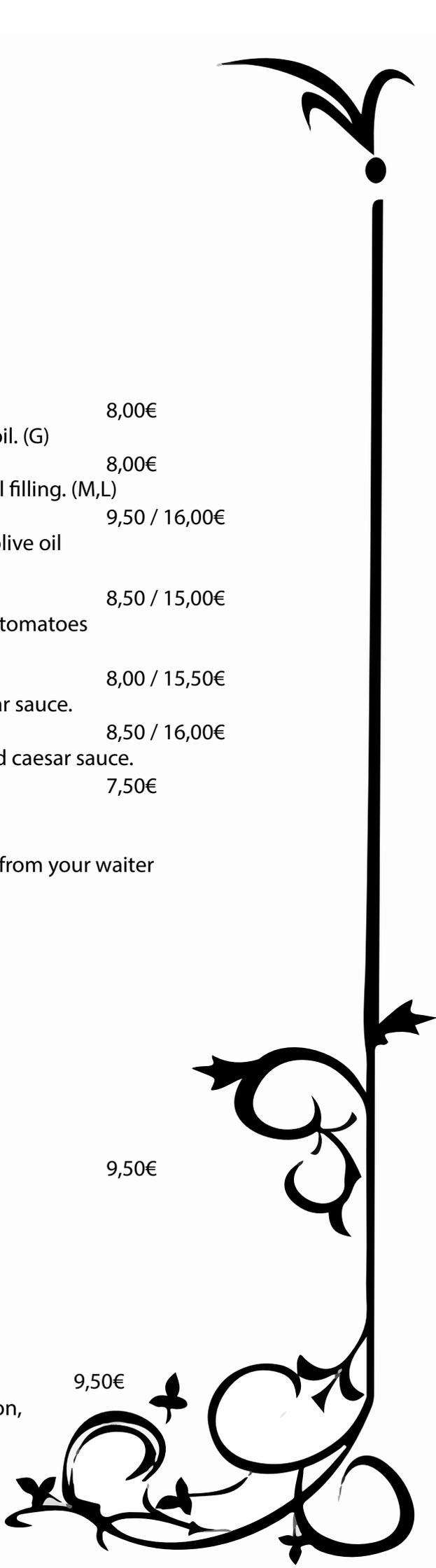
* You can inquire about the soup of the day from your waiter

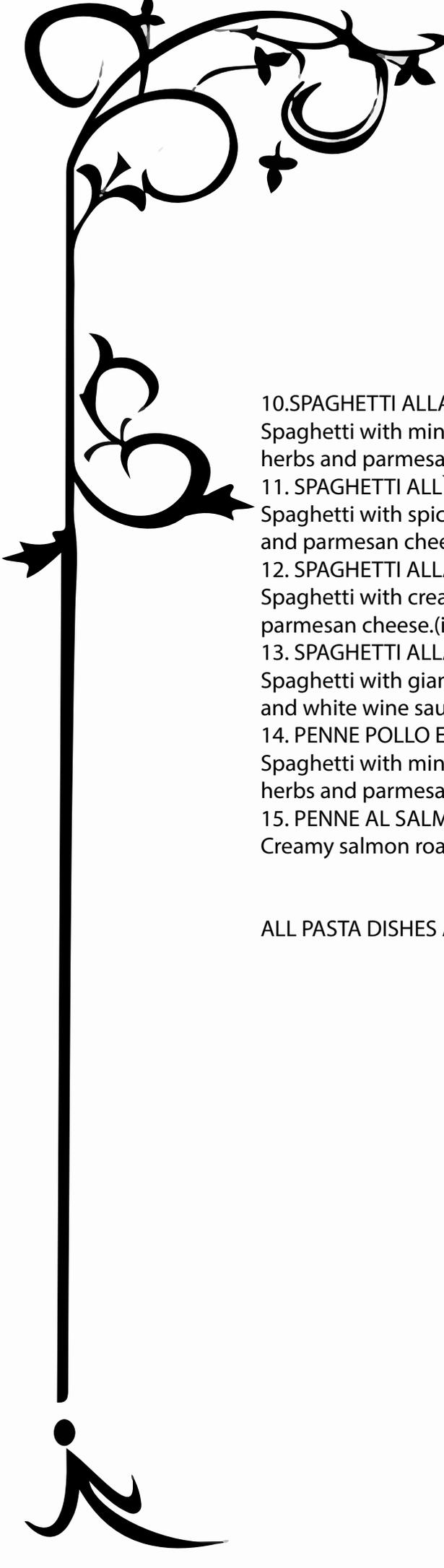
APPETIZER

TURKISH APPETIZERS

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| 8. MEZE ASSORTMENT | 9,50€ |
| House fresh baked bread | |
| Tsatsikia | |
| Hummus | |
| House salsa | |

Also available gluten-free. (G)

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| 9. COBAN SALAD | 9,50€ |
| Lettuce with mint, tomato, cucumber, red onion, parsley, garlic and pomegranate syrup. (G,L) | |
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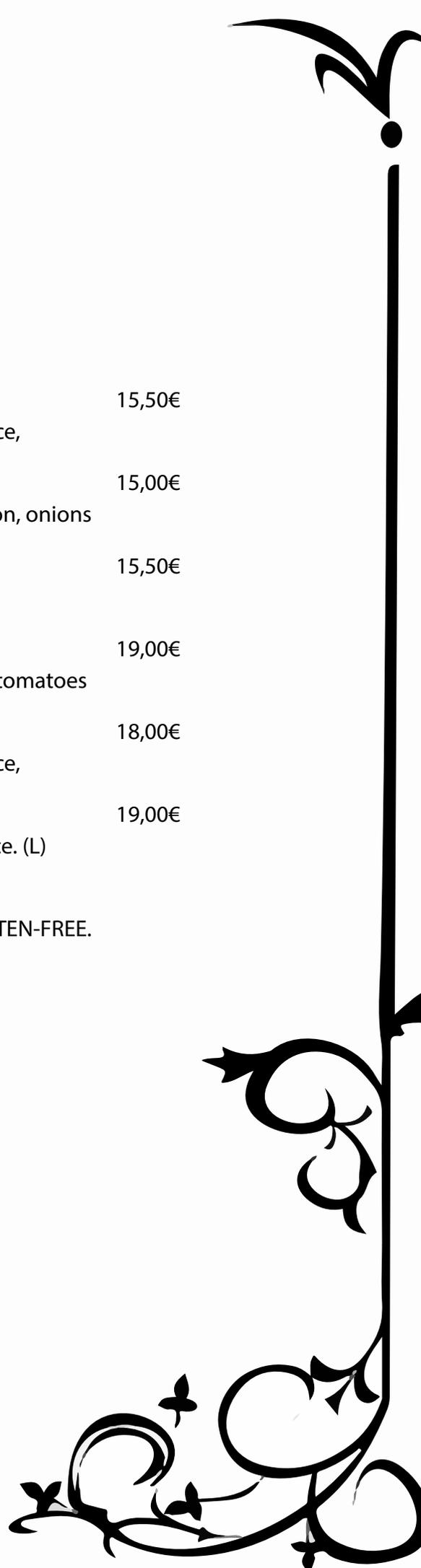


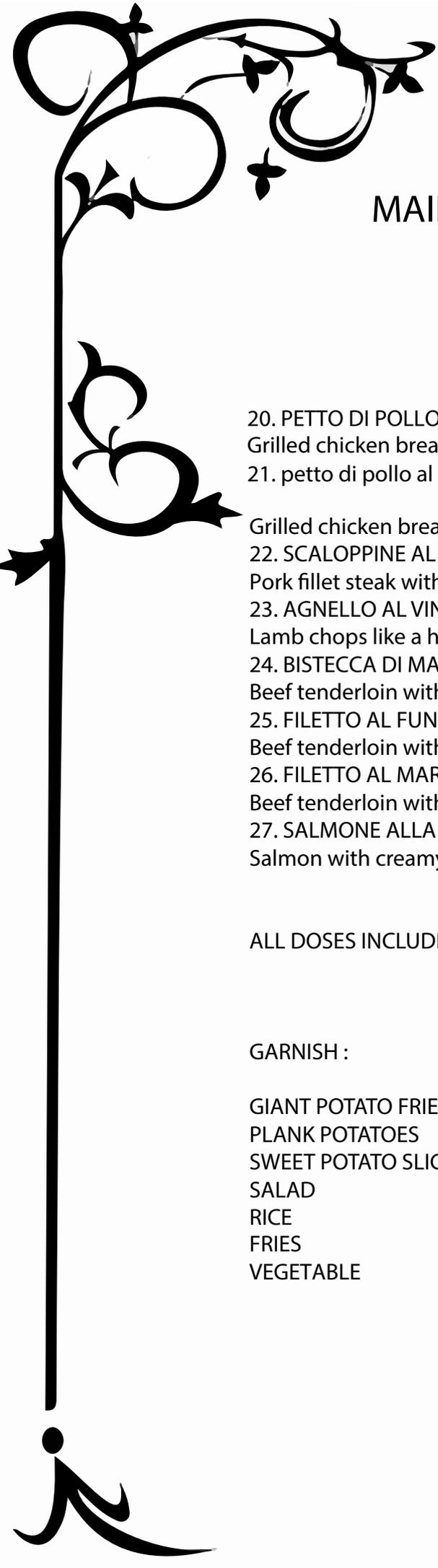
PASTA

ITALIAN

10.SPAGHETTI ALLA BOLOGNESE	15,50€
Spaghetti with minced meat and tomato sauce, herbs and parmesan cheese	
11. SPAGHETTI ALL`AMATRICIANA	15,00€
Spaghetti with spicy herb tomato sauce, bacon, onions and parmesan cheese.	
12. SPAGHETTI ALLA CARBONARA	15,50€
Spaghetti with creamy sauce with bacon and parmesan cheese.(incl. egg)	
13. SPAGHETTI ALLA SCOGLIO	19,00€
Spaghetti with giant shrimp, mussels, cherry tomatoes and white wine sauce. (L)	
14. PENNE POLLO E PEPERONI	18,00€
Spaghetti with minced meat and tomato sauce, herbs and parmesan cheese.	
15. PENNE AL SALMONE	19,00€
Creamy salmon roast with grlic and herb sauce. (L)	

ALL PASTA DISHES ARE ALSO AVAILABLE GLUTEN-FREE.





MAIN COURSE SECONDI PIATTI

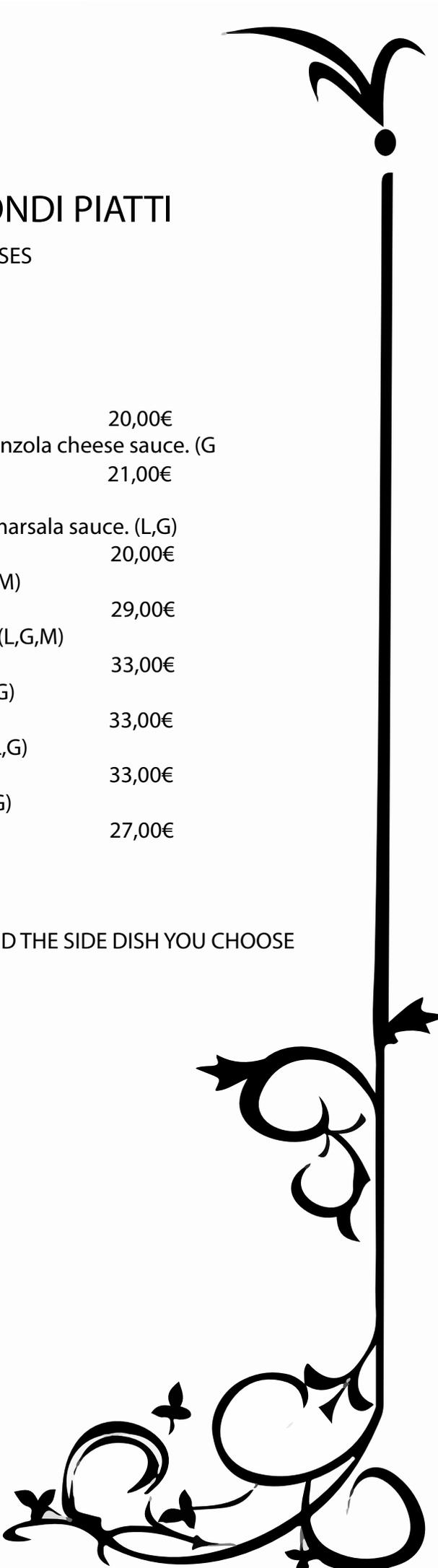
ITALIAN MAIN COURSES

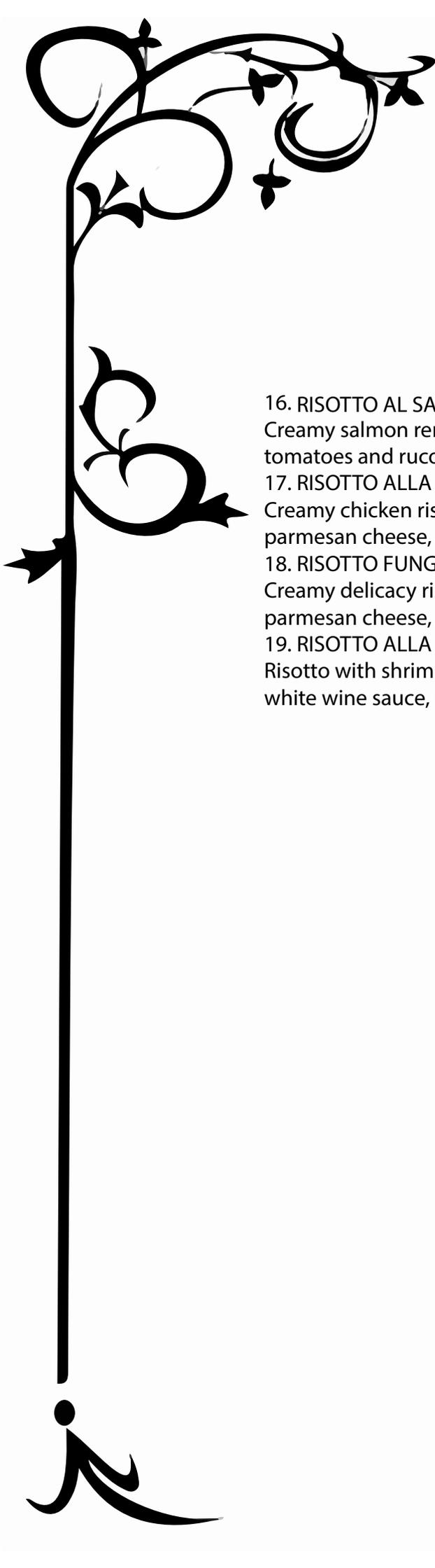
20. PETTO DI POLLO AL GORGONZOLA	20,00€
Grilled chicken breast fillet with creamy gorgonzola cheese sauce. (G)	
21. petto di pollo al marsala e caprino	21,00€
Grilled chicken breast fillet with goat cheese marsala sauce. (L,G)	
22. SCALOPPINE AL LIMONE	20,00€
Pork fillet steak with Italian lemon sauce. (L,G,M)	
23. AGNELLO AL VINO ROSSO	29,00€
Lamb chops like a house with red wine sauce.(L,G,M)	
24. BISTECCA DI MANZO AL PEPE 200g	33,00€
Beef tenderloin with creamy pepper sauce (L,G)	
25. FILETTO AL FUNGI PORCHINI 200g	33,00€
Beef tenderloin with creamy delicacy sauce. (L,G)	
26. FILETTO AL MARSALA E CAPRINO 200g	33,00€
Beef tenderloin with goat cheese marshal. (L,G)	
27. SALMONE ALLA PANNA E LIME	27,00€
Salmon with creamy lime sauce. (L,G)	

ALL DOSES INCLUDE SEASON VEGETABLES AND THE SIDE DISH YOU CHOOSE

GARNISH :

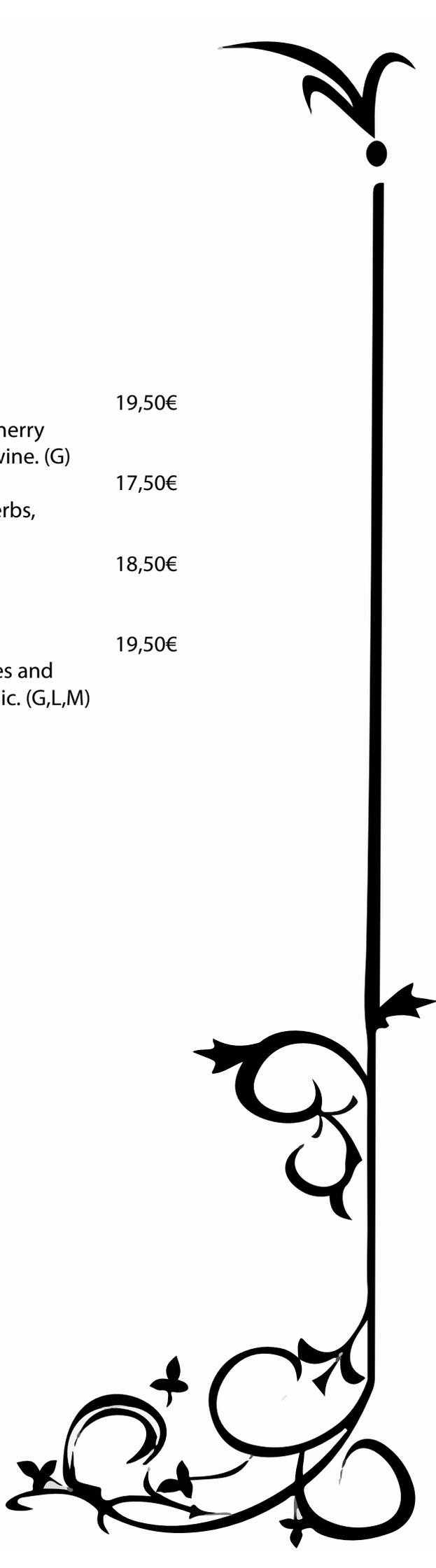
GIANT POTATO FRIES
PLANK POTATOES
SWEET POTATO SLICES
SALAD
RICE
FRIES
VEGETABLE





RISOTTO

ITALY

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| 16. RISOTTO AL SALMONE | 19,50€ |
| Creamy salmon removal with onions, fresh cherry tomatoes and rucola, flavoured with white wine. (G) | |
| 17. RISOTTO ALLA RUCOLA E POLLO | 17,50€ |
| Creamy chicken risotto with pesto, rucola, herbs, parmesan cheese, olive oil and garlic (G) | |
| 18. RISOTTO FUNGHI PORCINI | 18,50€ |
| Creamy delicacy risotto with tomato sauce, parmesan cheese, herbs and olive oil. (G) | |
| 19. RISOTTO ALLA PESCATRICE | 19,50€ |
| Risotto with shrimp, mussels, cherry tomatoes and white wine sauce, spiced with herbs and garlic. (G,L,M) | |
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MIDDLE EASTERN DISHES

CHARCOAL GRILL DELICACIES

40. ADANA KEBAB Grilled lamb minced meat skewer. (L,M)	17,50€
41. YOGURTLU KEBAB Grilled lamb minced with yogurt. (L)	18,50€
42. URFA KEBAB Grilled lamb minced meat with chili. (L)	18,50€
43. BEYTI KEBAB Grilled sheep minced meat skewer inside paper bread with yogurt sauce. (L)	19,50€
44. PATLICANLI KEBAB Grilled lamb minced meat skewers with eggplant. (L,M)	19,00€
45. KUZU SHISH Grilled sheep minced meat skewer.(L,M)	20,50€
46. TAVUK SHISH grilled chicken tenderloin skewer. (L,M)	19,50€
47. BONFILE SHISH grilled beef tenderloin skewer. (L,M)	22,00€
48. IZGARA KÖFTE Turkish meatballs made from grilled minced lamb and beef. (L,M)	19,50€
49. PIRZOLA Grilled marinated lamb chops. (L,M)	30,00€
50. KARISIK IZGARA A combination of different grilled delicacies includes marinated lamb chops, Turkish meatballs, lamb minced skewer and grilled chicken tenderloin. (L)	35,00€ / person 2per 60,00€ 3PER 90,00€

servings are served with seasonal vegetables, salad and rice.

Dishes include an appetizer meze assortment and house fresh baked bread

*Gluten-free bread available



MIDDLE EASTERN DISHES

FLAME PANS

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| 35. TAVUK SAC KAVURMA | 26,50€ |
| Chicken tenderloin, onions, peppers and tomatoes fried in one pan. (L,G,M) | |
| 36. BONFILE SAC KAVURMA | 28,50€ |
| Beef tenderloin, onions, peppers and tomatoes fried in one pan. (L,G,M) | |
| VEGETABLE SAC KAVURMA | 22,00€ |
| Peppers, onions, eggplant, zucchini, tomatoes, spiced with garlic and herbs.
(L,M,VEG) | |

dishes are served with seasonal vegetables, salad and rice.
dishes include meze assortment for starters and house fresh baked bread
Portions are served in a hot pan with a flame underneath

*Gluten-free bread available

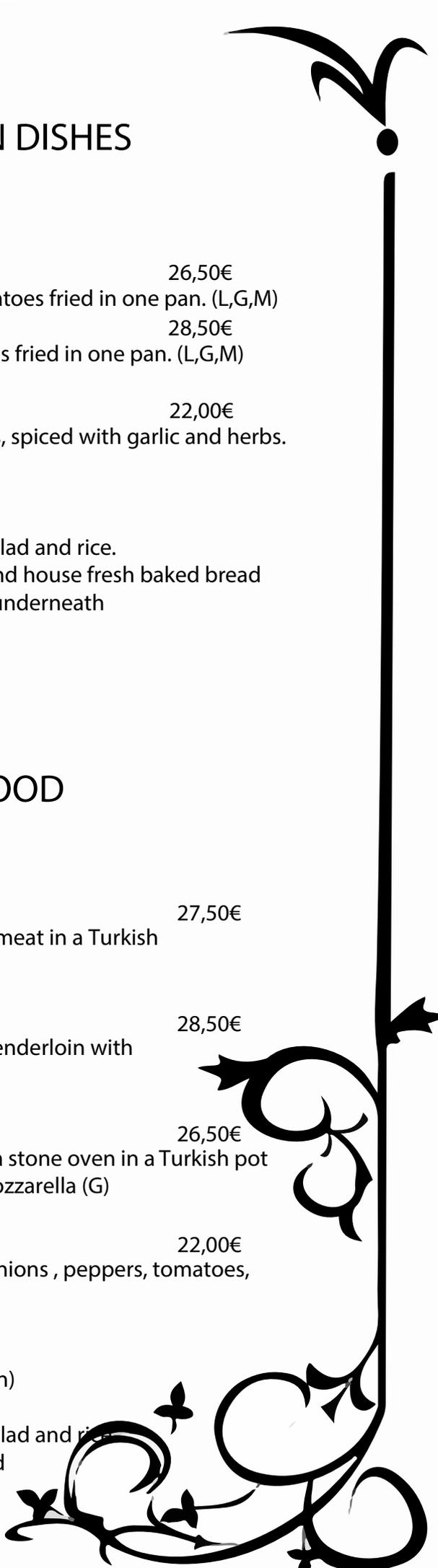
MIDDLE EASTERN FOOD

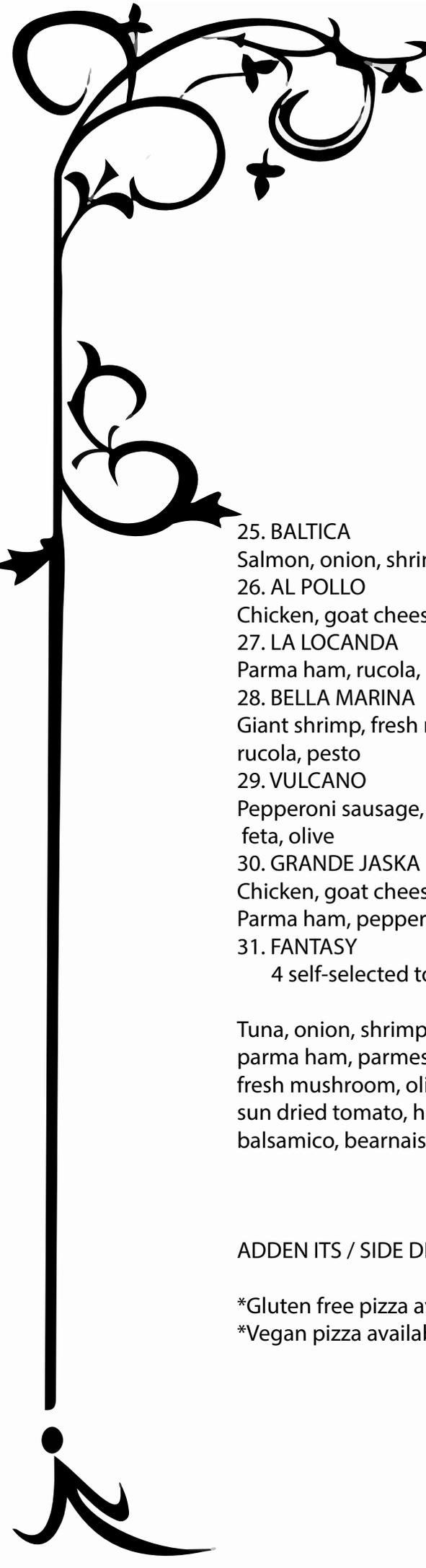
POTS

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| 37. KUZU ET SOTE | 27,50€ |
| In a stone oven, brewed and marinated lamb meat in a Turkish pot with onions, peppers, tomatoes, garlic and mozzarella. (G) | |
| 38. BONFILE ET SOTE | 28,50€ |
| In a stone oven, stewed and marinated beef tenderloin with onions , peppers, tomatoes, garlic and mozzarella. (G) | |
| 39. TAVUK ET SOTE | 26,50€ |
| Chicken tenderloin braised and marinated in a stone oven in a Turkish pot with onions, peppers, tomatoes, garlic and mozzarella (G) | |
| VEGETABLE SOTE | 22,00€ |
| braised and marinated beef tenderloin with onions , peppers, tomatoes, garlic and mozzarella. (G)
Onions, zucchini, tomatoes, peppers and spiced with garlic and herbs,
braised in a stone oven in a Turkish pot. (vegan) | |

dishes are served with seasonal vegetables, salad and rice
dishes include appetizer meze assortment and house fresh baked bread

*Gluten-free bread available





PIZZA

ITALY

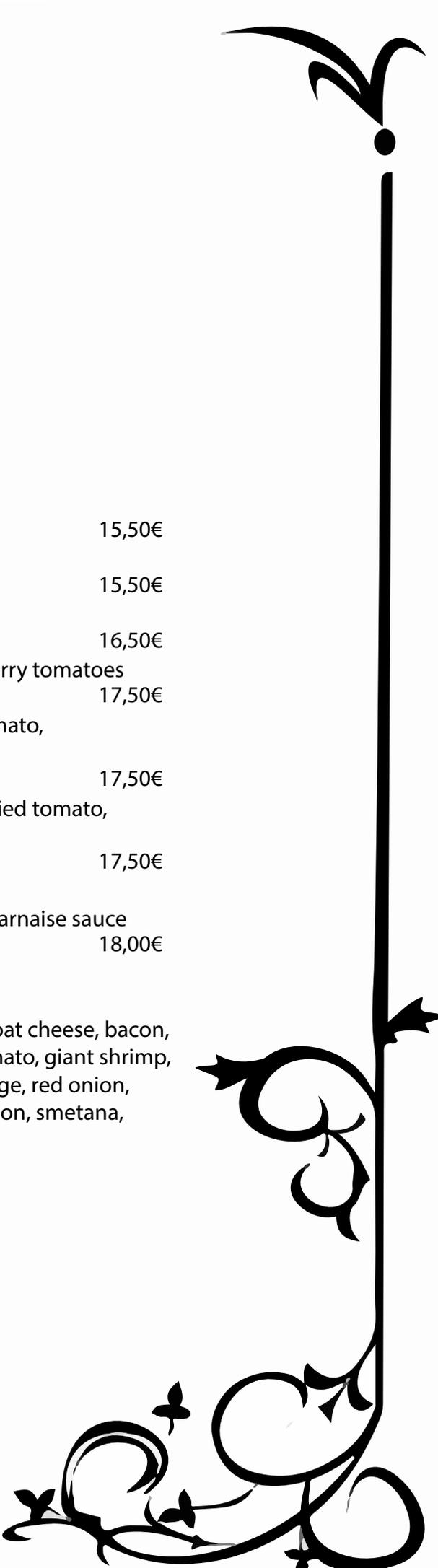
25. BALTICA	15,50€
Salmon, onion, shrimp, pickle, sour cream	
26. AL POLLO	15,50€
Chicken, goat cheese, bacon, rucola, balsamico	
27. LA LOCANDA	16,50€
Parma ham, rucola, parmesan cheese, fresh cherry tomatoes	
28. BELLA MARINA	17,50€
Giant shrimp, fresh mushroom, fresh cherry tomato, rucola, pesto	
29. VULCANO	17,50€
Pepperoni sausage, jalopeno, red onion, sun dried tomato, feta, olive	
30. GRANDE JASKA	17,50€
Chicken, goat cheese, bacon, rucola, balsamico Parma ham, pepperoni sausage, mozzarella, bearnaise sauce	
31. FANTASY	18,00€
4 self-selected toppings	

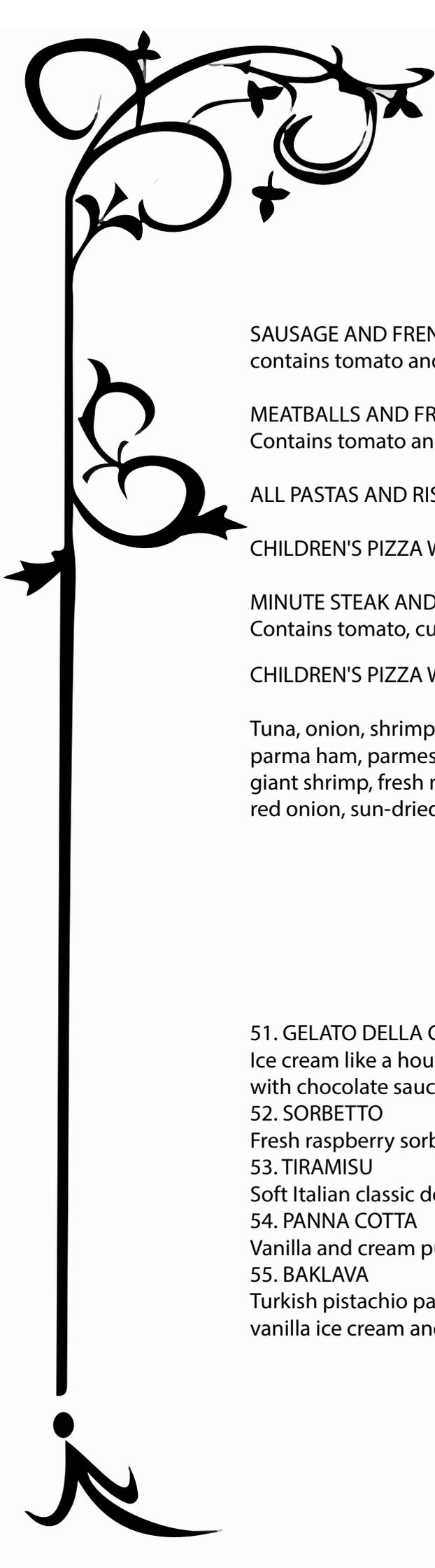
Tuna, onion, shrimp, pickle, chicken, salmon, goat cheese, bacon,
parma ham, parmesan cheese, fresh cherry tomato, giant shrimp,
fresh mushroom, olive, pickle, pepperoni sausage, red onion,
sun dried tomato, ham, jalopeno, feta, tofu, bacon, smetana,
balsamico, bearnaise sauce, pesto, garlic

ADDEN ITS / SIDE DISHES 1,50

*Gluten free pizza available.

*Vegan pizza available





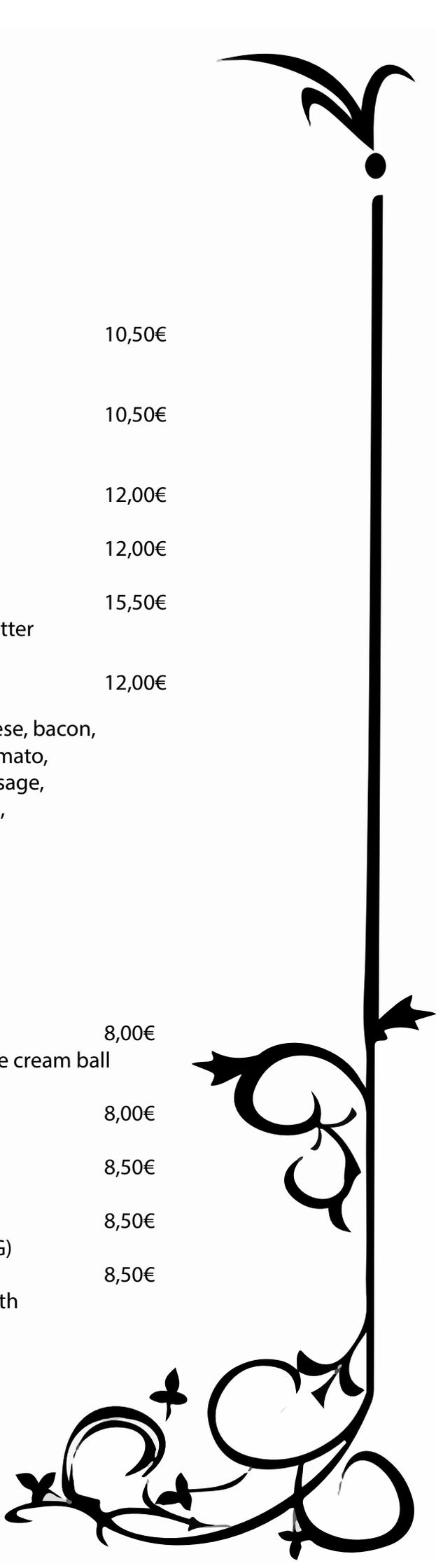
KIDS

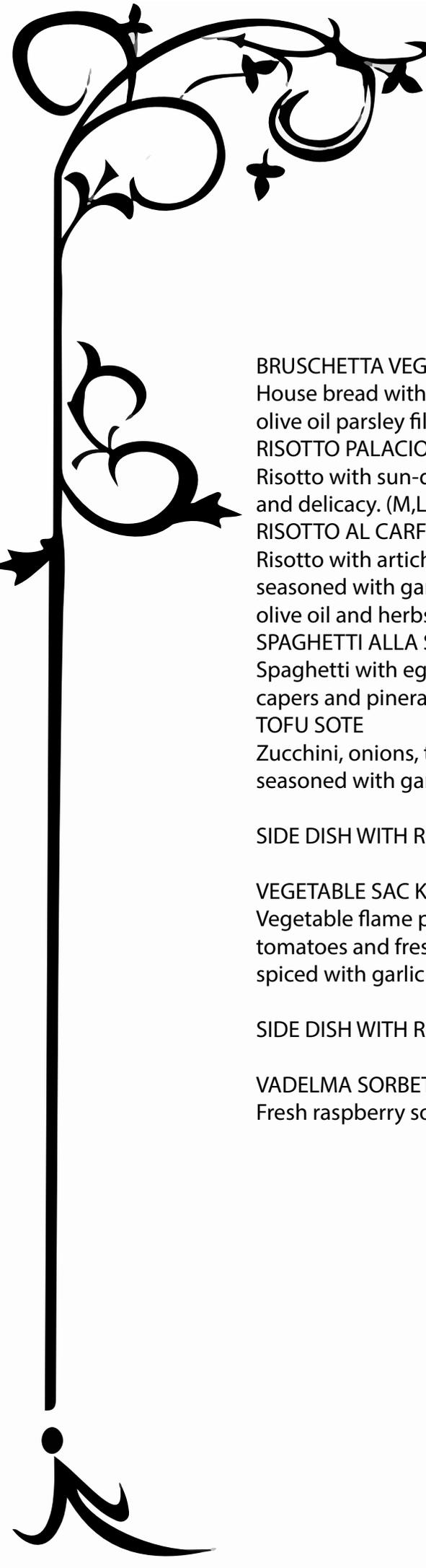
KIDS LIST

SAUSAGE AND FRENCH FRIES (M,L) contains tomato and cucumber	10,50€
MEATBALLS AND FRENCH FRIES (M,L) Contains tomato and cucumber	10,50€
ALL PASTAS AND RISOTTOS ON THE LIST	12,00€
CHILDREN'S PIZZA WITH TWO (2) TOPS	12,00€
MINUTE STEAK AND FRENCH FRIES Contains tomato, cucumber and seasoning butter	15,50€
CHILDREN'S PIZZA WITH TWO (2) FILLINGS Tuna, onion, shrimp, pickle, chicken, goat cheese, bacon, parma ham, parmesan cheese, fresh cherry tomato, giant shrimp, fresh mushroom, pepperoni sausage, red onion, sun-dried tomato, ham, tofu, rucola,	12,00€

DESSERT

51. GELATO DELLA CASA Ice cream like a house Vanilla and chocolate ice cream ball with chocolate sauce	8,00€
52. SORBETTO Fresh raspberry sorbet (G,L,M)	8,00€
53. TIRAMISU Soft Italian classic dessert	8,50€
54. PANNA COTTA Vanilla and cream pudding with berry sauce (G)	8,50€
55. BAKLAVA Turkish pistachio pastry made of pistachios with vanilla ice cream and chocolate sauce	8,50€





VEGAN

BRUSCHETTA VEGETERIANA	7,00
House bread with eggplant, peppers, garlic and olive oil parsley filling. (M,L,G)	
RISOTTO PALACIO	17,00
Risotto with sun-dried tomatoes, tofu, garlic, rucola and delicacy. (M,L)	
RISOTTO AL CARFIOFI E ASPARAGI	16,50
Risotto with artichokes, asparagus and cherry tomatoes, seasoned with garlic, olive oil and herbs (M,L,G)	
SPAGHETTI ALLA SICILIANA	16,00
Spaghetti with eggplant, tomato, garlic, basil, capers and pineram seeds. (M,L)	
TOFU SOTE	22,00
Zucchini, onions, tofu, tomatoes, peppers and fresh mushrooms, seasoned with garlic and herbs, braised in a Turkish pot. (M,L,G)	
SIDE DISH WITH RICE AND SALAD	
VEGETABLE SAC KAVURMA	21,00
Vegetable flame pan with peppers, onions, zucchini, tomatoes and fresh mushrooms, spiced with garlic and herbs. (L,G,M)	
SIDE DISH WITH RICE AND SALAD	
VADELMA SORBETTO	7,00
Fresh raspberry sorbet. (L,M,G)	

