

MENU

SOUP

- | | |
|--------------------|--------|
| 1. Lentil soup | € 4,00 |
| 2. Soup of the day | € 4,00 |

COLD STARTERS (Soguk mezeler)

All cold starters are served with bread

- | | |
|---|--------|
| 3. Ruccola salad | € 5,00 |
| <i>Ruccola, tomatoes, avocado, sunflower seeds, olive oil and pomegranate sauce.</i> | |
| 4. Greek salad | € 5,00 |
| <i>Feta cheese, bell pepper, cucumber, tomatoes, red onion, fresh mint and olive oil.</i> | |
| 5. Soslu patlıcan | € 4,00 |
| <i>Eggplant, onion, parsley, tomatoes, pepper, garlic and herbs.</i> | |
| 6. Babaganus | € 4,00 |
| <i>Aubergine, yogurt, bell pepper, carrots and garlic grilled on charcoal.</i> | |
| 7. Humus | € 4,00 |
| <i>Chickpeas, sesame paste, olive oil, garlic and herbs.</i> | |
| 8. Cacık | € 4,00 |
| <i>Yogurt, cucumber, dill, fresh mint and garlic.</i> | |
| 9. Acılı ezme | € 4,00 |
| <i>Hot pepper, tomatoes, bell pepper, onion, parsley and pomegranate sauce.</i> | |
| 10. Peynir ezme | € 4,50 |
| <i>Feta cheese, dried tomatoes, dill and olive oil.</i> | |
| 11. Kavun ve Peynir tabağı | € 6,00 |
| <i>Feta cheese and melon.</i> | |
| 12. Közlenmiş patlıcan | € 4,00 |
| <i>Eggplant, peppers, tomatoes, garlic and olive oil.</i> | |



WARM STARTERS (Sıcak mezeler)

All warm starters are served with bread.

(m.u.v. Sigara böreği, İçli köfte, en Talas böreği)

- | | |
|--|--------|
| 13. Sigara böreği (4 pieces) 🌿 | € 4,00 |
| <i>Fried filo pastry filled with feta cheese and parsley.</i> | |
| 14. İçli köfte (2 pieces) | € 4,50 |
| <i>Stuffed bulgur semolina dough with onion, pepper, minced meat, walnuts.</i> | |
| 15. Kalamar | € 6,00 |
| <i>Squid fried in oil with the cornmeal.</i> | |
| 16. Karides | € 6,50 |
| <i>Fried shrimp with tomato, pepper, garlic and parsley.</i> | |
| 17. Ispanak 🌿 | € 3,85 |
| <i>Fried spinach with tomato, pepper, red onion and garlic yogurt.</i> | |
| 18. Falafel (4 pieces) 🌿 | € 3,95 |
| <i>Falafel with celery, garlic, black pepper, dill and chickpeas.</i> | |
| 19. Mantar dolması 🌿 | € 3,75 |
| <i>Mushrooms from the oven filled with feta cheese and dried tomatoes.</i> | |
| 20. Talas böreği | € 4,50 |
| <i>Fried minced veal with onion, pepper and parsley.</i> | |

MEZZE TAFEL

A combination of appetizers.

- | | |
|---|---------|
| 21. Combination 7 cold mezze's | € 18,95 |
| 22. Mezze table for two people | € 25,00 |
| <i>Combination of 8 mezze's (5 cold and 3 warm mezze's).</i> | |
| 23. Mezze table for four people | € 35,00 |
| <i>Combination of 12 different mezze's (8 cold and 4 warm mezze's).</i> | |

DÜRÜM / WRAPS Served with fries and sauce.

- | | |
|---|--------|
| 24. Adana Dürüm | € 8,50 |
| <i>Seasoned minced lamb on skewer.</i> | |
| 25. Tavuk Şiş | € 8,00 |
| <i>Piece of chicken fillet on skewer.</i> | |
| 26. Kuzu Şiş | € 9,90 |
| <i>Piece of lamb on skewer.</i> | |
| 27. Köfte | € 8,00 |
| <i>Seasoned lamb and minced veal on skewer.</i> | |

FROM THE GRILL

All wood grill dishes are served with rice, salad and baked eggplant with garlic yoghurt.

- | | |
|---|---------|
| 40. Pirzola | € 18,00 |
| <i>Charcoal grilled, marinated and seasoned lamb chops.</i> | |
| 41. Kuzu şiş | € 16,90 |
| <i>Charcoal, marinated lamb tenderloin on skewers.</i> | |
| 42. Adana kebab | € 13,50 |
| <i>Seasoned lamb and minced veal on the charcoal grill.</i> | |
| 43. Karışık Izgara (mix) | € 17,00 |
| <i>On the charcoal, kofte, lamb chop, veal fillet, chicken thighs and chicken skewer.</i> | |
| 44. Beyti kebab | € 14,00 |
| <i>Seasoned lamb and minced veal in filo bread with yogurt, butter and tomato sauce.</i> | |
| 45. Kanat Izgara | € 12,75 |
| <i>Grilled chickenwing.</i> | |
| 46. Tavuk pirzola | € 12,75 |
| <i>Marinated chicken thighs grilled on charcoal.</i> | |
| 47. Tavuk şiş | € 12,50 |
| <i>Marinated chicken fillet grilled on charcoal on skewers.</i> | |
| 48. Izgara köfte | € 12,80 |
| <i>Charcoal grilled and seasoned lamb and minced veal.</i> | |
| 49. İskender | € 15,00 |
| <i>Pieces of veal, butter, yoghurt and tomato sauce on bread.</i> | |
| 50. Kaburga Izgara | € 17,00 |
| <i>Grilled mutton spare-ribs.</i> | |
| 51. Vegetarian grill 🌿 | € 11,50 |
| <i>Seasonal vegetables with garlic yoghurts and tomato sauce.</i> | |



CHILD MENU

52. Köfte € 8,00

Seasoned minced meat with salad and fries.

53. Tavuk € 8,00

Marinated chicken fillet on the skewer with salad and fries.

DAILY DISH

54. Dish of the day from € 9,00

Every day a different dish of the day with rice and salad.

DESSERT

55. Katmer € 6,50

Thin filo pastry with pistachio.

56. Künefe € 5,00

Sweet angel hairnest made of kadayif pastry, filled with mozzarella, topped with melted butter and served with pistachio.

57. Baklava € 4,00

Filo pastry with nuts and syrup.

58. Sütlaç € 4,00

Met rijst, melk, suiker, vanille en mazena.

59. İncir tatlısı € 4,00

With rice, milk, sugar, vanilla and mazena.

60. Dondurma € 4,00

3 types of ice cream vanilla, cocoa and strawberry.

61. Mezze yoghurt € 4,00

Yogurt with walnuts, sesame and honey.



WARM DRINKS

Tea	€ 2,25
Fresh mint tea	€ 2,80
Coffee	€ 2,50
Espresso	€ 2,50
Double espresso	€ 3,00
Cappuccino	€ 2,80
Latte	€ 2,80
Milk	€ 2,25

COLD DRINKS

Cola, Cola zero	€ 2,50
Fanta	€ 2,50
Cassis	€ 2,50
Sprite	€ 2,50
Ice tea	€ 2,50
Ice tea green	€ 2,50
Apple juice	€ 2,50
Bitter lemon	€ 2,50
Tonic	€ 2,50
AA	€ 2,50
Chocolate milk	€ 2,50
Red bull	€ 2,80
Spa blue	€ 2,00
Spa red	€ 2,00
Ayran	€ 2,00
Water 1 liter	€ 3,50



ALCOHOLIC BEVERAGES

BEER

Heineken bottle	€ 2,75
Hertog Jan bottle	€ 3,00
Efes beer bottle	€ 3,00
Malt beer	€ 2,75

STRONG LIQUORS

Yeni Raki glass	€ 4,50
Yeni Raki 35 cl	€ 30,00
Yeni Raki 70 cl	€ 55,00
Raki Tekirdag glass	€ 5,00
Raki Tekirdag 35 cl	€ 35,00
Raki Tekirdag 70 cl	€ 60,00
Gold Raki glass	€ 5,50
Gold Raki 35 cl	€ 40,00
Gold 70 cl	€ 68,00
Vodka	€ 4,50
Bacardi	€ 4,50
Jack Daniels	€ 5,50
Johnnie Walker Red label	€ 5,00

