

Cold Appetizers

- 1. TURKISH APPETIZERS** 225 ₺
Circassian chicken, "muhammara"-walnuts roasted pepper, tomatoes, pepper sauce, haydari - thick yoghurt with garlic and dill, hummus - chickpeas purée, fava beans salad, aubergine with sauce, stuffed wine leaves cooked in olive oil, whitecheese, tomatoes, cucumber
- 2. MOZZARELLA BUFFALO** 150 ₺
Buffalo mozzarella cheese in an arugula bed with sour cream and pesto sauce
- 3. TURKISH CHEESE PLATE** 260 ₺
Variety of local Turkish cheeses with nuts and dry fruits
- 4. HUMMUS** 75 ₺
Chickpeas purée, onion, tahini, olive oil and cumin

Salad

- 5. WARM GOAT'S CHEESE SALAD** 160 ₺
Breaded goat cheese with garden greens and balsamic vinegar
- 6. SPICY BEEFSTEAK SALAD** 195 ₺
Spicy grilled fillet steak with Mediterranean greens, cherry tomatoes, crispy vegetables and balsamic sauce
- 7. HELLIM SALAD** 170 ₺
Fresh greens, cherry tomatoes, cucumber and roasted pepper sauce
- 8. QUINOA SALAD** 150 ₺
Mixed greens, quinoa, cherry tomatoes, cucumber and crispy vegetables
- 9. TUNA FISH SALAD** 190 ₺
Mediterranean greens, corn, cherry tomatoes, cucumber, olive slices, crispy vegetables, cherry tomatoes, olive oil and lemon sauce
- 10. CAESAR SALAD WITH GRILLED CHICKEN** 180 ₺
Fresh lettuce leaves, cherry tomatoes, parmesan cheese, croton bread and ceasar sauce

Hot Appetizers

- 11. SOUP OF THE DAY** 60 ₺
Please get information from the service staff
- 12. CHEESE BOREK (CHESSE PUFF PASTRY)** 110 ₺
Curd chesse, mediterranean greens, cherry tomatoes, crispy vegetables and barbecue sauce
- 13. MUSKA BÖREK (VEGETABLE PUFF PASTRY TRIANGLES)** 120 ₺
Puff pastry triangles with carrots, spinach, zucchini, onion, garlic, Mediterranean greens, cherry tomatoes, crispy vegetables and barbecue sauce
- 14. PAÇANGA BÖREK (PASTRAMI PUFF PASTRY)** 135 ₺
Pastrami, chesse, pepper, Mediterranean greens, cherry tomatoes, crispy vegetables and barbecue sauce
- 15. ASSORTED BÖREK** 165 ₺
(Paçanga börek - pastrami puff pastry -, cheese börek - cheese puff pastry-, and muska börek-, vegetable puff pastry triangles with Mediterranean greens, crispy vegetables, olive oil, lemon and barbecue sauce
- 16. PANORAMIC BÖREK** 175 ₺
In pancake baklava - phyllo dough; roasted beef, garlic, roasted pepper, mushrooms, kashar cheese, cherry tomatoes, crispy vegetables, Mediterranean greens and barbecue sauce
- 17. SHRIMP CASSEROLE (WITH CHEESE)** 250 ₺
Shrimp, onion, tomato, pepper, mushroom, garlic and kashar cheese
- 18. FRIED CALAMARI** 240 ₺
Mediterranean greens, cherry tomatoes, crispy vegetables and tarotor sauce - tahini sesame purée, lemon juice, garlic
- 19. DEEP FRIED BUFFALO MOZZARELLA** 230 ₺
Pane mozzarella cheese; cranberry marmelade and field greens

Pasta

- 20. FETTUCCINE ALFREDO** 190 ₺
Chicken, mushroom, garlic, basil sauce, cream, parmesan cheese and butter
- 21. SEAFOOD FETTUCCINE** 210 ₺
Tomato sauce, basil sauce, parmesan cheese, garlic, calamari, shrimp, salmon and butter
- 22. SPAGHETTI BOLOGNESE** 170 ₺
Bolognese sauce, parmesan cheese, basil sauce and butter
- 23. KAYSERI MANTI (TURKISH RAVIOLI STUFFED WITH MEAT)** 160 ₺
With yoghurt and butter sauce with pepper
- 24. PENNE ALL'ARABIATA** 175 ₺
Tomato and hot chilli peppers sauce and garlic, red pepper, basil sauce, sliced olives, parmesan cheese and butter
- 25. FOUR CHEESE TORTELLONI WITH PESTO SAUCE** 180 ₺
Pesto sauce, cream and parmesan cheese, truffle oil and butter
- 26. RISOTTO WITH TRUFFLE OIL** 200 ₺
Mushroom, garlic, parmesan cheese, basil sauce, truffle oil and butter

Main Courses

- 27. LAMB "KÜLBASTI"** 340 ₺
Lamb, mashed aubergine, grilled tomato and pepper and lamb, marrow sauce
- 28. ROBESPIERRE** 330 ₺
Grilled steak slices, rocket leaves, cherry tomato and au jus sauce
- 29. ROASTED LAMB CHOPS** 425 ₺
Rice, grilled tomatoes, peppers, potato cuts on their skin
- 30. SAHAN KÖFTE** 290 ₺
Grill with meatballs on butter and walnut noodles with fried potatoes, grilled tomatoes, pepper and tomato sauce
- 31. LAMB SKEWERS** 340 ₺
Rice pilaf, french fries, lavash, grilled tomato and pepper
- 32. CHICKEN SCHNITZEL** 230 ₺
Chicken breast paned with panko; potato cuts on their skin arugula leaves, cherry tomatoes and butter
- 33. GRILLED CHICKEN WITH BARBECUE SAUCE** 240 ₺
With potato slices on their skin, tomatoes and grilled peppers with barbecue sauce
- 34. CHICKEN WITH SOYA SAUCE** 230 ₺
Strips of chicken with onions, garlic, mushrooms, soya sauce and cream, potato cuts on their skin and rice
- 35. CHICKEN CURRY** 250 ₺
Curry sauce, cream, mushrooms, rice and potato cuts on their skin

From The Sea

- 36. GRILLED SALMON WITH TERIAKI SAUCE** 245 ₺
Potatoes gretin, mix greens, cherry tomatoes, crispy vegetables and grilled lemon
- 37. GRILLED SEA BASS FILLET** 290 ₺
Potatoes gretin, mix greens, cherry tomatoes, crispy vegetables and grilled lemon
- 38. GRILLED SEA BREAM** 290 ₺
Potatoes gretin, mix greens, cherry tomatoes, crispy vegetables and grilled lemon
- 39. JUMBO SHRIMPS** 420 ₺
(Sautéed shrimps with tartar sauce and butter with special spices)

Steaks

- 40. DANA LOKUM** 430 ₺
Beef steak, patotoes gretin, caramalized onions, sauted spinach, grilled tomatoes, pepper and demi glass sauce with thyme of mountain
- 41. RIB EYE STEAK** 400 ₺
Buttered and walnut noodles, grilled tomatoes, pepper and roasted pepper sauce
- 42. PEPPER STEAK** 430 ₺
Rocket salad with onions and sumac, grill tomatoes pepper and pepper sauce
- 43. STEAK WITH MUSHROOMS** 430 ₺
Rocket salad with onions and sumac, grill tomatoes pepper and pepper sauce
- 44. STEAK CAFE DE PARIS** 450 ₺
Mashed potatoes and mixed greens, grilled tomatoes and peppers and cafe de Paris sauce

Special Dishes

- 45. KEBAB WITH YOGHURT** 420 ₺
Köfte- beef meatballs-, sirloin strips and lamb shish on a bed of pide -traditional Turkish bread with butter-, tomato sauce and yoghurt
- 46. LAMB TANDOORI** 390 ₺
Lamb, "keşkek"(wheat beaten with meat) grill tomatoes pepper and marrow sauce
- 47. CHEF SPECIAL** 450 ₺
Creamy sea bass in sauteed vegetables bed.

Ottoman Cousine Dishes

- 48. LAMB'S SHANK** 420 ₺
"Beğendi sauce "(mashed aubergine with flour) , grilled tomato, pepper and beef marrow sauce
- 49. MAHMUDIYE** 300 ₺
Chicken cooked with dried apricots, cinnamon, honey, onion, raisins and apple slices, served with mashed potatoes
- 50. ÇÖKERTME KEBAP EN CASSEROLE** 385 ₺
Sautéed Julienne strips of beef, tomatoes and peppers garlic onion with potato cuts on their skin
- 51. MUTANCANA** 340 ₺
Lamb, "keşkek" (beaten wheat with meat) shallots, dried apricot, raisins, almond, honey and cinnamon
- 52. SARAY KEBAP - PALACE KEBAB** 400 ₺
Grilled lamb shish kebab, meatballs, and slices of beef and chicken steak with tomatoes, rice and peppers
- 53. ÇOBAN KAVURMA CASSEROLE** 380 ₺
Sautéed lamb with pepper and shallots, garlic, tomatoes, served with potato cuts on their skin

Vegetarian - Vegan

- 54. GRILLED VEGETABLES PLATE** 220 ₺
Zucchini, eggplant, tomatoes and peppers with (or without) parmesan cheese and pesto sauce
- 55. VEGETARIAN CASSEROLE** 225 ₺
Sautéed seasonal vegetables with (or without) grated Kaşar cheese
- 56. GRUTEN FREE PENNE** 210 ₺
Napolitan sauce

Desserts

- 57. BAKLAVA** 95 ₺
With vanilla ice cream
- 58. KATMER (SPECIAL DESSERT FROM GAZIANTEP)** 95 ₺
With vanilla ice cream
- 59. "İRMİK HELVASI" SEMOLINA HALVA** 85 ₺
With vanilla ice cream
- 60. BROWNIE WITH WALNUTS** 90 ₺
With ice cream and chocolate sauce
- 61. PANORAMIC SOUFFLE WITH CHOCOLATE** 90 ₺
Powdered sugar and chocolate sauce and vanilla ice cream
- 62. BANANA ROLL IN BAKLAVA DOUGH** 135 ₺
Vanilla ice cream and honey
- 63. FRUIT PLATE** 125 ₺
Seasonal fruit
- 64. VARIETY OF ICE CREAM** 90 ₺
Vanilla and chocolate

Menu

English

