Safran

## SAFRAN RESTAURANT MENU

STARTERS AND APPETIZERS

## SEASONAL APPETIZERS

Local Appetizers Made From Fresh Product

## HOT LAVASH BREAD

Olive Oil with Butter

## SOUPS

## ＂TARHANA＂SOUP

Fermented Mixture of Yoghurt，Flour，Greens and Vegetables

## LAMB NECK SOUP

Spicy Sunflower Oil
＂AYRAN AȘI＂SOUP（Cold Yoghurt Soup）
Chickpeas，Wheat and Mung Beans

## HOT APPETIZERS

## ＂MÜCVER＂with WILD HERBS and MUSHROOMS

Fried Zucchini Patties with Tahini Yoghurt Sauce

Roasted Walnuts and＂Keṣ＂Cheese（Traditional Dried Yoghurt）

## BOMBAY BEAN SALAD

Spinach Roots and Green Asparagus

## ＂AVCI BOREK＂

Minced Meat and Vegetables Pastry with Mediterranean Greens and Muammara Sauce

## HOT HUMMUS

Chestnut M

CRISPY FENNEL SALAD
with Hawthorn Vinegar and Fresh Strawberries
MEDITERRANEAN FATTOUSH SALAD
with Toasted Lavash and Pomegranate Molasses

## BEEF TANDOORI

PACIK＂
Lamb Meat on Village Patato Bread，Fried Green Onions and Pate Sauce
STUFFED CHICKEN with WILD MUSHROOMS and FRESH HERBS舽会舁通 Roasted Purslane with Barley Noodles

ADANA KEBAB
Sauteed Onions with Peppers，Parsley，Roasted Tomatoes，Peppers and Pita Bread

## GRILLED LAMB TENDERLOIN

$0 \%$ 路 边
Traditional Freekeh Pilaf，Grilled Zucchini and Hummus
CHICKEN SKEWER KEBAB
Traditional Freekeh Pilaf，Sauteed Onion with Peppers and Roasted Tomatoes and Peppers

## ANTALYA KEBAB PLATE ＂Piyaz＂White Bean and Onion Salad with Tahini Sauce

SEASONAL STEAMED FISH $\propto \triangleq \propto$

With Local Fresh Herbs and Potatoes
OVEN BAKED SPICY VEGETABLES（VEGETARIAN）迹
Served with Potato Puree with Red Lentils
CHICKPEAS and PEAS with CURRY SAUCE（VEGAN）
Served with Garlic，Onion，Red Curry and Coconut Milk
DRY AGED STEAK（ Chargeable Price Per $\mathrm{Kg}=50 €$ ）
Sauteêd Vegetables，Baby Potatoes，Green Asparagus，Green Pepper Sauce and Béarnaise Sauce



