

# 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



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