



COLD APPETIZERS

11 Special selections from our authentic 'meze' (west anatoia)
Each kind



5,00 TL

12 Special Selection of meze plate

15,00 TL



SALADS



21 Gavur dađı Salad (Gaziantep region)

Chopped ripe tomatoes,red onions, green peppers, cucumber,
tossed in olive oil, seasoned with parsley, garlic, bell peppers paste,
Turkish spices, walnut and sour pomegranate sauce

10,00 TL

22 Shepherd Salad (Central Anatolia)

Chopped tomato, cucumber, red onions, gren & red peppers,
dill and parsley tossed with olive oil and red vine vinegar
and sprinkled with Turkish Fetacheese

9,00 TL

23 Special style bean Salad (Antalya Region)

Special style bean salad with tahini bean pure

11,00 TL

24 Aegean Salad (Aegean Region)

Aegean greens, cottage cheese on fresh herbs with sour
pomegranate sauce

9,00 TL





SOUPS

- 31 Vegetable Soup (West Anatolia)** **7,50 TL**
Seasonal vegetables soup flavoured with herbs
- 32 Traditional red lentil soup with herbs (Kilis Region)** **7,50 TL**
- 33 Lapista Nuda Mashroom Soup (west blacksea region)** **7,50 TL**
- 34 Chilled yogurt cucumber cold soup (İstanbul Region)** **7,00 TL**
Thin chopped cucumber mixed yogurt and minced garlic served olive oil, topped with dried mint



HOT APPETIZERS

- 41 Turkish pastrami on humus (Hatay-south anatolia region)** **12,00 TL**
Oven cooked pastrami served on bed of warm humus(Mashed chick peas, mixed with fresh lemon juice, minced garlic olive oil and tahini)
- 42 Eggplant Patty (Mediterranean zone)**  **11,00 TL**
Pan fried, marinated slice eggplants with cheese and fresh herbs sauces, yoghurt on the side
- 43 Mengen Rice (West black Sea Region)** **10,00 TL**
Rice, flavoured with beef bullion, mixed with sauteed mushrooms, green peppers and tomatoes
- 44 Mild Hellim Cheeses slices (Aegean Zone)**  **12,00 TL**
Served on seasonal aegean greens



MAIN COURSES

51 Sauteed Greens (Black sea region)



Fresh chopped seasonal greens, sauteed with onions and delicately seasoned with our homemade sauces

16,00 TL

52 Manisa Çizmeli Kebab (Aegean Region)

Veal meat, lightly cooked with herbs, stuffed in yeasty crepe

18,50 TL

53 Hangel Mantısı (Bulanık&Muş Region)

Homemade fresh ravioli stuffed with seasoned ground beef served in garlic-yogurt sauce topped with melted hot butter and mixed with red pepper.

16,00 TL

54 Çazlak Kebab (East and South Anatolia)

Gril beef than baked in it's own juices, delicately seasoned and served with potatoes,carrots and Pfifferling mushroom sauce

21,00 TL

55 Eggplant Püre Kebab (Southeast Anatolia)

Thinly sliced homemade mixture of beef served on our famous homemade eggplant dip (charbroiled eggplant pured) sprinkled with parsley

18,50 TL

56 Baked Lamb Leg (Mediterranean Zone)

Baked lamb leg, marinated with herbs, on sauteed regional bitter thistle greens, pine nuts

19,50 TL

57 Aegean style sour meatballs (Aegean-mediterranean zone)

Veal meatballs with Special sour sauces

18,00 TL

58 Baked lamb loin (Southeast anatolia)

Lamb loin baked in it's own juices with grain pilaff

18,50 TL

59 Chicken cutlet (Central Anatolia)

Gril chicken cutlet with sweet and sour almond sauce

17,00 TL

60 Seasonal Fish

Depending on the season and kind of fish, prepared on the grill, wraped in wine leaves, Pan fried cooked or in the oven by steamed with traditional seasonal greens. Please ask your waiter

23,00 TL



CHEESE

71 Selection of Turkish cheeses with walnuts and crackers (All around Anatolia)

Ezine white cheese, cheese from Van, Erzurum,
Çerkez cheese, Tulum Chesee

14,00 TL



DESSERT

81 Wedding Helva (Cenrtal Anatolia)

Traditional wedding samolina havla cooked with orange and
walnut served homemade icecream on the side

7,50 TL

82 Revani (İstanbul Region)

Samolina pastry soaked in light syrup

7,00 TL

83 Keskul (West Anatolia)

Special milk and rice starch dessert with almond and
powder peanuts on top

6,00 TL

84 Stuffed dry apricot (Malatya Region)

Dry apricot stufed with fresh almond served with icecream

7,00 TL

85 Cherry Crumpets Pastry (Afyon Region)

Crumpets in thick sour cherry syrup

7,50 TL

86 Seasonal Fruits Plate

6,00 TL