

TRADITIONAL TURKISH MEZZES

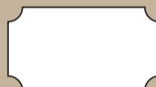
HUMMUS

Pureed chickpeas with lemon, tahini, garlic and olive oil



HAYDARI

Strained yogurt with herbs and garlic



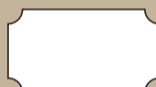
EZME SALAD

A Southeast Turkish take on salsa with tomato, onion, peppers, garlic, parsley and pomegranate molasses



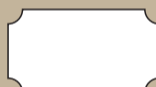
SAKSUKA

Fried aubergine (eggplant) in a tomato, olive oil and garlic sauce



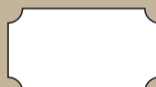
BABAGANNUS

Pureed grilled aubergine (eggplant) with lemon, olive oil and garlic



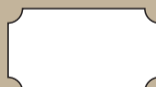
STUFFED GRAPE LEAVES WITH OLIVE OIL

Stuffed grape leaves with rice, onion, mint, pine nuts, currants and cinnamon



IMAMS FAVORITE

A delicious Ottoman specialty; Aubergine in olive oil with onions, peppers, tomatoes and pine nuts



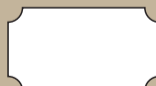
STUFFED PEPPERS WITH OLIVE OIL (DOLMA)

Sundried red peppers stuffed with rice, onion, mint pine nuts, currants and cinnamon



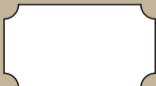
TURKISH CHEESE PLATE

Our selection of five cheese from around Turkey, including braided cheese from Diyarbakir, smoked Circassian cheese herbed cheese from Van, white sheeps milk cheese dried apricots, walnuts and crackers



MIXED APPETIZER PLATE (FOR TWO PERSON)

Eight appetizers including aubergine salad, stuffed grape leaves humus eggplant in tomato garlic sauce and more



TRADITIONAL TURKISH APPETIZERS

SOUPS

Ezogelin Soup

(This soup, made with tomatoes, rice and red lentils, peculiar to Turkish cuisine, comes from the name of Ezo Gelin, one of the Barak Turkmens, from Uruş village in Gaziantep's Oğuzeli district .)

Vegetable soup

(Specially prepared from the fresh vegetables of the season.)

Tomato soup

(Tomato soup; A delicious soup made with tomatoes, butter, flour, milk and water, enjoyed both summer and winter.)



WARM APPETIZERS

Paçanga Pastry

(It is a pastry prepared with phyllo dough and consists of cheddar cheese, pastirami, tomatoes and pepper.)

Palace Style Pastry

(Rolled pastry stuffed with three kind of local chese and topped honey sauce)

Hot Dolma Plate

(Stuffed sun-dried tomatoes peppers aubergines and grape leaves)

Mushroom Casserole

(Mushrooms prepared with plenty of butter and cheese are baked in the oven in a casserole.)

Shrimp Casserole with Butter

(Butter, garlic, and shrimp are baked in the casserole.)

Fried calamari

(Served with greens and tarator sauce.)

Stuffed meatballs (kibbeh)

(This dish from the Şanlıurfa region is boiled with minced meat, walnuts, plenty of spices and served fried.)



SALADS

Palace Salad with Cheese and Thyme

(Prepared with tomatoes, cucumber, pepper, parsley feta cheese dry time and onion. Served with olive oil and pomegranate syrup.)

Mountain Salad

(This salad, named after Gavur Mountain, an extension of the Taurus Mountains, is prepared with tomatoes, parsley, green pepper, spring onion, nectarine and walnuts and served with lemon and pomegranate syrup.)

Seasonal Salad

(Prepared with carrots, radishes, lettuce and red cabbage. Served with olive oil and lemon juice.)

Parmesan Arugula Salad

(Shaved parmesan cheese tossed with arugula leaves cherry tomatoes raisins walnut sun dried tomato with olive oil and balsamic vinegar dressing)

Grilled Chicken Salad

(Lettuce grilled parmesan cheese and caesar sauce topped with grilled chicken and tomatoes)



VEGETABLE FOODS

Vegetable Casserole

(Mixed seasonal vegetables are baked in the oven with tomato sauce in a casserole.)

Bezincan

(This dish, which means eggplant in Arabic, is served with roasted eggplant, butter, garlic, goat cheese and walnuts.)

Falafel

(Mashed chickpeas with vegetables deep fried served with sauce)

Karniyarik

(A vegetarian version of this traditional Turkish stuffed eggplant dish with peppers tomatoes onion pine nuts and cheese)

Grilled Vegetable Plate

(Vegetables selected from seasonal vegetables are grilled. Served with grilled halloumi cheese, hot sauce and basil sauce.)



PITAS

Although its origin derives from the Greek word " Pita ", it gained the standards we know today during the Ottoman period.

Lahmacun

(The history of Lahmacun dates back to the ancient Babylonians. It is an Eastern dish and has a history of approximately 5000 years . Lahmacuna is called Turkish Pizza in some places.)



Cheese Pita

Minced Meat Pita

Mixed Pita

Bafra Pita

(Its history dates back to the 1850s. It belongs to the Black Sea Region and is prepared with minced meat.)

Vegetable Pita

Roasted Beef Pita

(Prepared with cheese and roasted beef.)



PASTAS

Penne Alla Arabiatta

(Tomato sauce slice olives fresh basil and parmesan cheese)

Spaghetti Napoliten

(Served with tomato sauce and parmesan cheese.)

Spaghetti Bolognese

(Prepared with tomato sauce and minced meat.)

Penne with Chicken

(Julienned slices chicken carrot zucchini and cream sauce)

Couscous with Vegetables

(Its history dates back to the early 20th century. It is a type of pasta made from semolina and flour.)

Ravioli - (MANTI)

(According to an Armenian researcher, it started to be consumed in the 13th century in the Kingdom of Cilicia. Turkish-speaking peoples brought this dish with them to Anatolia. It is made with minced meat and served with yoghurt and tomato sauce and plenty of butter.)



ANATOLIAN DISHES FROM CHICKEN MEAT

Osmanish Chicken

Herodotus inscriptions between the 8th and 4th centuries BC show that this dish is approximately 8 thousand years old. This dish, prepared with chicken pieces and vegetables, is prepared by baking it in the oven in a clay casserole.)



Almond Chicken

(It is prepared by cooking vegetable and chicken pieces with almonds. Served with garnish.)



Sehzade Chicken

This is our special dish prepared with apples, mushrooms, raisins and curry sauce.)



Chicken with 3 Mushrooms

(It is prepared by cooking oyster mushrooms, chestnut mushrooms and cultured mushrooms with chicken pieces.)

Mihribah Sultan

(Chicken fillet pieces cooked with dried forest fruits and cream.)

ANATOLIAN DISHES FROM LAMB OR BEEF MEATS

Osmanish Casserole

Herodotus inscriptions between the 8th and 4th centuries BC show that this dish is approximately 8 thousand years old. This dish, prepared with pieces of meat and vegetables, is prepared by baking it in the oven in a clay casserole.)



Iskender kebab

(It is the most famous kebab of the Bursa region. It started in Kayhan market in 1867. It is prepared with doner meat on buttered pita bread and served with tomato sauce and yoghurt.)



Islim Kebab

(This dish, which is cooked in a closed clay pot, is identified with the word steam (soak) because it is cooked with its own steam. This dish, prepared with eggplant and meatballs, is served with rice.)



Papaz Yahni

(This dish, prepared with shallots and plenty of meat, by a Turkish neighbor for a sick priest at a time when Bulgarians, Greeks and Armenians lived together, has survived to this day.)

Mushroom Entrecote

(Grilled entrecôte is served with mushroom sauce and garnish.)

CAPPADOCIA KEBAB (TESTI KEBAB) (FOR 2 PEOPLE)

One of the unique tastes of the Cappadocia region is the famous testi kebab. It is a dish that initially revolves around tandoori culture. Traditional testi kebab is prepared by putting meat and ingredients into clay pots called testis and pots produced in the Avanos district and cooking them in a tandoor.

Lamb Testi

Beef Testi

Chicken Testi



OTTOMAN CUISINE FOODS

Mahmudiyye Chicken

(It is known as Mahmud II 's favorite dish. It was first included in a banquet menu dated 1539.)

Mutancana with Black Plum

(It is among Fatih Sultan Mehmet Khan's favorite dishes. It was prepared in the Ottoman Palace kitchen in the 15th and 16th centuries. It is prepared with lamb meat, shallots, almonds, apricots, rezaki grapes, figs and honey .)

Sultan Bohçası

(Filled meat pieces cooked with dried fruits, almonds, walnuts, mushrooms and broth are served with a special presentation.)

Hünkar Beğendi

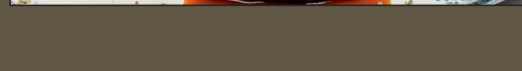
(Prepared with grilled tenderloin pieces, roasted eggplant and cheddar cheese. Served with tomato sauce.)

Lamb's shank

(This kebab, which originates from the Malatya region, is cooked tandoori style and is a very soft meat. It is served with eggplant puree.)

Lamb Shoulder (For 2 People)

(Tandoor-cooked lamb shoulder is for two people and served with Ottoman pilaf with almonds.)



KEBAB AND GRILLS

Adana Kebab (SPICY OR NON SPICY)

(It emerged in the historical bazaar of Adana in the second half of the 19th century. Beef and lamb are ground into minced meat with a knife and mixed with hot pepper. It is cooked on a charcoal grill and served with grilled tomatoes, peppers and sumac onions with rice)

Pistachio Kebab

(Minced meat with pistachio painless steel knives is cooked on a charcoal grill and served with grilled tomatoes, peppers and sumac onions with rice)

Aubergine Kebab

(Minced meat with painless steel knives is cooked on a charcoal grill with aubergine served with grilled tomatoes, peppers and sumac onions with rice)

Grilled Meatballs

(A mixture of beef with delicious spices expertly grilled served with rice grilled tomatoes green peppers and home fries)

Meat Shish (Lamb or Beef)

(It is prepared by soaking cubed meat pieces in marinade , then attaching them to skewers and cooking them on a charcoal grill. Served with grilled tomatoes, peppers and sumac onions with rice)

Pasha Meatballs

(Cheese meatballs prepared with caramelized onions and mushrooms. Served with tomato sauce with rice)

Doner Kebab (shawarma)

(grilled tomato peppers onions and rices home fried)

Chicken Shish Kebab

(It is prepared by keeping cubed chicken thighs in the marinade . They are put on skewers and cooked on a charcoal grill. Served with grilled tomatoes, peppers and sumac onions with rice)

Lamb chops

(The cutlets selected from young lamb are marinated and cooked on a charcoal grill. Served with grilled tomatoes, peppers and sumac onions with rice)

Chicken Wings

(Chicken wings cooked on a charcoal grill are served with grilled tomatoes, peppers and sumac onions with rice)

Mixed Kebab Plate (For 2 People)

Served with lamb skewers, chicken skewers, meatballs, Adana kebab, entrecôte , chops, rice and grilled vegetables with rice)



SEA FOODS

Our fish varieties are 100% marine sea fishes

Sea bass

(Mediterranean sea bass cooked on a charcoal grill with seasonal greens.)



Sea bream

(Caught sea bream from the Mediterranean and Black Seas, cooked on a charcoal grill with seasonal greens.)



Grilled Salmon

(Served with arugula onion tomato lemon and buttered baked potato)



Steamed Haddock Fish

(Haddock fish prepared as fillet is cooked with tomato, pepper, bay leaf, onion and lemon and served steamed .



Shrimp Casserole

(In a clay casserole with mushrooms, peppers, onions, tomatoes, garlic and spices)
It is cooked in the oven and served.)



DESSERTS

Kunefe

(This dessert was mentioned in a book written in the 18th century. This dessert, prepared with kadayif and string cheese, is filled with sherbet and served hot with pistachios and ice cream.)



Katmer

(It is a type of dumpling in the Southeastern Anatolia region, around Gaziantep. It is served with pistachio and ice cream.)



Rice pudding

(A dessert featured in 15th century medical books is prepared with milk, sugar and rice and served with ice cream.)



Baklava

(It is the most special type of baklava from the Gaziantep region. It is served with ice cream.)



Seasonal Fruit Plate



Ice cream



SOFT DRINKS

Water 0.5 lt.

Water 1 lt.

Sparkling Water 0,33 cl.

Sparkling Water 0,75 lt.

Fresh Orange Juice

Fruit Juice / Apple, Peach, Cherry

Cola

Sprite

fanta

Ice tea

Ayran

Lemonade



HOT DRINKS

Tea

Herbal teas in French Press

Linden, chamomile, pomegranate, apple, rosehip

Turkish coffee

Espresso

Americano

Latte



BEERS

Efes



Bomonti Unfiltered

Carlsberg

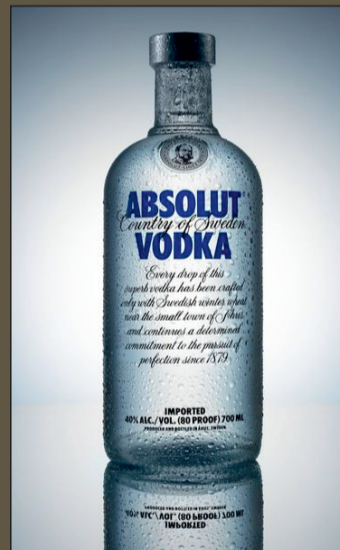
Heineken

Miller



VODKA

Smirnoff



Absolute

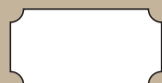
Gray Goose



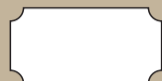
İstanblue

GIN

Gordons



Beefeater



Gilbeys



Hendricks



RUM

Bacardi



Campari



Captain Morgan



TEQUILA

Olmega



Sierra



Olmega Gold



RAKİ

Yeni raki

4 cl

8 cl



Tekirdağ

4 cl

8 cl



Beylerbeyi

4 cl

8 cl



VERMOUTH

Martini Dry

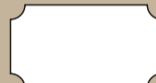


Martini Rosso

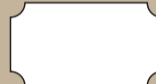


LIQUEUR

Bitter Almond



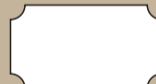
Mint



Cherry



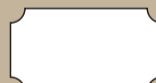
Baileys



Jagermeister



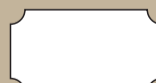
Malibu



Campari

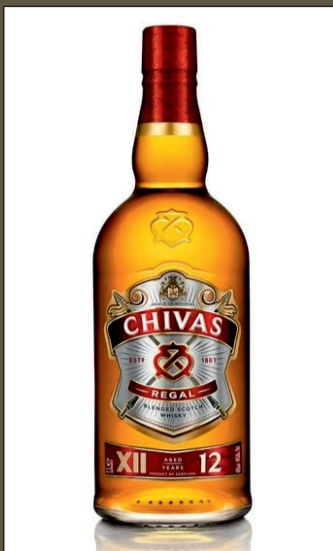
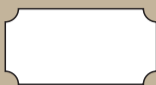


Aperol

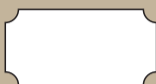


WHISKEY

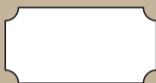
Chivas Regal



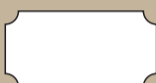
Jack Daniels



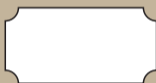
Jim Beam



Black Label

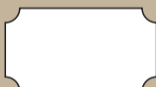


J&B



COGNAC

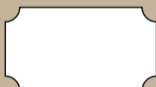
Martell VS



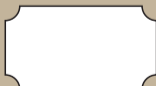
Remy Martin V.Sop



Hennesy V.Sop



Metaxa



COCKTAILS

Aperol Spritz

Mojito

Pina Colada

Cosmopolitan

Margarita

Long Island

Lynchburg Lemonade



MOCKTAILS

Virgin Mojito

Virgin Colada

Mango Tango

Cinnamon

