

STARTERS and MEZZES

SEASONAL MEZES

Local Mezzes Made with Fresh Products

HOT LAVASH BREAD

Butter with Olive Oil



SOUPS

TARHANA SOUP

Western Black Sea Homemade Pepper Tarhana



LENTIL SOUP

with Pepper Butter



HOT APPETIZERS

“MÜCVER” WITH WILD HERBS AND MUSHROOM

Served with Tahini Yoghurt Sauce



PERUHI (TURKISH RAVIOLI)

Roasted Walnuts and “Keş” Cheese (Traditional Dried Yoghurt)



BOMBAY BEAN SALAD

with Root Spinach and Green Asparagus



“AVCI BOREK”

Minced Meat and Vegetables Pastry with Mediterranean Greens and Muammara Sauce



SALADS

YEDİKULE GRILLED LETTUCE SALAD

with Lettuce, Sorrel, Arugula, Carrots, Dried Figs, Hazelnuts and Olive Oil Vinaigrette Dressing



MEDITERRANEAN FATTOUSH SALAD

with Toasted Lavash and Pomegranate Molasses



MAIN COURSES

AUBERGINE ROLLED GROUND MEAT KEBAB

Served with Grilled Tomatoes, Bell Peppers, Onions and Parsley Sprigs



LAMB "PAÇIK"

Lamb Meat on Village Patato Bread, Fried Green Onions and Ezme Sauce



STUFFED CHICKEN WITH WILD MUSHROOMS AND FRESH HERBS

Roasted Purslane with Barley Noodles



ADANA KEBAB

Served with Sautéed Onions, Peppers, Parsley, Roasted Tomatoes, Peppers and Pita Bread



GRILLED BEEF CUTLET

Served with Firik Pilaf and Grilled Zucchini



CHICKEN SKEWER KEBAB

Served with Firik Pilaf, Sautéed Onions, Peppers, Roasted Tomatoes



ANTALYA KEBAB PLATE

Served with Bean Piyaz Salad, Lavash Slices, Roasted Tomatoes and Peppers



STEAMED SEASONAL FISH

with Local Fresh Herbs and Potatoes



HOT SHAKSHUKA (VEGAN)

Served with Aubergine, Zucchini, Potato, Carrot, Green Pepper, Red Capia Pepper, Tomato, Garlic, Onion and Parsley



FALAFEL BALLS (VEGETERIAN)

Served with Parsley, Cherry Tomatoes, Lemon, and Tahini Yoghurt Dip



If you have a food allergy, intolerance or sensitivity, Please speak to your server about ingredients in our dishes before you order your meal.