

STARTERS and MEZZES

* If you have any food allergies, please inform us before you order your food.

SEASONAL MEZES

Local Mezzes Made with Fresh Products

HOT LAVASH BREAD

Butter with Olive Oil



YEDİKULE GRILLED LETTUCE SALAD

with Lettuce, Sorrel, Arugula, Carrots, Dried Figs, Hazelnuts and Olive Oil Vinaigrette Dressing



MEDITERRANEAN FATTOUSH SALAD

with Toasted Lavash and Pomegranate Molasses



SOUPS

TARHANA SOUP

Western Black Sea Homemade Pepper Tarhana



LENTIL SOUP

with Pepper Butter



HOT APPETIZERS

“MÜCVER” WITH WILD HERBS AND MUSHROOM

Served with Tahini Yoghurt Sauce



PERUHI (TURKISH RAVIOLI)

Roasted Walnuts and “Keş” Cheese (Traditional Dried Yoghurt)



“AVCI BOREK”

Minced Meat and Vegetables Pastry with Mediterranean Greens and Muammara Sauce



STUFFED MEATBALLS (İÇLİ KÖFTE)

Served boiled with tahini yogurt sauce and spicy red pepper oil



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MAIN COURSES

LAMB “PAÇIK”

Lamb Meat on Village Patato Bread, Fried Green Onions and Ezme Sauce



ADANA KEBAB

Served with Sautéed Onions, Peppers, Parsley, Roasted Tomatoes, Peppers and Pita Bread



GRILLED BEEF CUTLET

Freekeh Pilaf with Grilled Zucchini & Fresh Thyme Sauce



CHICKEN SKEWER KEBAB

Served with Firik Pilaf, Sautéed Onions, Peppers, Roasted Tomatoes



ANTALYA KEBAB PLATE

Served with Bean Piyaz Salad, Lavash Slices, Roasted Tomatoes and Peppers



STEAMED SEASONAL FISH

with Local Fresh Herbs and Potatoes



HOT SHAKSHUKA (VEGAN)

Served with Aubergine, Zucchini, Potato, Carrot, Green Pepper, Red Capia Pepper, Tomato, Garlic, Onion and Parsley



FALAFEL BALLS (VEGETERIAN)

Served with Parsley, Cherry Tomatoes, Lemon, and Tahini Yoghurt Dip



DESSERTS

“KOVUK” DESSERT

with Buffalo Cream and Hot Pepper Jam



GOAT’S MILK RICE PUDDING

with Fresh Fruits and Cinnamon Powder



BAKLAVA PLATE

Classic Baklava with Pistachios and Walnuts, Multiflaked Pastry with Cream and Pistachio Filling



BAKED PEAR DESSERT WITH HONEY AND BALSAMIC

Creamy Vanilla Sauce with Roasted Manavgat Peanuts and Walnuts



ICE CREAM OPTIONS

With Finger Fruits and Cocoa Wafers



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