



# Queb

R O O F T O P

WORKING HOURS: 10:00 - 23:30 (EVERYDAY)

NOTE: Our restaurant is open until 01:00. Our kitchen closes at 23:30.





# Breakfast Menu

## Traditional Turkish Mixed Breakfast

White Cheese, Cheddar Cheese, Village Cheese, Nutella, Strawberry Jam, Honey Cream, Butter, Black Olives, Green Olives, French Fries, Sucuk, Spring Roll, Tomato and Cucumber Cold Cuts, Fried Eggs, Seasonal Fruit Platter and Mıhlama

1500 TL

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ROOFTOP





Plain Omlette / 250 TL

Cheese Omlette / 270 TL

Mixed Omlette / 320 TL

Menemen / 350 TL

Mıhlama / 360 TL

Fried Egg / 220 TL

Sausage with Egg/ 290 TL



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## COLD STARTERS

### HUMUS

*Mashed chickpea, garlic, lemon juice, vinegar, sesami tahini, and olive oil.*

270 TL



### SPICY ANTEP PASTE

*Chopped tomato, pepper, fresh spices, lemon, tomato paste, pepper paste, olive oil, pomegranate.*

270 TL



### BABAGANNUSH

*Roasted eggplant, roasted pepper, lemon, olive oil and garlic for marinade.*

270 TL



### HAYDARI

*Strained yoghurt, mint, dill, garlic and salt.*

270 TL



### STUFFED GRAPE LEAVES

*Olive oil wrap stuffed with grape leaves and rice.*

385 TL



### MUHAMMARA

*Bread crumbs, walnuts, pepper, pepper paste, garlic, cumin and olive oil.*

300 TL



### IMAM BAYILDI

*Roasted eggplant is baked with sautéed onions, garlic, tomatoes, currants, peanuts and spices.*

550 TL



### MIXED MEZE PLATTER(For 2)

*It's a great choice and highly recommended. Tasting presentation of five types of daily fresh appetizers.*

850 TL



### CHEESE PLATTE(For 2)

*White cheese, Village cheese, Smoked cheese, Grilled halloumi, Cheddar cheese, Braided cheese.*

950 TL



# HOT STARTERS

**SOUP OF THE DAY (PLEASE ASK)** 220 TL

**FRENCH FRIES** 290 TL

*Fried potato chips.*

**GRILED HALLOUMI CHEESE** 570 TL

*Grilled halloumi cheese slices. Served with side arugula.*

**HUMMUS with PASTRAMI** 570 TL

*Turkish pastrami, chick pea paste, garlic, cumin, black pepper, tahini and olive oil.*

**GARLIC MUSHROOM** 530 TL

*Mushroom casserole yellow cheese sautéed in butter.*

**HUNTER PASTRY** 580 TL

*Rolled pastry filled with yellow cheese and pastrami is served with greens and soy sauce.*

**SPRING ROLL** 420 TL

*Pastry filled with cheese and dill.*

**YANDIM HACER** 570 TL

*It is served in a casserole with roasted eggplant, walnuts, cheddar cheese, pastrami and hot spices.*

**FRIED CALAMARI** 900 TL

*Served with tartar sauce.*

**SHRIMP in GARLIC(HIGHLY RECOMMENDED)** 950 TL

*Shrimp, butter, garlic, thyme and chili pepper.*

**SHRIMP RISOTTO BALLS(HIGHLY RECOMMENDED)**

*Baby shrimp, risotto, cheddar cheese, parmesan cheese, grilled panko bread served with barblone sauce.* 850 TL





## ANTRE

### CAPRESSE

580 TL

*Mozzarella, arugula, mint, tomato, cucumber and fresh mint in water.*



### CHEF'S SHRIMP (HIGHLY RECOMMENDED)

*Breaded jumbo shrimp served with sweet chili sauce.*

1250 TL



### STEAK TARTAR

1060 TL

*Served with minced meat, mustard, olive oil, white caper pepper, egg yolk on top and toasted garlic bread.*



### SMOKED SALMON

1060 TL

*Served with rocket. (Recommended with champagne or chardonnay wine.)*



### OCTOPUS IN BUTTER

1400 TL

*It is sautéed with special spices and served in a hot casserole.*



### OYSTER(6 pcs)

1350 TL

*Fresh daily oystereries served with chefs special sauce and (Recommended with champagne or chardonnay.) \*Supplied fresh daily, ask for availability*



## SALADS

### AVACADO SALAD

630 TL

*Served with avocado slices, green onions, sesame seeds and balsamic sauce on Mediterranean greens.*



### GREEK SALAD

480 TL

*Tomato, onion, cucumber, green pepper, cube, feta cheese.*



### CAESAR SALAD

590 TL

*Served with lettuce, grilled chicken breast, croutons, parmesan cheese and Caesar dressing.*



### CAPRESSE SALAD

590 TL

*Mozzarella, arugula, mint, tomato, cucumber and fresh mint in water.*



### SMOKED SALMON SALAD

780 TL

*Mediterranean greens, fresh spices, onion, capers, cherry tomatoes, smoked salmon, mustard sauce.*



### TUNA SALAD

595 TL

*Mediterranean greens, arugula, capers, tuna, cherry tomatoes, cucumber, olive oil, lemon sauce.*





## PASTAS

**CHICKEN FETTUCCINE** 620 TL  
*Chicken, creamy mushroom pesto sauce and parmesan cheese.*



**THREE CHEESE TORTELLINI** 620 TL  
*Served with creamy sauce and parmesan cheese.*



**SALMON LINGUINI** 950 TL  
*Linguini pasta with grilled salmon and served with creamy mustard sauce and parmesan cheese.*



**PENNE ARABIATTA** 550 TL  
*With homemade chilly sauce and parmesan cheese.*



**SPAGHETTI BOLOGNAISE** 620 TL  
*Served with minced beef tomato sauce and parmesan cheese.*



**LINGUINI DI MARE** 980 TL  
*Linguini with mixed sea food and homemade tomato sauce and parmesan cheese.*



**MANTI (TURKISH RAVIOLI)** 620 TL  
*It is prepared with ground beef and served with garlic yoghurt and butter pepper sauce.*





## KEBAB AND GRILL

### ALI NAZIK

980 TL

*Thinly chopped lamb and beef main meat is grilled mixed and served with garlic, tomato, yoghurt eggplant paste, roasted tomatoes, roasted peppers and special sauce.*



### ADANA KEBAB

850 TL

*Adana kebab appeared in the second half of 19th century in Adana Kazancilar Bazaar, Spiced Adana kebab cooked on the coal served with rice, grilled tomatoes, peppers, and salad greens.*



### CHICKEN SHISH KEBAB

780 TL

*Grilled chicken skewers served with roasted tomatoes, peppers, potatoes, rice and sauce.*



### KEBAB WITH EGG-PLANT

900 TL

*It is prepared from ground beef and lamb among sliced eggplants, and served with grilled tomatoes, peppers and greens.*



### GRILLED MEAT BALLS

820 TL

*Meatballs consisting of ground beef kneaded with spices are served with French fries, rice and greens.*



### LAMB CHOPS

1450 TL

*Lamb chops cooked on the bbq, grilled tomato, pepper, served with rice and french fries.*



### LAMB OR BEEF SHISH

LAMB 1150 TL

*It is cooked on the grill and served with* BEEF 1100 TL *grilled tomatoes, peppers, rice, potatoes, greens and sauce.*



### MIXED MEAT PLATTER

*-It's a great benefit specially for the families- Adana Kebab, Meatballs, Beef Shish, Chicken Shish, Lamb Chops, Grilled Chicken breast, Served with rice, grilled vegetables and pitta bread. Min 2 Person 3600 TL*





## CHICKEN CHOICES

### MOZERELLA CHICKEN 750 TL

*Grilled chicken, beef jambon, garlic, mozzarella cheese topped with mustard sauce and served with rice and vegetables.*



### CURRY CHICKEN 750 TL

*Julienne chicken, mushroom, home made crurry sauce, (8 different kind of spices) cream and side garnish.*



### CHICKEN CASSEROLE 750 TL

*Served with chicken pieces, onion, garlic, pepper, mushroom, tomato and cheddar cheese.*



### CHICKEN PARMIGIANA 750 TL

*It's an amazing choice who loves creamy chicken. Grilled chicken, oyster mushroom, creamy parmigiana sauce with rice and vegetables. (Highly recommended)*



### AVOCADO CHICKEN 850 TL

*A great choice for the Avocado lovers. Chicken breast cooked with fresh avocado pistachio and cream sauce.*



### CHICKEN SCHNITZEL 700 TL

*Thin chicken breast breaded with special mixtures, served with rice, potatoes and seasonal vegetables.*





# TRADITIONAL TURKISH DISHES

## LAMB SULTAN

1200 TL

Lamb meat baked with tomatoes, peppers, fresh spices and fresh vegetables is served in a casserole served with rice and bordelez sauce.(Recommended by chef)



## LAMB OR BEEF CASSEROLLE LAMB 1200 TL

Cubed meat, colored peppers, mushrooms, onions, It is sautéed with garlic and served with cheese.

BEEF 1200 TL



## LAMB SHANK

1300 TL

A great choice for those who prefer a very soft main course. (Shake the bone, watch the meat fall. Slow cooked lamb (3 hours) served with gravy sauce on a bed of mashed potatoes.) (Recommended by chef)



## LAMB TANDOORI

1300 TL

A great choice for those who prefer tender meat. Slow-cooked lamb served with mashed aubergine, turmeric, and a rich buttery sauce. (Recommended by the chef)



## TAJINE WITH PLUM

1300 TL

Beef, onion, garlic, ginger, apricot, prunes, honey, cinnamon stick, demi glace sauce, almonds and sesame seeds for topping.



## ISKENDER KEBAB

1050 TL

Doner meat is served on crispy pita, accompanied by iskender sauce, butter and yoghurt.



## SAC TAVA

1150 TL

Pieces of beef, onion, garlic, tomato, green pepper. Served with rice and fries.



## MUSAKKA

1100 TL

Beef cubes are sautéed with eggplant, onion, garlic and pepper and served with cheese.



## LAMB TURKISH DELIGHT(CHEF'S SPECIAL)

Barbecued specially marinated lamb steaks with three sauces, served with baked potatoes and boiled vegetables.

1600 TL



## TESTI KEBAB (For 2) Chicken / Lamb

CHICKEN 1900 TL

LAMB 2300 TL

Sauteed onion, pepper, tomato, garlic, mushroom. It is served with rice on the side.





## STEAKS

### PEPPER STEAK

1400 TL

*Served with homemade pepper sauce, rice, boiled vegetables and baked potato wedges.*



### STEAK JACK DANIELS

1850 TL

*Grilled fillet steak topped with king prawns and our signature Jack Daniel's sauce. Served with rice, seasonal vegetables and baked potato wedges.*



### T-BONE STEAK (450 GR)

1550 TL

*It is marinated with fresh spices and served with side vegetables. Please do not prefer over(MR)*



### MUSHROOM STEAK

1400 TL

*Served with mushroom cream sauce. Served with side vegetables.*



### DALLAS STEAK (450 GR)

1550 TL

*Served with side vegetables. Please do not prefer over(MR)*



### COMBO FAJITA

1450 TL

*Chicken and Meat julienne pieces are served with tri-colored peppers, onions, garlic, spicy butter sauce, hot cream, tortilla hot sauce and cheddar cheese.*





## HOUSE SPECIALS KING MENU

### CHATEAUBRIAND(For 2) 5200 TL

*Cooked on the table with flaming show and served with three different kind of sauce and side vegetables. Recommended with syrah red wine.*



### CHATEAUBRIAND GOLD(For 2)

*Cooked on the table with flaming show and served with three different kind of sauce and side vegetables. Recommended with syrah.* 8000 TL



### RACK OF LAMB(For 2) 5800 TL

*Cooked on the table with flaming show and served with three different kind of special sauce and side vegetables. Recommended with cabernet sauvignon wine.*



### GOLD DALLAS STEAK(For 1 ) 4000 TL

*The dish of the prince or princess of the night. Go for it.*





# FISH AND SEAFOODS

## SEA BASS

900 TL

*Fresh daily sea bass served with side greens and lemon sauce.*



## SEA BREAM

900 TL

*Fresh daily sea bream served with side greens and lemon sauce.*



## SALMON TREBON

1150 TL

*Grilled salmon on a bed of spinach with turmeric cream cheese sauce.*



## STUFFED SQUID

1300 TL

*It is served with sautéed spinach, mixed seafood, cheese and saffron sauce.*



## SEA BASS IN PAPER

950 TL

*Sea bass fillet is prepared in paper with pepper, tomato, garlic, mushroom, lemon and bay leaf.*



## MIXED SEAFOOD CASSEROLE

1250 TL

*Pieces of fish, calamari, shrimp, octopus, mushroom, onion, garlic, herbs and spices. Cooked in the oven served in an earthenware dish.*



## OCTOPUS CASSEROLE

1600 TL

*It is sautéed with peppers, mushrooms, tomatoes and garlic.*



## KING PRAWN

1850 TL

*Served with homemade garlic buttery sauce.*





## SEE FOODS



### MIXED SEAFOOD PLATTER (For 2)

*Sea bass, salmon, octopus, king prawn, shrimp, fried calamari. Served with rocket. Sautéed vegetables and baby potato.*

4500 TL



### QUEEN SPECIAL (Min.For 2)

*Stuffed pineapple with octopus, calamari, king prawn, herbs, colory pepper, onion, garlic, coconut milk, buttery sauce, Served on the table with sautéed spinach mashed potato. (Recommended by chef)*

4850 TL

### FISH IN THE SALT

*(Minimum 1 hour, for 2)*

*Fresh daily sea bass or sea bream (From the sea not farmed)  
Stuffed with bay leaf, calamari, shrimp, garlic and herbs coked 1 hour in the salt, in the oven. Then we bring with flaming to your table and served with rocket, salad, potato.*

4200 TL





# IN ADVANCE

OCTOPUS  
ASK



CRAB  
ASK



SEA BREAM  
ASK



SEA BASS  
ASK



LOBSTER  
ASK



*\*It is supplied fresh daily, please ask if it is available.*



# INTERNATIONAL CHOICES

## PIZZA

### **MARGARITA PIZZA / 750 TL**

*Homemade pizza with pesto sauce, cherry tomatoes and mozzarella cheese*

### **PEPPERONI PIZZA / 750 TL**

*Homemade pizza and pepperoni sauce, sausage, corn, olives and mozzarella cheese*

### **VEGETARIAN PIZZA / 720 TL**

*Homemade pizza sauce, broccoli, spinach, zucchini, corn, mushrooms and mozzarella cheese*



## PİTA

### **CHEESE / 700 TL**

### **BEEF AND CHEESE / 900 TL**

### **CHICKEN AND CHEESE / 750 TL**



## HAMBURGER

### **CHEESEBURGER / 700 TL**

*Homemade cheddar cheese burger and fries*

### **COLORADO BURGER / 780 TL**

*Homemade burger, caramelized onions and fries*





## VEGAN / VEGETARIAN

### VEGETARIAN CASSEROLE 650 TL

*Courgette, aubergine, green and red pepper, mushroom, tomato, onion, garlic and tomato sauce.*



### VEGAN PENNE (GLUTEN FREE) 650 TL

*Penne pasta with tomato sauce and basil.*



### GRILLED VEGETABLES 650 TL

*Eggplant, zucchini, carrot, red pepper, green pepper, tomato, mushroom, onion, served with tomato sauce.*



### SPINACH CREPE 650 TL

*Béchamel sauce and cheese for topping sautéed spinach.*



### VEGETABLE CREPE 650 TL

*Sautéed vegetables, béchamel sauce and cheese for topping.*



### FALAFEL 650 TL

*Chickpeas, onion, garlic, green pepper, parsley and spices.*





# DESSERTS



Lotus Cheesecake 490 TL



Chocolate Bomb 650 TL



San Sebastian Cheesecake 490 TL



Chocolate Souffle 480 TL



Devils 650 TL



Katmer 480 TL



Carrot Slice Baklava 500 TL



Kunefe w Ice Cream 480 TL



Seasonal Fruit Plat. For2/ 690TL



Mix Ice Cream 450 TL



Fried Ice Cream 480 TL



Mixed Dessert Platter 1200 TL

MIXED DESSERT PLATTER / 1200 TL  
San Sebastian Cheesecake, Carrot Slice Baklava, Katmer  
Ice Cream and Fruit pieces.



# Queb

R O O F T O P



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