



Quebec

R O O F T O P





“WE CHALLENGE YOU TO FIND BETTER”
Our service fee is % 10

COLD STARTERS

HUMUS

185 TL

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



SPICY ANTEP PASTE

185 TL

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



BABAGANNUSH

185 TL

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



HAYDARI

185 TL

Strained yoghurt, mint, dill, garlic and salt.



STUFFED GRAPE LEAVES

240 TL

Olive oil wrap stuffed with grape leaves and rice.



MUHAMMARA

220 TL

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



IMAM BAYILDI

350 TL

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



MIXED STUFFING PLATE

480 TL

Zucchini, eggplant and pepper are stuffed with rice.



MIXED MEZE PLATTER(For 2)

650 TL

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



CHEESE PLATTE(For 2)

695 TL

White cheese, cheddar cheese, smoked cheese, tulum cheese, village cheese, raisins, walnuts, dried apricots and green apple slice.



HOT STARTERS

SOUP OF THE DAY (PLEASE ASK) 135 TL

FRENCH FRIES 220 TL

Fried potato chips.

GRILED HALLOUMI CHEESE 420 TL

Grilled halloumi cheese slices. Served with side veggies.

HUMMUS with PASTRAMI 395 TL

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

GARLIC MUSHROOM 360 TL

Mushroom casserole with cheddar sautéed in butter.

HUNTER PASTRY 390 TL

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

OCTOPUS IN BUTTER 1150 TL

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

SPRING ROLL 350 TL

Pastry filled with cheese and dill.

YANDIM HACER 420 TL

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

FRIED CALAMARI 650 TL

Served with tartar sauce.

SHRIMP in GARLIC(HIGHLY RECOMMENDED)

Shrimp, butter, garlic, thyme and chili pepper. 690 TL

SHRIMP RISOTTO BALLS(HIGHLY RECOMMENDED) 620 TL

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



ANTRE

CAPRESSE

420 TL

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



CHEF'S SHRIMP (HIGHLY RECOMMENDED)

Breaded jumbo shrimp served with chili sauce.

750 TL



STEAK TARTAR

780 TL

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



SMOKED SALMON

690 TL

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



BEEF CARPACCIO

690 TL

Served with rocket, parmesan cheese, mustard sauce and recommended with red wine especially with syrah.



OYSTER(6 pcs)

800 TL

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



SALADS

AVACADO SALAD

420 TL

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



GREEK SALAD

350 TL

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



CAESAR SALAD

420 TL

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



CAPRESSE SALAD

430 TL

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



SMOKED SALMON SALAD

560 TL

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



TUNA SALAD

450 TL

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



PASTAS

CHICKEN FETTUCCINE 450 TL
Chicken, creamy mushroom pesto sauce and parmesan cheese.



THREE CHEESE TORTELLINI 460 TL
Served with creamy sauce and parmesan cheese.



SALMON LINGUINI 710 TL
Linguini pasta with grilled salmon and served with creamy mustard sauce and parmesan cheese.



PENNE ARABIATTA 395 TL
With homemade chilly sauce and parmesan cheese.



SPAGHETTI BOLOGNAISE 440 TL
Served with minced beef tomato sauce and parmesan cheese.



LINGUINI DI MARE 730 TL
Linguini with mixed sea food and homemade tomato sauce and parmesan cheese.



MANTI (TURKISH RAVIOLI) 460 TL
It is prepared with ground beef and served with garlic yoghurt and butter pepper sauce.



KEBAB AND GRILL

ALI NAZIK

750 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

640 TL

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



CHICKEN SHISH KEBAB

590 TL

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



KEBAB WITH EGG-PLANT

680 TL

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



GRILLED MEAT BALLS

590 TL

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



LAMB CHOPS

950 TL

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



LAMB OR BEEF SHISH

LAMB 850 TL

*It is cooked on the grill and served with BEEF 790 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 2800 TL



TRADITIONAL TURKISH DISHES

LAMB SULTAN 850 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 850 TL
Cubed meat, colored peppers, mushrooms, onions, It is sautéed with garlic and served with cheese. BEEF 790 TL



LAMB SHANK 950 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 950 TL
It's a great choice who prefers the meat very tendes. Slow coked lamb served with mashed aubergine, traditional rice with turmeric and buttery sauce (Recommended by chef)



TAJINE WITH PLUM 850 TL
Beef, onion, garlic, ginger, apricot, prunes, honey, cinnamon stick, demi glace sauce, almonds and sesame seeds for topping.



ISKENDER KEBAB 695 TL
Doner meat is served on crispy pita, accompanied by iskender sauce, butter and yoghurt.



SAC TAVA 720 TL
Pieces of bef, onion, garlic, tomato, green pepper. Served with rice and fries.



MUSAKKA 695 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. 1350 TL



TESTI KEBAB (For 2) CHICKEN 1200 TL
Chicken / Lamb LAMB 1650 TL
Sauteed onion, pepper, tomato, garlic, mushroom. It is served with rice on the side.



CHICKEN CHOICES

MOZERELLA CHICKEN 590 TL

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



CURRY CHICKEN 590 TL

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



CHICKEN CASSEROLE 590 TL

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



CHICKEN PARMIGIANA 630 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 650 TL

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



CHICKEN SCHNITZEL 590 TL

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



STEAKS

PEPPER STEAK

1150 TL

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



STEAK JACK DANIELS

1300 TL

Fillet steak, asparagus and homemade Jack Daniels sauce. King prawns on steak, served with rice, boiled vegetables and baked potato wedges



T-BONE STEAK (450 GR)

1350 TL

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



MUSHROOM STEAK

1150 TL

Served with mushroom cream sauce. Served with side vegetables.



DALLAS STEAK (450 GR)

1350 TL

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



COMBO FAJITA

1300 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) 4500 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.

6700 TL



RACK OF LAMB(For 2) 4500 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) 2900 TL

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



FISH AND SEAFOODS

SEA BASS

690 TL

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



SEA BREAM

690 TL

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



SALMON TREBON

890 TL

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



STUFFED SQUID

1100 TL

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



SEA BASS IN PAPER

790 TL

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



MIXED SEAFOOD CASSEROLE

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

850 TL



OCTOPUS CASSEROLE

1250 TL

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



KING PRAWN

1350 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.

3600 TL



QUEEN SPECIAL (Min. For 2)

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

For 2 - 2950 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.

3200 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 / 540 TL

Homemade pizza with pesto sauce, cherry tomatoes and mozzarella cheese

PEPPERONI PIZZA / 580 TL

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

VEGETARIAN PIZZA / 520 TL

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



PİTA

CHEESE / 510 TL

BEEF AND CHEESE / 590 TL

CHICKEN AND CHEESE / 540 TL



HAMBURGER

CHEESEBURGER / 520 TL

Homemade cheddar cheese burger and fries

COLORADO BURGER / 570 TL

Homemade burger, caramelized onions and fries



VEGAN / VEGETARIAN

VEGETARIAN CASSEROLE 480 TL

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



VEGAN PENNE (GLUTEN FREE) 460 TL

Penne pasta with tomato sauce and basil.



GRILLED VEGETABLES 480 TL

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



SPINACH CREPE 450 TL

Béchamel sauce and cheese for topping sautéed spinach.



VEGETABLE CREPE 450 TL

Sautéed vegetables, béchamel sauce and cheese for topping.



FALAFEL 440 TL

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



Plain Omlette / 190 TL

Cheese Omlette / 220 TL

Mixed Omlette / 260 TL

Menemen / 240 TL

Mihlama / 280 TL

Fried Egg / 180 TL

Sausage with Egg/ 250 TL



Queb
LOUNGE

Queb

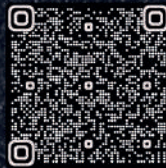
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tripadvisor



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