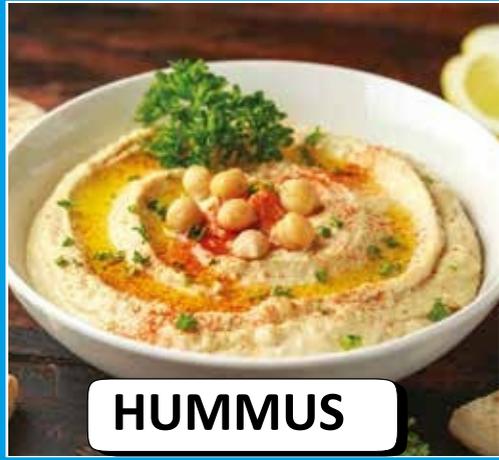




**%10 Service charge will be added.**



**HUMMUS**



**GRAPE LEAVES**



**HAYDARI**

## COLD APPETIZERS / *MEZELER*

### HUMMUS / *HUMUS*

Pureed Chickpeas with Lemon, Tahini, Garlic and Olive Oil

320 TL

### HAYDARI

Strained Yoghurt with Herbs and Garlic

320 TL

### TURKISH TAKE ON SALSA SALAD / *ACILI EZME*

Asoutheast TurkishTakeOn Salsawith Tomato,Onion,Peppers, Garlic,

320 TL

### *BABAGHANOUSH*

Baked eggplant mash with garlic, drier tomato with virgin olive oil

320 TL

### EGGPLANT IN TOMATO GARLIC SAUCE/ *PATLICAN ŞAKŞUKA*

Fried Eggplant in a Tomato, Olive Oil and Garlic Sauce (V)

320 TL

### EGGPLANT SALAD / *PATLICAN SALATASI*

Pureed Grilled Eggplant with Lemon, Olive Oil and Garlic (V)

320 TL

### STUFFED GRAPE LEAVES / *YAPRAK SARMA*

### ANCHOVY IN SAUCE / *SOSLU HAMSI*

The Famous Fish From The Black Sea in a Herbed Olive Oil Dressing

510 TL

### CHEESE PLATE / *PEYNİR TABAĞI*

Traditional Turkish Cheese with Dry Fruits

550 TL

### MIXED APPETIZERS PLATE / *KARIŞIK MEZE TABAĞI*

Eight Appetizers Including Eggplant Salad,Stuffed Grape Leaves, Hummus, Eggplant in Tomato , Garlic Sauce and More (V)

1050TL

1100 TL



**Mixed Meze Platter**



**Cheese Platter**

MIXED PASTRY



KIBBEH



FISH SOUP



## HOT APPETIZERS / SICAK APERATİFLER

SOUP OF THE DAY / GÜNÜN ÇORBASI 320 TL

Chef's Special Soup Of The Day / Ask Your Waiter

TOMATO SOUP / DOMATES ÇORBASI 350 TL

Homemade Tomato Soup with grated cheese

CHICKEN SOUP/ TAVUK ÇORBASI 400 TL

Chicken with carrot, Mushroom and Cream

FISH SOUP/ BALIK ÇORBASI 500 TL

Fish with carrot, Mushroom and Cream

CHEESE ROLLS / SİGARA BÖREĞİ 500 TL

Rolled Fried Borek with Marinated Soy Sauce on the Side (V)

PACHANGA PASTRY / PAÇANGA BÖREĞİ 600 TL

Pastrami, cheese and red pepper

GRILLED HALLOUMI CHEESE / HELLİM IZGARA 600 TL

Grilled Halloumi cheese, served with greens

KIBBEH / İÇLİ KÖFTE 600TL

A dish made of bulgur, stuffed with minced meat and deep fried

CHEF`S MIXED BOREK PLATTER / KARIŞIK BÖREK TABAĞI 900 TL

Pachanga pastry, spinach pastry, cheese rolls served with soy sauce

FRIED CALAMARY / KALAMAR TAVA 1050 TL

Served with tarator sauce on the side

SHRIMPS IN BUTTER/ TEREYAGINDA KARIDES 1100 TL

Stirred with mushroom, pepper and garlic butter.

OCTOPUS CASSEROLE / AHTAPOT GÜVEÇ 1200 TL

Finely cooked octopus, sauteed in butter garlic and herbs.

## SIDE ORDERS / SICAK APERATİFLER

FRENCH FRIES / PATATES CİPSİ 400 TL

Served with Ketchup and Mayonnaise

POTATO CROQUETTES / PATATES KROKET 400 TL

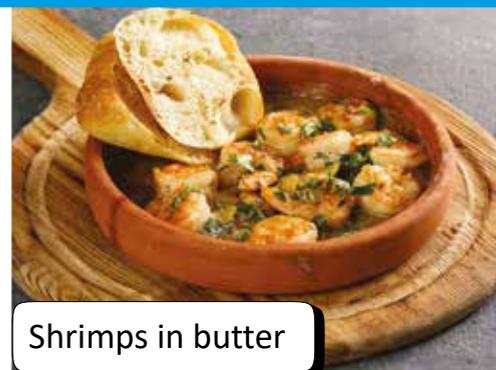
Served with Ketchup and Mayonnaise

ONION RINGS / SOGAN HALKASI 400 TL

Fried Calamary

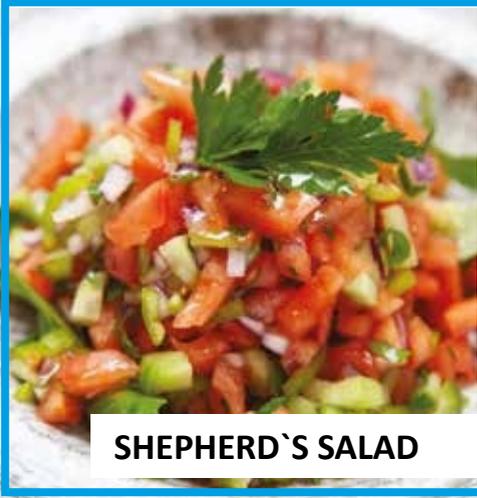


Shrimps in butter



Potato Croquette

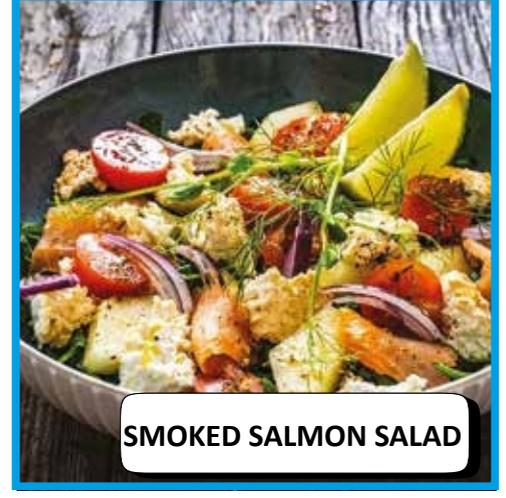




**SHEPHERD`S SALAD**



**TUNA FISH SALAD**



**SMOKED SALMON SALAD**

## SALADS / SALATALAR

### SHEPHERD`S SALAD/ *ÇOBAN SALATA*

Traditional Turkish Salad of Finely Chopped Tomato, Cucumber, GreenPeppers,RedOnion,Parsleyand PomegranedMolasses

600TL

### GREEK SALAD/ *YUNAN SALATASI*

Feta cheese, grated carrots, tomato, cucumber, corn with olive oil & balsamic dressing. (V)

660 TL

### PARMESAN ARUGULA SALAD / *PARMESANLI ROKA SALATASI*

Sliced parmesan cheese topped with arugula, cherry tomatoes with an olive oil & balsamic dressing.

660TL

### TUNA FISH SALAD / *TON BALIKLI SALATA*

Iceberg, Tuna Fish, corn, capers, cherry tomato, cucumber, red onion with honey mustard dressing.

700 TL

### HALLOUMI CHEESE SALAD / *HELLİM PEYNİRLİ SALATA*

Mediterranean, greens, cherry tomato, cucumber, corn, Halloumi Cheese with special dressing.

700 TL

### MOZARELLA CAPRESE/ *CAPRESE SALATASI*

Sliced bio tomatoes, mozzarella cheese, pesto, and balsamic vinegar.

730 TL

### CHICKEN CEASER SALAD / *TAVUKLU SEZAR SALATA*

Romain Lettuce with ceaser sauce, parmesan slices, topped with grilled chicken and cherry tomato

700 TL

### SMOKED SALMON SALAD / *FÜME SOMON SALATASI*

Mediterranean greens, cherry tomatoes, capers and topped with smoked salmon with chef`s dressing.

950 TL

### OCTOPUS SALAD / *AHTAPOT SALATASI*

Mediterranean greens, cherry tomatoes, capers and topped with filled octopus

950 TL

### SEAFOOD SALAD / *DENİZ ÜRÜNLERİ SALATASI*

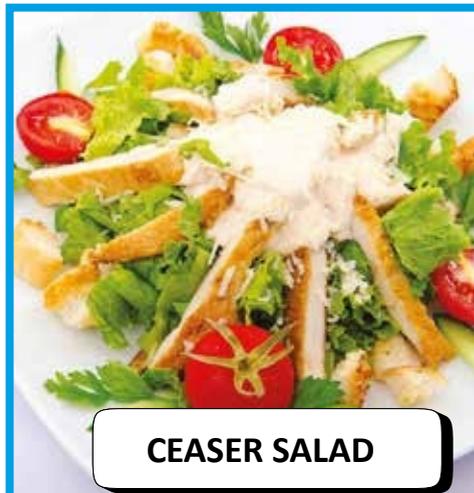
Mixed Seafood topped on mediterranean greens and cherry tomato

1050 TL

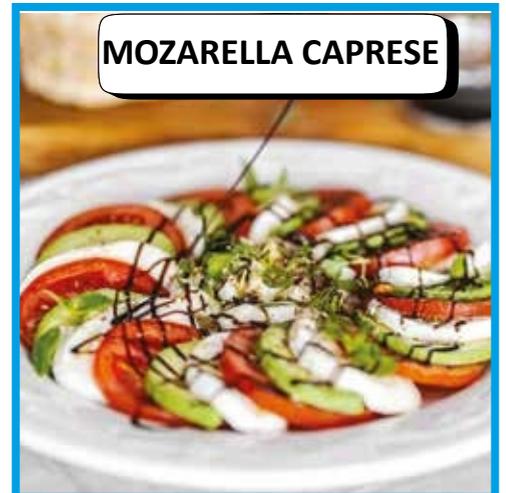
DRESSINGS WILL BE SERVED ON THE SIDE



**SEAFOOD SALAD**



**CEASER SALAD**



**MOZARELLA CAPRESE**

ÇÖKERTME KEBAB



POTTERY KEBAB



LAMB SHANK



## OTTOMAN SPECIALITIES OSMANLI SPESYALLERİ

### CHICKEN CASSEROLE / TAVUK GÜVEÇ

Marinated Chicken Cubes, Tomato, Peppers, Mushroom and red onion  
Cooked in a Terra Cotto casserole, topped with Melted Yellow Cheese

920 TL

### CHICKEN SOFIA / TAVUK SOFYA

Chicken, tomato, onion, red-green peppers, garlic, pomegranat sauce on potato puree

1020 TL

### SHEPHERD'S ROASTED / ÇOBAN KAVURMA

Marinated finely chopped lamb shank sauteed with shallots, tomato, peppers, mushroom, garlic and thyme

1200 TL

### MOUSSAKA

An eggplant stuffed with finely chopped beef sauteed with red onion, peppers and tomato

1050

### LAMB OR BEEF CASSEROLE / KUZU VEYA DANA GÜVEÇ

Finely chopped marinated lamb or beef meat, slowly cooked in a casserole with tomato, peppers, eggplant topped with cheese.

1200 TL

### SULTAN'S DELIGHT / HÜNKAR BEĞENDİ

Finely chopped marinated beef stew topped on pureed cheesy eggplant sauce

1300 TL

### SAC KAVURMA

Diced lamb meat stewed on a traditional iron plate, slowly cooked with onions, peppers tomato and garlic, served with rice and pita bread.

1200 TL

### LAMB SULTAN / KUZU SULTAN

Lamb meat slowly cooked with spinach, onion, walnut, cherry tomato, molasses, cinammon, cream and served with rice

1300 TL

### LAMB SHANK / KUZU İNCİK

Slowly cooked lamb shank topped with chef's sauce with potato puree

1500 TL

### ÇÖKERTME KEBAB

Grilled beef slices topped on finely chopped potato slices, tomato sauce and yoghurt

1500 TL

### POTTERY KEBAB / TESTİ KEBAB

For 1 pax

For 2 pax

Lamb, beef or chicken cubes baked with tomato, pepper, mushroom, onion, garlic in traditional pot, served with rice and fries.

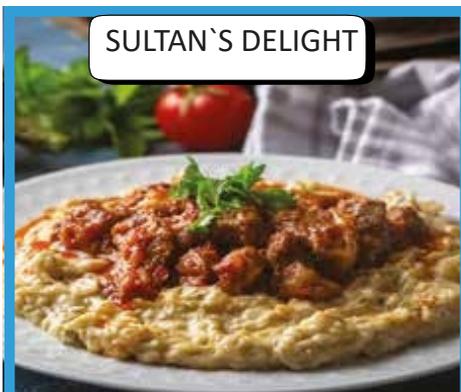
1500 TL

2800 TL

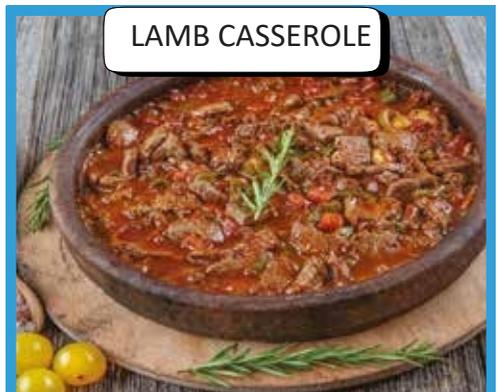
SAC KAVURMA



SULTAN'S DELIGHT



LAMB CASSEROLE





ADANA KEBAB



ISKENDER KEBAB

## TURKISH SPECIALITIES KEBABS & BBQ

### KEBAPLAR & IZGARALAR

#### ADANA KEBAB ( *Spicy or Non-Spicy* )

Hand-Chopped Beef & Lamb marinated in a traditional spices mixture, rice, grilled tomato and pepper, served with tortilla .

820 TL

#### DONER KEBAB

Beef Doner, grilled tomato & peppers, french fries, rice and yoghurt.

810 TL

#### GRILL MEATBALLS / *IZGARA KÖFTE*

Beef & Lamb mixture meatballs, grilled tomato & peppers, french fries and rice

800 TL

#### ISKENDER KEBAB/ *ISKENDER*

Chopped pita bread topped with doner kebab in buttery tomato sauce, french fries and yoghurt

850 TL

#### ALINAZIK KEBAB

Hand chopped beef & lamb mixture marinated in olive oil, grilled on a skewer, topped on roasted eggplant, garlic yoghurt.

900 TL

#### EGGPLANT KEBAB / *PATLICANLI KEBAB*

Hand chopped beef & lamb mixture marinated in olive oil, grilled on skewer with eggplant slices, served with rice, grilled tomato & pepper, onion and tortillas

910 TL

#### PISTACHIO KEBAB / *FISTIKLI KEBAB*

Hand chopped beef & lamb mixture marinated with pistachios in olive oil, grilled on skewer, served with rice, grilled tomato & pepper and french fries.

950 TL

#### LAMB OR BEEF SHISH KEBAB / *ŞİŞ KEBAB*

Lamb or Beef Fillet Marinated in Spices and Grilled on a Skewer Served with Rice, Grilled Tomato, Green Peppers and Baby Onion with Thin Lavash Bread

1100 TL



ALINAZIK KEBAB



EGGPLANT KEBAB



MIXED KEBAB



TOMATO KEBAB



CHICKEN WINGS

**LAMB CHOPS / *KUZU PIRZOLA***

Marinated grilled lamb chops served with rice, grilled tomato & pepper, and pearl onions with eggplant salad

1500 TL

**LAMB RIBS / *KUZU KABURGA***

Grilled lamb ribs served with rice, grilled tomato & pepper, and french fries.

1500 TL

**MIXED KEBAB / *KARIŞIK KEBAB TABAĞI***

For 1 pax

For 2 pax

A mix variation of Lamb shish kebab, Lamb chops, Adana kebab and chicken shish & wings served with rice, grilled tomato & peppers with french fries.

1600 TL

3100 TL

**TOMATO KEBAB / *DOMATESLİ KEBAB***

Hand chopped beef & lamb mixture marinated in olive oil, grilled on skewer with tomato slices, served with rice, grilled pepper, onion and tortillas

910 TL

**CHICKEN SHISH KEBAB / *TAVUK ŞİŞ KEBAB***

Marinated chicken breast grilled on charcoal, served with rice, grilled tomato & pepper with french fries and tortilla

800 TL

**CHICKEN STEAK / *TAVUK BIFTEK***

Marinated chicken breast grilled on charcoal, served with rice, grilled tomato & pepper with french fries and tortilla

800 TL

**CHICKEN CHOPS / *TAVUK PİRZOLA***

Marinated chicken chops grilled on charcoal, served with rice, grilled tomato & pepper with french fries and tortilla

800 TL

**CHICKEN WINGS/ *TAVUK KANAT***

Marinated chicken wings grilled on charcoal, served with rice, grilled tomato & pepper with french fries and tortilla

780 TL

**MIXED CHICKEN KEBAB / *KARIŞIK TAVUK KEBAB (for 2 pax)***

Marinated chicken wings, chicken shish, chicken chops grilled on charcoal, served with rice, grilled tomato & pepper with french fries and tortilla

2600 TL

**OTTOMAN KEBAB / *OSMANLI KEBABI (for 2 pax)***

Lamb Chops, Lamb Shish, Pistachio Kebab, Tomato Kebab, Eggplant Kebab, Meatballs, Chicken Chops, Chicken wings, Chicken Shish, served with rice, grilled tomato & peppers with french fries and tortilla

4200 TL



LAMB CHOPS



CHICKEN SHISH KEBAB



LAMB RIBS



MUTANCANA



FILLET MIGNON

## BLUE PLATE SPECIALTIES

### STUFFED CHICKEN / *PİLİÇ DOLMA*

Pounded chicken breast stuffed with sauteed spinach, mushroom, red onion and cheese, topped with chef's special cream sauce with veggies and mash potato

1400 TL

### MUTANCANA

Lamb stew cooked with special creamy sauce, dried apricot & fig, almond, raisins, shallots and cinammon.

1550 TL

### MAHMUDIYE

Orzo rice and chicken breast sauteed with apricot, almond, cinammon and honey

1200 TL

### STUFFED BEEF / *DANA DOLMA*

Fillet mignon stuffed with karamelised onion, bean sprout, seasonal veggies cooked with wine reduction and mash potato

1650 TL

## INTERNATIONAL CUISINE

### CHICKEN SCHNITZEL / *TAVUK ŞNİTZEL*

Served with french fries and lemon butter

920 TL

### CHICKEN CURRY / *KÖRİ SOSLU TAVUK*

Served with broccoli, Brussel sprout and rice

920 TL

### FILLET MIGNON / *BONFILE*

Served with wine reduction sauce, braised veggies, mash potato with cream sauce

1400 TL

1450 TL

### PEPPER STEAK / *KARABİBERLİ BONFILE*

Grilled beef fillet cooked in pepper sauce, braised veggies and mash potato

1500 TL

### MUSHROOM STEAK / *MANTAR SOSLU BONFILE*

Grilled beef fillet cooked in creamy mushroom sauce, braised veggies and mash potato

1500 TL

### BEEF DELIGHT / *DANA LOKUM*

Marinated beef tenderloin slices cooked in butter, with veggies and mash potato

1450 TL

### VEAL CHOP / *DANA PIRZOLA*

Grilled veal chop served with steamed veggies and mash potato

2100 TL

### MARBLE STEAK / *MERMERDE BONFILE*

Beef steak served on a hot marble slab with four kinds of sauces served with veggies.

2200 TL



MARBLE STEAK



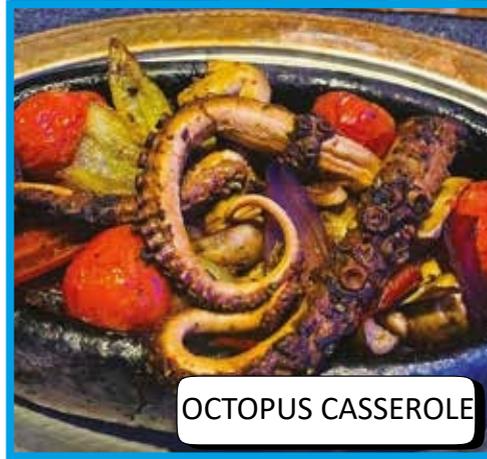
VEAL CHOP



FILLET MIGNON



GRILLED SEA BREAM



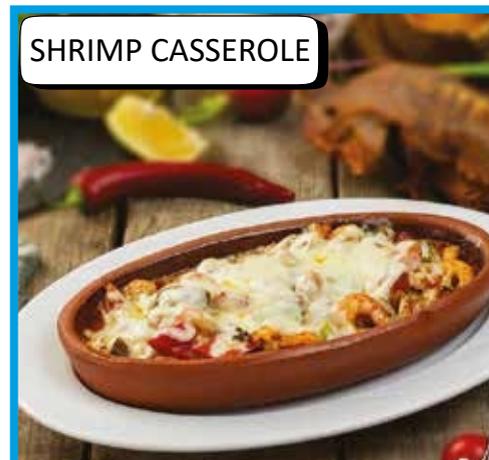
OCTOPUS CASSEROLE



GRILLED SALMON

## FISH AND SEAFOOD *BALIK VE DENİZ ÜRÜNLERİ*

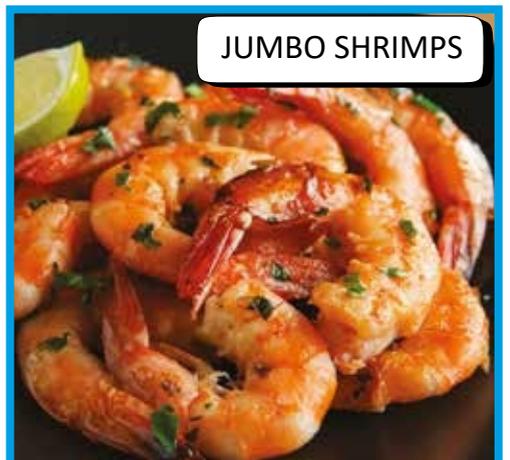
GRILLED SEA BREAM / <i>ÇUPRA IZGARA</i>	900 TL
Served with arugula, red onion, tomato, lemon and butter with baked potato	
GRILLED SEA BASS / <i>LEVREK IZGARA</i>	900 TL
Served with arugula, red onion, tomato, lemon and butter with baked potato	
SHRIMPS CASSEROLE / <i>KARİDES GÜVEÇ</i>	1050 TL
Shrimps baked with mushroom, tomato, pepper and garlic topped with cheese	
GRILLED SALMON / <i>SOMON IZGARA</i>	1150 TL
Served with arugula, red onion, tomato, lemon and butter with baked potato	
GRILLED CALAMARY / <i>KALAMAR IZGARA</i>	1150 TL
Served with arugula, red onion, tomato, lemon and soy sauce	
STUFFED CALAMARY / <i>KALAMAR DOLMA</i>	1400 TL
Pounded calamary stuffed with sauteed spinach, mushroom, red onion and cheese, topped with chef's special sauce	
FISH CASSEROLE / <i>KİREMİTTE BALIK</i>	1200 TL
Seabass fish cooked with mushroom, tomato, pepper and garlic , topped with cheese	
OCTOPUS IN CASSEROLE / <i>AHTAPOT GÜVEÇ</i>	1450 TL
Marinated octopus cooked in casserole with butter garlic and herbs	
MARBLE JUMBO SHRIMPS / <i>MERMERDE JUMBO KARİDES</i>	2050 TL
Shrimps sauteed in butter served with verggies, baked potato on marble slat.	
MIXED FISH PLATTER (for 2 pax) / <i>KARIŞIK BALIK ( FOR 2 PERSON )</i>	4800 TL
Chef's choice five kind of seasonal fishes, served with arugula, tomato, red onion, lemon and butter with baked potato	



SHRIMP CASSEROLE



MIXED FISH PLATE



JUMBO SHRIMPS



ALLA NAPOLITANA



FETTUCCHINE SHRIMPS



TORTELLINI TRI-COLOR

## PASTAS / MAKARNALAR

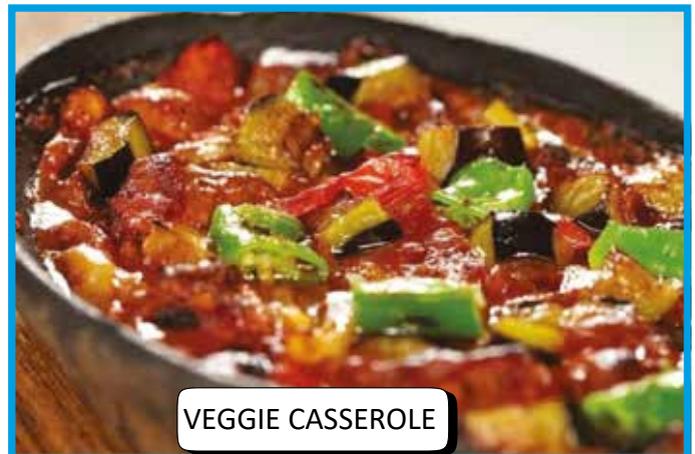
SPAGHETTI ALLA BOLOGNESE	600 TL
Spaghetti with ground beef, tomato sauce, fresh basil and parmesan	
PENNE ALLA ARRABBIATA	540 TL
Spicy tomato sauce, sliced black olives, fresh basil and parmesan cheese. (V)	
TURKISH RAVIOLI / <i>MANTI</i>	600 TL
Turkish style dumplings filled with meat, topped with yoghurt and tomato butter sauce	
FETTUCCHINE ALFREDO / <i>TAVUKLU FETTUCCHINI</i>	650 TL
Fettuccine, chicken slices with creamy mushroom sauce topped with parmesan.	
FETTUCCHINE WITH SHRIMPS / <i>KARIDESLI FETTUCCHINI</i>	900 TL
Fettuccine shrimps, mushroom and cream sauce topped with parmesan	
TORTELLINI TRI-COLOR / <i>3 RENKLI TORTELLINI</i>	650 TL
Three colored tortellinis with cream sauce topped with parmesan	
FETTUCCHINE DI MARE / <i>DENİZ MAHSULLÜ FETTUCCHİNE</i>	990 TL
Fettuccine with seafood, mushroom topped with parmesan cheese	

## VEGETARIAN`S / VEJETARYEN

FALAFEL	
Mashed chickpeas with veggies deepfried, served with tahini and greens.	
İMAM`S FAVOURITE / <i>İMAM BAYILDI</i>	800 TL
Fried whole eggplant filled with tomato, pepper, onion and pine nuts	
MUSHROOM CASSEROLE / <i>MANTAR GÜVEÇ</i>	750 TL
Baked mushrooms in casserole, topped with cheese and garlic.	
VEGGIE CASSEROLE / <i>SEBZELİ GÜVEÇ</i>	850 TL
Zucchini, mushroom, carrot, eggplant, tomato and pepper baked in casserole, topped with cheese	
GRILLED VEGGIES / <i>IZGARA SEBZE</i>	950 TL
Grilled zucchini, carrot, eggplant, tomato and pepper served with rice and yoghurt with herbs	



GRILLED VEGGIES



VEGGIE CASSEROLE



BAKLAVA



KÜNEFE



CHEESECAKE

## DESSERTS / *TATLILAR*

### BAKLAVA

Served with ice cream

410 TL

### BROWNIE

Served with vanilla ice cream

380 TL

### YOGHURT WITH HONEY

340TL

### SOUFLE / *SUFLE*

Served with vanilla ice cream

390 TL

### ICE CREAM

Vanilla, kakao and strawberry flavours

340 TL

### CHEESE CAKE

Served with vanilla and Ice Cream

390 TL

### KÜNEFE

Angel-hair oven shredded pastry with soft cheese filling in warm sugar syrup

430 TL

### KATMER

Pistacio puree with creamy cheese covered with thin layer of dough, pan cooked and served with ice cream

430 TL

### FRUIT PLATE (for 2 pax)

Mix variation of seasonal fruits.

1300 TL



KATMER



SOUFFLE



FRUIT PLATE

# SOFT DRINKS *MEŞRUBATLAR*

AYRAN (Buttermilk)	200 TL
COKE, FANTA, SPRITE	200 TL
ICE TEA (Lemon or Peach)	200 TL
MIX FRUITE JUICE (Canned)	200 TL
SPARKLING WATER (Small)	210 TL
SPARKLING WATER (Large)	290 TL
STILL WATER (Small)	110 TL
STILL WATER (Large)	170 TL
TONIC WATER	250 TL
REDBULL	350 TL

## NATURAL JUICES / *SIKMA MEYVESULARI*

FRESH ORANGE JUICE / <i>PORTAKAL SUYU</i>	330 TL
FRESH POMEGRANATE JUICE / <i>NAR SUYU</i>	350 TL
FRESH APPLE JUICE / <i>ELMA SUYU</i>	400 TL
FRESH MIX JUICE / <i>KARISIK MEYVE SUYU</i>	350 TL
HOMEMADE LEMONADE / <i>LIMONATA</i>	300 TL





## COFFEES / KAHVELER

TURKISH COFFEE	190 TL
NESCAFE	190 TL
ESPRESSO	220 TL
CORTADO	230 TL
AMERICANO	230 TL
CAPPUCCINO	250 TL
CAFE LATTE	250 TL
HOT CHOCOLATTE	280 TL



## TEA'S / ÇAYLAR

TURKISH TEA/ ÇAY	90 TL
APPLE TEA/ ELMA ÇAYI	90 TL
HERBAL TEA'S / BİTKİ ÇAYLARI	320 TL
-winter tea	
-mint & lemon tea	
-linden tea	
-fruit tea	
-honey & cinammon tea	





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