

COLD STARTERS

HUMUS

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

350 TL



SPICY ANTEP PASTE

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

350 TL



BABAGANNUSH

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

350 TL



HAYDARI

Strained yoghurt, mint, dill, garlic and salt.

350 TL



STUFFED GRAPE LEAVES

Olive oil wrap stuffed with grape leaves and rice.

450 TL



MUHAMMARA

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

420 TL



IMAM BAYILDI

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

670 TL



MIXED MEZE PLATTER(For 2)

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

1150 TL



CHEESE PLATTE(For 2)

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

1280 TL



HOT STARTERS

SOUP OF THE DAY (PLEASE ASK) 350 TL

FRENCH FRIES 360 TL

Fried potato chips.

GRILED HALLOUMI CHEESE 710 TL

Grilled halloumi cheese slices. Served with side arugula.

HUMMUS with PASTRAMI 770 TL

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

GARLIC MUSHROOM 810 TL

Mushroom casserole yellow cheese sautéed in butter.

HUNTER PASTRY 750 TL

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

SPRING ROLL 550 TL

Pastry filled with cheese and dill.

YANDIM HACER 770 TL

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

FRIED CALAMARI 1200TL

Served with tartar sauce.

SHRIMP in GARLIC(HIGHLY RECOMMENDED)

Shrimp, butter, garlic, thyme and chili pepper. 1250TL

SHRIMP RISOTTO BALLS(HIGHLY RECOMMENDED)

Baby shrimp, risotto, cheddar cheese, parmesan 1200 TL



ANTRE

CAPRESSE

720 TL

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



CHEF'S SHRIMP (HIGHLY RECOMMENDED)

Breaded jumbo shrimp served with sweet chili sauce.

1580 TL



STEAK TARTAR

1400 TL

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



SMOKED SALMON

1350 TL

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



OCTOPUS IN BUTTER

1700 TL

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



OYSTER(6 pcs)

1700 TL

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



SALADS

AVACADO SALAD

795 TL

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



GREEK SALAD

650 TL

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



CAESAR SALAD

790 TL

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



CAPRESSE SALAD

790 TL

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



SMOKED SALMON SALAD

950 TL

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



TUNA SALAD

790 TL

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



PASTAS

CHICKEN FETTUCCHINE 840 TL
Chicken, creamy mushroom pesto sauce and parmesan cheese.



THREE CHEESE TORTELLINI 840 TL
Served with creamy sauce and parmesan cheese.



SALMON LINGUINI 1250 TL
Linguini pasta with grilled salmon and served with creamy mustard sauce and parmesan cheese.



PENNE ARABIATTA 750 TL
With homemade chilly sauce and parmesan cheese.



SPAGHETTI BOLOGNAISE 840 TL
Served with minced beef tomato sauce and parmesan cheese.



LINGUINI DI MARE 1280 TL
Linguini with mixed sea food and homemade tomato sauce and parmesan cheese.



MANTI (TURKISH RAVIOLI) 880 TL
It is prepared with ground beef and served with garlic yoghurt and butter pepper sauce.



KEBAB AND GRILI

ALI NAZIK

1250TL

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

1150TL

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

980 TL

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



KEBAB WITH EGG-PLANT

1200TL

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



GRILLED MEAT BALLS

1100TL

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



LAMB CHOPS

1900 TL

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



LAMB OR BEEF SHISH

LAMB 1400 TL

It is cooked on the grill and served with BEEF 1750 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 4950 TL



CHICKEN CHOICES

MOZERELLA CHICKEN

1150TL

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



CURRY CHICKEN

950 TL

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



CHICKEN CASSEROLE

950 TL

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



CHICKEN PARMIGIANA

950 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

1100TL

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



CHICKEN SCHNITZEL

950 TL

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



TRADITIONAL TURKISH DISHES

LAMB SULTAN

1550 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 1400TL

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

BEEF 1500 TL



LAMB SHANK

1750TL

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 TANDOURI

1750 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

1750 TL

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



ISKENDER KEBAB

1400 TL

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



SAC TAVA

1500 TL

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



MUSAKKA

1550 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.

2200 TL



TESTI KEBAB (For 2) Chicken / Lamb

CHICKEN 2500 TL

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

LAMB 2950 TL



STEAKS

PEPPER STEAK

1800 TL

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



STEAK JACK DANIELS

1900 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)

1950 TL

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



MUSHROOM STEAK

1800 TL

Served with mushroom cream sauce. Served with side vegetables.



DALLAS STEAK (450 GR)

1950 TL

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



COMBO FAJITA

1750 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 MENI

CHATEAUBRIAND(For 2) 6750 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.

10500TL



RACK OF LAMB(For 2)

6900 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) 5200 TL

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



FISH AND SEAFOODS

SEA BASS

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

1200 TL



SEA BREAM

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

1200 TL



SALMON TREBON

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

1500 TL



STUFFED SQUID

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

1700 TL



SEA BASS IN PAPER

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

1400 TL



MIXED SEAFOOD CASSEROLE

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

1600 TL



OCTOPUS CASSEROLE

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

1980 TL



KING PRAWN

Served with homemade garlic buttery sauce.

2400 TL



SEE FOODS



MIXED SEAFOOD PLATTER (For 2)

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

5600 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)

5800 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.*

5400 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 / 975 TL

Homemade pizza with pesto sauce, cherry tomatoes and mozzarella cheese

PEPPERONI PIZZA / 975 TL

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

VEGETARIAN PIZZA / 950 TL

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



PİTA

CHEESE / 900 TL

BEEF AND CHEESE / 1200 TL

CHICKEN AND CHEESE / 975 TL



HAMBURGER

CHEESEBURGER / 900 TL

Homemade cheddar cheese burger and fries

COLORADO BURGER / 1050 TL

Homemade burger, caramelized onions and fries



VEGAN / VEGETARIAN

VEGETARIAN CASSEROLE 850 TL

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



VEGAN PENNE (GLUTEN FREE) 850 TL

Penne pasta with tomato sauce and basil.



GRILLED VEGETABLES 850 TL

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



SPINACH CREPE 850 TL

Béchamel sauce and cheese for topping sautéed spinach.



VEGETABLE CREPE 850 TL

Sautéed vegetables, béchamel sauce and cheese for topping.



FALAFEL 850 TL

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



DESSERTS



Lotus Cheesecake 680TL



Chocolate Bomb 900 TL



San Sebastian Cheesecake 650 TL



Chocolate Souffle 650 TL



Devils 850 TL



Katmer 650 TL



Carrot Slice Baklava 690 TL



Kunefe w Ice Cream 650 TL



Seasonal Fruit Plat. For2/ 920TL



Mix Ice Cream 580 TL



Fried Ice Cream 650 TL



Mixed Dessert Platter 1700 TL

MIXED DESSERT PLATTER / 1700 TL
Lotus Cheesecake, Carrot Slice Baklava, Katmer
Ice Cream and Fruit pieces.