



Starters(Cold)

1. **Gavurdagi Salatasi** 6, 5
Tomatoes with walnuts and parsley in pomegranate sauce
2. **Antep Ezme** 5, 5
Vegetables with chili, olive oil and garlic
3. **Patlican Salatasi** 5, 5
Grilled aubergines with peppers, onions, parsley with oliveoil and lemon
4. **Yogurtlu Patlican Salatasi** 5, 5
Roasted aubergines with turkish yoghurt
5. **Cacik** 5, 5
Turkish yoghurt with cucumber, pressed garlic, mints and lemon juice
6. **Yoghurtlu Cevizli Kereviz** 5, 5
Yoghurt with celery, garlic and ground walnuts
8. **Kisir** 6, 5
Turkish rice with roasted onions, tomatoes, peppers, garlic, parsley, lettuce and yoghurt-mint dressing

Starters (Hot)

11. **Kabak Mücver** 6, 9
Courgettes with onions, parsley, dill, feta, lettuce and yoghurt-mint sauce
12. **Karisik Kizartma** 6, 9
Grilled vegetables with garlic and tomato sauce
13. **Yaprak Sarma** 5, 5
Filled vine leaves with rice and pine nuts
14. **Icli Köfte** 6, 5
Turkish rice with minced beef, tomatoes and onions
15. **Sigara Böregi** 5, 5
Pastry filled with fets and lettuce
16. **Peynir Kizartma** 5, 9
Fried feta , tomatoes, onions and lettuce
17. **Manti** 8, 5
Homemade pastry filled with minced beef
18. **Pastirmali Peynir Firinda** 8, 9
Backed feta with ham



- If you wish, we can create a mixed appetizer plate (cold and hot) from 2 people as well ▪

Salads



20. **Roka Salatasi** 8,9
Arugula salad with cherry tomatoes and balsamic-honey dressing
21. **Coban Salatasi** 7,9
Cucumber, tomatoes, onions, shephards cheese and olives
23. **Mediteryan Salata** 8,9
Green salad variations with tomato and walnuts
24. **Sezon Salatasi** 9,9
Mixed salad with cherry tomatoes, cucumber, olives and fruits of the season with balsamic-honey dressing

Soups



25. **Domates Corbasi** 5,0
Tomato soup with herbs and cheese
26. **Mercimek Corbasi** 5,0
Lentil soup with mint

Pide (filled turkish pastry)

28. **Ispanakli Pide** 11,0
Pide filled with spinach, feta, egg and rocket
29. **Mozarella `li Pide**
Pide filled with mozzarella and tomatoes
30. **Vejeteryan Pide** 11,0
Pide filled with feta, cheese, tomatoes, peppers and mushrooms
31. **Karidesli Pide** 12,0
Pide filled with feta, cheese, spinach and shrimps
32. **Döner Kebap Olive** 14,0
Döner Kebap with spinach, peppers, cherry tomatoes and cheese



Toppings for Salads

- parmesan cheese 2,0
- shepherds cheese 2,0
- shrimp skewer 4,0
- grilled chicken 4,0
- grilled mushrooms 2,0
- grilled shrimps 3,0

From the charcoal grill



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| 33. Döner Kebap | 13, 5 |
| Döner Kebap with bulgur, potato skices, lettuce and yogurt/mint dip | |
| 34. Iskender Kebap | 15, 0 |
| Döner Kebap with yogurt/tomato sauce and lettuce | |
| Cökertme Kebap | 22, 0 |
| 35. Dry aged beef fillet tips with homemade potato sticks, yogurt and Tomato sauce | |
| 36. Izgara Köfte | 15, 0 |
| Meatballs (beef and lamb) with bulgur, potato slices lettuce and dips | |
| 38. Adana Kebap | 16, 0 |
| Minced beef skewers with bulgur, potato slices and dips | |
| 41. Dana Külbasti | 18, 0 |
| US-Beef with sweet potato fries and dips | |
| 42. Karisik Izgara | 19, 0 |
| Mixed meat plate with bulgur, potato slices and dips | |
| 43. Kuzu Sis | 17, 0 |
| Lamb skewers with bulgur, potato slices and dips | |
| 44. Pirzola | 19, 0 |
| Lamb chop with bulgur, potato slices and dips | |
| 45. Kuzu Kafes | 26, 0 |
| Lamb karree with vegetables, rosemary potatoes and dips | |
| 46. Kuzu Beyti | 25, 0 |
| Lamb medallions with vegetables, rosemary potatoes and dips | |
| 47. Dana Sis | 17, 0 |
| Beef skewers with bulgur, potato slices and dips | |
| 49. Cheddar Peynirli Köfte | 17, 9 |
| Minced beef filled with cheddar cheese with potato fries | |
| 50. Kuzu Bonfile Sarma | 25, 0 |
| Rolled lamb filled with mustard and parmesan served with sweet potato fries and dips | |

From the oven



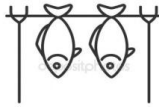
53. Kuzu Incik 16, 0
Lamb shank with vegetables and rosemary potatoes
55. Köfte Olive 16, 0
Meatballs topped with melted mozzarella, vegetables and potato slices
56. Güvec 15, 0
Sliced lamb with eggplant, tomato, pepper, courgette, mushrooms and bulgur

Pan dishes



59. Sac Kavurma 17, 0
Braised lamb with pepper, tomato, onions, herbs and bulgur
60. Sac Kavurma (Tavuk) 15, 0
Braised chicken with pepper, tomato, onions, herbs and bulgur
64. Karides Tava 14, 0
Prawns with vegetables and herbs
165. Dana Izagra Tava 18, 0
US beef with vegetables, steakhouse frites and dips

Fish



61. Izgara Cupra 18, 0
Grilled bream with vegetables, rosemary potatoes, onion rings and dips
63. Izgara Alabalik 16, 0
Grilled sea trout with vegetables, rosemary potatoes, onion rings and dips
164. Somon Baligi 19, 0
Grilled salmon with vegetables, rosemary potatoes, onion rings and dips

Chicken



149. Tavuk Sis 15, 0
Chicken skewers with bulgur, potato slices and dips
150. Peynirli Tavuk Göğüsü 16, 0
Chicken breast topped with melted feta, vegetables, potato slices and dips
151. Tavuk Sarma 16, 0
Chicken breast filled with mushrooms, eggplant, courgettes with potato slices
152. Chicken breast filled with roast beef slices and cheese in a crispy coating, frites and cheese sauce 17, 0

For Groups (3 course menu)



- Mixed appetizer plate
- Mixed meat pate with vegetables, potato slices, bulgur and dips
- Mixed dessert plate

2 Person 60,0
Every other person 25,0

Vegetarian dishes



65. Sebze Sote 12,0
Vegetable pan with rice
- 66 Güvec 13,0
Braised vegetables with bulgur
- 67 Peynirli Imam Bayildi 13,0
Eggplant filled with rice and vegetables and bulgur

For Kids

- 73 Nuggets Teller 5,9
Chicken nuggets with potato slices and salad
- 74 Tavuk Sis 5,9
Chicken skewers with potato slices and salad
- 75 Döner Teller 5,0
Doner meat with potato slices and salad

Desserts

- 76 Dondurmali Baklava 5,0
Baklava with almonds, walnuts and icecream
- 78 Dondurmali Künefe 6,0
Pastry strings with nuts, honey and icecream
- 81 Mousse au Chocolat 5,9
Dark chocolate with egg, sugar and butter
- 82 Mascarpone Früchte- Crème 6,0
Mascarpone cream with fruits topped with chocolate cookies
- 83 Maras Dondurmali Katmer 8,5
Puff pastry with pistachios and icecream



■ If you wish, we can create a mixed dessert plate from 2 people as well ■