Turkish A La Carte

COLD STARTERS



Appetizers

Smoked eggplant with olive oil, stuffed chard leaves with olive oil, green beans with olive oil, Ezine white cheese, haydari, Antep spicy paste, purslane with yogurt, hummus, slices of Kayseri pastrami, smoked pepper salad with garlic, steak tartar a la turca and side dishes, hot lavash bread, village butter

SOUPS



🕊 🔓 Maraş Tarhana Soup



Soup prepared with crispy Maras tarhana



Ezogelin Soup

Classic, slightly spicy ezogelin soup

ENTRÉE STARTERS



Handmade Stuffed Meatballs



Handmade stuffed meatballs with walnuts and ground beef, accompanied by tomato sauce and strained yogurt



Fried Liver

Fried liver with sumac onion, dried red pepper, field tomato and strained yogurt



🚜 🔓 Paçanga Patty

Patty with Kayseri pastrami, tomato, pepper and cheddar cheese accompanied by tomato sauce and fresh mint strained yogurt



Handmade Kayseri Manti

Handmade Kayseri manti with strained yoghurt, village butter and spices

IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY REQUIREMENT PLEASE INFORM A MEMBER OF OUR STAFF BEFORE YOU PLACE YOUR ORDER































Turkish A La Carte

MAIN COURSES

🚜 🔥 Hünkar Beğendi

Beef cubes cooked in a special sauce accompanied by a special sauce prepared with roasted eggplant

🚜 Adana Kebab

Adana kebab with grilled tomato and pepper, sumac onion, pepper, bulgur pilaf with tomato, veal-lamb mixed minced meat with lavash bread

Urfa Kebab علي

Urfa kebab with grilled tomato and pepper, sumac onion, pepper, bulgur pilaf with tomato, veal-lamb mixed minced meat with lavash bread

Chicken Shish Kebab

Chicken shish kebab with grilled tomato and pepper, sumac onion, pepper, bulgur pilaf with tomato, veal-lamb mixed minced meat with lavash bread

Lamb shish Kebab

Lamb shish kebab with grilled vegetables, hay potatoes, tomato sauce, strained yogurt, village butter, and pita bread

































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SALADS



Gavurdağı Salad

Tomato, cucumber, green pepper, parsley, crashed walnut with extra virgin olive oil and pomegranate syrup

Tomato Salad with Scallions and Sumac

Fresh onion, field tomato, baby cucumber, sumac, isot pepper with extra virgin olive oil and pomegranate syrup



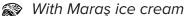
Tabbouleh Salad with Pomegranate Syrup

Fresh mint, parsley, red onion, scallion, tomato and bulgur accompanied by extra virgin olive oil and pomegranate syrup

DESSERTS



農 Baklava with Pistachio





🚗 🤉 Turkish Pumpkin Dessert

With tahini and walnuts



∠É (Künefe



With Afyon clotted cream

Fruit Plate

Season fruits

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Kurmur Saraplar Red Wines

ITHAL IMPORTED

FİYATLAR PRICES

Amarone Della Valpolicella Classico Doc Venato, Italy	520 TL
Catena Alamos Malbec Mendoza, Argentina	210 TL
Chateau de Lavison Rouge Bordeuax, France	250 TL
Chianti Docg Toscana, Italy	180 TL
Frontera Cabernet Chile	140 TL
Frontera Merlot Chile	140 TL

YERLİ LOCAL

La Consensus
Doluca Tuğra360 TL
Doluca Karma320 TL
Prodom Tellus
Vinkara Doruk Kalecik Karası240 TL
Kavaklıdere Selection
Sevilen Majestik

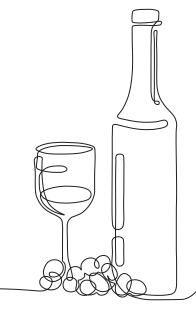


Beyaz Saraplar White Wines

Frontera Sauvignon Blanch Chile 140 TL

YERLİ LOCAL

Doluca Karma	320 TL
Sevilen 900 Füme Blanc	300 TL
Kavaklıdere Selection	. 200 TL
Sevilen İsabey	. 200 TL
DLC Safir	. 170 TL
Sevilen Majestik	. 130 TL



Pembe Saraplar & Sampanyalar Rose Wines & Champagnes

PEMBE ŞARAPLAR ROSE WINES

Whispring Angel Provence, Italy	450 TL
Pinot Grigio Blush Veneto, Italy	150 TL
Frontera Rose Chile	140 TL
Doluca Rose Turkey	150 TL
Sevilen Majestik Rose Turkey	130 TL

SAMPANYALAR CHAMPAGNES

Dom Perignon	2500 TL
Gordon Rouge	. 1200 TL
Moet Chandon	. 1200 TL
Reserve Belair Grande Cuvve	. 180 TL

