

## SOUPS

### Lentil Soup

With toasted bread pieces

### Saffron Seafood Soup

Shrimp, calamari, sea bass, salmon, dill and cheese croutons

### 'Alaca' Soup

Served with stew lamb, chick pea, green lentil, dry tarragon

### Chicken Soup

Free range chicken broth, homemade noodles, and purple basil

## COLD APPETIZERS

Pickled pastrami; pastrami pickled in vinegar, olive oil, garlic and bay leaf

'Çimçim' shrimp; marinated with fresh herbs, and pickled dill

'Çiğ kofte'; lettuce, parsley, dib roman and lemon

Tahini lentil fava

Stuffed Vine Leaves; rice stuffed vine leaves cooked in olive oil

Green beans; green beans cooked in olive oil

'Sürk' cheese salad; walnut, pomegranate sauce dry cottage cheese with pepper

'Topik'; mashed chickpea stuffed with tahini, peanut and cinnamon, served with virgin olive oil

'Fileyfle Mitkuka'; sundried tomato and red pepper, sumac pomegranate sauce and green onion

Smoked yogurt and 'cibes'; with black pepper, garlic and butter

'Mekdos'; served with baby eggplant, garlic, walnut, red pepper paste and olive oil pickles

Olive salad; mix Aegean olives, almond, roasted garlic, shallot and fresh herbs

Spicy yogurt mezze; grilled eggplant, strained yogurt hot chili peppers

Salted bonito; served with onion pickles, dill, sumac, mashed lentil and lemon

'Gavurdağ Salad; roasted eggplant, pepper, tomato cucumber, walnut, sumac and pomegranate sauce

Aegean Greens; chicory, wild radish or arapsacı malatura

## HOT APPETIZERS

Stuffed Onion; minced lamb meat, onion, bulgur, dried herbs

Boiled “Kibbeh”; walnut, minced lamb meat, onion, spicy yogurt with pepper

Grilled Calamari; seabass, shrimps, dill, green onion, saffron sauce

Warm Hummus; served with lavash bread, zaatar, sundried tomato, pickle

Fried octopus; minced octopus, herbs, tomato, green pepper, toasted bread

‘Kadınbudu’; fried rice and meatball coated with almond flour, and potato puree

Lamb’s liver; fried with butter and dill, served with finely chopped salad

‘Mihlama’; corn flour with butter and ‘kolot’ cheese, Turkish pepperoni, and corn bread

‘Kokoreç’; lamb’s intestines, sautéed gherkins, and fried chili pepper

‘Paçanga’; pastrami and Turkish mozzarella filled filo pastry

Stuffed Swiss Chard Leaves; Swiss chard leaves stuffed with minced lamb

## STARTERS

### ‘Obruk’ Cheese Salad

Tomato, parsley, Mediterranean herbs, pickled dill and pomegranate molasses dressing

### Mediterranean Salad

Mediterranean salad greens, quail’s egg, avocado, cucumber, black olives, cherry tomatoes, and green peppers with citrus dressing

### Celery Cooked in Olive Oil

Served with fresh broad beans, dill and traditional fixings

### Shrimp Salad

Avocado, mini lettuce, ‘rakula’, sesame seeds, and lemon sauce

### Cheese Platter

Sakarya smoked cheese, “Ivrindi kelle” cheese, goat cheese, Kars gruyere, dried fruits and blueberry sauce

### Egin Salad

Multi-color tomatoes, tahini, cucumber, curd cheese, pepper, yogurt, dried basil

### Beef Tongue

Beef tongue marinated with olive oil, mustard, balsamic and beetroot. Served with fried orange, grapefruit and fresh apple salad

### Melon and White Cheese

## MAIN COURSES

### Palace Ravioli

Homemade Turkish ravioli, with strained yogurt, butter and mint

### Lamb Shank

Served with 'Siyez' bulgur, mashed eggplant with gum mastic and carrot

### Stuffed Vine Leaves with Lamb Neck

Vine leaves with braised lamb neck, served with yogurt

### Hurma Kebab

Served with minced lamb meat, crisp pita bread  
mashed eggplant with yogurt and butter

### Turmeric Scrimps

Served with tomato, parsley, shallot and crouton

### 'Piruhi'

Stuffed with spinach, blue cheese and red onion served with sumac-yogurt

### 'Karnı Cırık' Pasta

Homemade pasta, butter, black pepper, 'Çeçil' cheese

### Adana Kebab

Chopped spicy lamb meat, thin bread, vegetable bulgur rice, sumac onions,  
grilled tomato and pepper, and fresh herbs

### Tike Kebab

Lamb tenderloin cooked with skewers on charcoal fire and hot tomato paste

### Rack of Lamb Kebab

Rack of lamb marinated with garlic and tomato, almond and purple basil rice and  
chargrilled pepper 'cacik'

### 'Alâ Nazik'

Diced lamb meat on a bed of chargrilled aubergine puree and thick set yogurt

### Fillet of Beef

Cracked wheat rice with spicy sausage and tomato, sweet beans and  
bone marrow sauce

### Chicken Shish Kebab

Chicken cubes on a skewer served with rice, and sautéed spinach

### Duck

Duck leg baked with celery and olives, wheat, beetroot, and fresh thyme lemon

### Vegetable Grilled Cutlet

Medallion of beef, sautéed vegetables, beef stock, and cumin

### Sea Bream

Pan fried sea bream, Beluga lentils, sautéed spring onion and capers

### Grilled Sea Bass

With steamed seasonal vegetables, and rocket leaves

### Curried Mixed Vegetable Stew (Vegan)

## DESSERTS

### Hayrabolu Cheese Dessert

With tahini, clotted cream and roasted walnut

### ‘Katmer’

Hot filo pastry filled with pistachios and fresh clotted cream; served with clotted cream ice cream

### Turkish Dessert Plate

Pistachio baklava, crispy shredded pastry with pistachio, pistachio roll, and caramelized milk pudding served with fresh clotted cream

### ‘Künefe’

Shredded pastry cooked in a two-handled pan, with unsalted Antioch soft cheese filling steeped in thick syrup; served with buffalo clotted cream

### ‘Ekmek Kadayıfı’

Crumpets in thick syrup, served with clotted cream and cherry sauce

### ‘Harire’

Grapes molassas and cinnamon pudding. Served with fruit salad and walnut

### Milk Helva

Served with raspberry sauce and hazelnut

### Baklava

Pistachio baklava served with buffalo clotted cream

### Fruit Plate

Seasonal sliced fruit

### Ice Cream (1 Scoop)

Lemon sorbet, yogurt, vanilla, strawberry, chocolate