

Cold Starters

- | | |
|--|---------------|
| 1. Fasulye | € 6.50 |
| Sliced string beans with onion tomato, garlic serve with yoghurt | |
| 2. Babaganuc | € 6.70 |
| Mashed Charcoal grilled eggplant tomato Turkish green pepper and fresh mint, garlic and organic pomegranate dressing | |
| 3. Humus | € 6.70 |
| Chickpea puree with sesame paste, cumin, olive oil, garlic and organic pomegranate dressing | |
| 4. Greek salad | € 6.80 |
| Tomatoes, onion, green pepper feta cheese olive oil and organic pomegranate sauce | |
| 5. Cacik-Tzatziki | € 5.50 |
| Finely chopped cucumber with yoghurt, garlic, mint and fresh dill | |
| 6. Acili ezme (spicy salad) | € 6.80 |
| Finely cut, tomatoes, carrot, cucumber, Turkish green pepper, onion, parsley and Turkish pepper puree with olive oil in organic pomegranate dressing | |
| 7. Saksuka | € 6.50 |
| Fried eggplant baked with Tuks green pepper, garlic and tomato sauce | |
| 8. Tabouli Salad | € 6.50 |
| Finely ground wheat dill, parsley, fresh mint, tomato, spring onion, pomegranate, olive oil and organic pomegranate dressing | |
| 9. Mix Meze or Tapas Two people | €35.00 |
| Combination 3 cold and 3 warm of starters (composed of the chef) | |
| 10. Mix Meze or Tapas Three people | €52.00 |
| Combination 5 cold and 4 warm from starters (composed of the chef) | |
| Extra bread | € 2.00 |

Warm appetizers

- | | |
|---|---------------|
| 11. Maydonoz Kalamar | € 7.50 |
| Charcoal grilled and marinated calamaris served with walnuts and thyme | |
| 12. Sigara boregi(six pieces) | € 6.50 |
| Deep fried puff pastry filled with feta cheese and parsley | |
| 13. Karides Güvec | € 7,20 |
| Shrimp with vegetables and garlic from oven | |
| 14. Maydanoz Sigara boregi(six pieces) | € 6.50 |
| Deep fried puff pastry filled with mashed potatoes, onion, tomato paste and dill | |
| 15. Icli Kofte-KIBEH(two pieces) | € 6.00 |
| Fried bulgur balls filled with minced meat, onions, herbs and nuts | |
| 16. Balli Keci Peyniri | € 7.00 |
| Goat cheese from the oven, served with honey and walnuts | |
| 17. Domatesli Mantar dolmasi(three pieces) | € 6.50 |
| Stuffed mushrooms with pesto, dried tomatoes, spring onion and grated parmesan cheese from the oven | |
| 18. Misket kofte | € 6.50 |
| Meatballs with vegetables, garlic, parsley and herbs from oven | |
| 19. Peynirli Mantar dolmasi(three pieces) | € 6.50 |
| Stuffed mushrooms with goat cheese, blue cheese, raisin from the oven | |
| 20. Ispanak | |
| € 6,00 | |
| Baked spinach with onion, paprika, raisin, Turkish pepper, tomato, olive oil and herbs | |
| 21. Kofte(three pieces) | € 6,00 |
| Charcoal minced meat with cumin, herbs and garlic | |
| 22. Kuzu Sis kebab (one piece) | € 9.00 |
| Marinated and charcoal grilled lamb tenderloin | |
| 23. Kuzu Pirzola (two pieces) | € 9.70 |
| Marinated and charcoal-grilled lamb chops | |
| 24. Tavuk Pirzola (one piece) | € 5.30 |
| Marinated chicken charcuterie grilled on charcoal | |
| 25. Beyti | |
| € 8,00 | |
| Charcoal minced lamb with kr uids, rolled in wrap and yoghurt with tomato sauce | |

26. Lentil soup

Red lentil soup

€ 5.50

Extra bread

€ 2.00

Charcoal Grill Dishes

- 27. Kuzu Sis kebab** € 21.50
Grilled charcoal marinated lamb skewer with herbs serve with slade.
- 28. Tavuk Pirzola** € 18.50
Grilled charcoal-marinated chicken thigh with herbs and served with slade.
- 29. Kuzu Pirzola** € 22.80
Grilled char-marinated lamb chops with herbs and served with slade.
- 30. Beyti** €20,50
Grilled charcoal-marinated lamb minced meat with herbs, rolled in wrap, yogurt, tomato sous, butter served with slade.
- 31. Mix Grill** € 23.50
Charcoal grilled and marinated lamb skewers, lamb chops, and chicken chops with fresh green salad

Fish dishes

- 32. Dorade** € 23.50
Marinated and charcoal grilled dorade with fresh green salad
- 33. Salmon** € 21.50
Marinated and charcoal grilled salmon with fresh green salad

Vegetarian dishes

- 34. Imam bayildi** € 17.00
Eggplant stuffed with Turkish pepper onion, paprika, parsley, garlic and various fresh Turkish herbs with tomato sauce from the oven and fresh green salad
- 35. Maydanoz Sebze** €18,50
Charcoal grilled vegetables mix with yoghurt, garlic, tomato sauce with fresh green salad

All main courses served with fried potatoes or bulgur rice !

Extra Bulgur or fried potatoes € 3.50

Dessert

36. Baklava	€ 5.50
Filled puff pastry with pistachio nuts with syrup	
37. Baklava with ice	€ 5.50
Two pieces of baklava a ball of ice cream with whipped cream	
38. Dondurma	€ 5.50
Various flavors of ice cream served with whipped cream	
39. Kabak tatlisi	€ 6.00
Pumpkin with walnuts, served with homemade cream shanti	

Soft drinks

Still water - sparkling water	€ 2.50
Cola, Cola zero, Fanta, ice tea, Orange juice, Apple juice, Bitter lemon, Tonic	€ 2.70
Still water - sparkling water 75 cl	€ 5.50
Carafe of Water 1lt	€ 3.00

Beers

Heineken draft beer-LARGE	€ 2.90 - € 5.60
Efes (Turkish beer)	€ 3.50
Ijwit beer	€ 4.50
Liqueurs Amaretto, Sambuca, Baileys, Drambuie, Cointreau, Grand Marnier	€ 4.50

Strong liquors

Raki or Double Glass	€ 5.50 - € 10.00
Yeni Raki bottle, 35 cl	€ 34.50
Tekirdag Raki bottle 35 cl	€ 35.50
Yeni Raki bottle, 70 cl	€ 63.00
Tekirdag Raki bottle 70 cl	€ 65.00
Jameson, Jack Daniels, Calvados, Martell, Vodka	€ 5.00
Remy Martin	€ 6.00

Hot Beverages

Coffee, Tea, Espresso	€ 2.50
Cappuccino, Coffee Wrong	€ 2.80
Double Espresso	€ 3.20
Fresh mint tea	€ 3.00
Ginger tea	€ 3.00
Turkish coffee	€ 2.70
Irish Coffee, French Coffee, Italian coffee	€ 6.80
Warm water	€ 1.50

House Wine White or Red

Glass of Wine	€ 4,20
Wine Carafe	€ 17,50
Wine Bottle	€ 20,50

White Wine

Cankaya € 23,50

Cankaya wine is one of the favorite white wines from Turkey. The wine is made from Emir grape, Narince and Sultana. An elegant and harmonious white wine.

Vin-Art Narince & Chardonnay € 33,50

Grape: Narince, Chardonnay
Colour: Bright, goldish yellow
Aroma: Pronounced citrus fruits, white fruits and linden followed by caramel and vanilla
Flavour: Rich and long lasting flavours, oily, balanced and elegant
fermented and matured in French oak barrels

Antik € 27.50

This wine is a blending of Narince, the Emir and Semillon grape (an original Turkish grape) which yields a wine with a distinctive lively bouquet. The taste evokes associations with melon, pear and a hint of lemon.

Karma Chardonnay - Narince € 45.00

Karma Chardonnay-Narince is an ideal mix of the Chardonnay from the Denizli Region and one of the best local Narince grape varieties from Tokat. This perfectly balanced blend is aged for 12 months in French and American oak barrels. The taste is first dominated by the character of Chardonnay and then it is completed by Narince with its long structure. Karma Chardonnay-Narince has a powerful, fruity, long and easy to drink structure.

Sarafin Chardonnay € 65.00

The fermentation process of this grape follows the "sur lie" process, which gives the wine a velvety taste. The color is light yellow, the taste subdued with notes of melon and almonds. The wine is a good accompaniment to veal, poultry and fish dishes such as tuna and salmon.

ROSE

LAL € 23,50

A favorite of the wine grape native Turkish Clakarasi. The vineyards are Planted in the Aegean Sea. The color of this elegant pink salmon pink, the taste fresh,fruity and rich with aromas of strawberry and peach.

RED WINE

Yakut

€ 23.50

Yakut is a popular Turkish red wine. It is made of several indigenous grapes: öküzgözü, Bogazkere, Carignan and Alicante. The color is bright red, the flavor intense and complex with notes of red fruit

Vin-Art

€ 33,30

The grape Kalecik Karasi is a tasteful grape in a blend with the world famous Grape Syrah a delicious spicy and rich ruby red wine offers. The blending has an elegant fruity aroma, while taste is reminiscent of dark fruit(blackberries). The spiciness betrays the presence of Syrah

Ancyra Öküzgozu

€ 28.50

Grape: Öküzgözü Colour: Bright and lively ruby Aroma: Pronounced with fresh red fruits, showing red cherry and strawberry aromas Flavour: Concentrated, balanced with soft tannins, delicious and long

Antik

€ 27.50

This wine is a wonderful blending of three grape varieties, the Bogazkere, Gamay and Cinsault. The wine has excellent balance and a flavor reminiscent of blackberries, while the scent associations with toast

Karma Shiraz - Boğazkere

€ 45.00

Karma Shiraz-Bogazkere is an impeccable mix of Shiraz and Bogazkere varieties. Shiraz grapes are grown in the Denizli region and Bogazkere grapes come from Diyarbakir. The wine is aged for 12 months in French and American oak barrels of 225 liters, and has a dark ruby red color as a result of the long-lasting maceration process. With its powerful structure and long finish, it also has fruity aromas that stand out because of the Shiraz grapes.

Pendore

€ 57.00

Vineyards in Kamaliye has deep cherries with dark ruby hues and a rich complex flavor giving hints of Black Olive, sweet spices, basil and Black Forest Fruit Grape: 100% Syrah Region: Ege / Kemaliye / Pendore Vineyards Viticulture: 35hl / ha yield. Early in the morning harvested by hand at maximum duration. Vinification: Gravity flow method, 25 days of maceration, maturing in French oak barrels for 13 months.

Signium

€ 65.00

The grapes are very carefully selected and aged for 6 months on French oak with the sur-lie technique. Signium attracts attention with its fruity, powerful and long



structure, making you feel the ripe cherries, wild strawberries, vanilla, roasted almond and spice aromas pleasantly in your nose and palate.