



# 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

Queb  
ROOFTOP



*Plain Omlette / 250 TL*

*Cheese Omlette / 270 TL*

*Mixed Omlette / 320 TL*

*Menemen / 350 TL*

*Mihlama / 360 TL*

*Fried Egg / 220 TL*

*Sausage with Egg/ 290 TL*



**Queb**  
R O O F T O P

## COLD STARTERS

### HUMUS

220 TL

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



### SPICY ANTEP PASTE

220 TL

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



### BABAGANNUSH

220 TL

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



### HAYDARI

220 TL

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



### STUFFED GRAPE LEAVES

320 TL

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



### MUHAMMARA

280 TL

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



### IMAM BAYILDI

390 TL

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



### MIXED STUFFING PLATE

580 TL

*Zucchini, eggplant and pepper are stuffed with rice.*



### MIXED MEZE PLATTER(For 2)

690 TL

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



### CHEESE PLATTE(For 2)

820 TL

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



## HOT STARTERS

**SOUP OF THE DAY (PLEASE ASK)** 170 TL

**FRENCH FRIES** 245 TL

*Fried potato chips.*

**GRILED HALLOUMI CHEESE** 460 TL

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

**HUMMUS with PASTRAMI** 470 TL

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

**GARLIC MUSHROOM** 440 TL

*Mushroom casserole with cheddar sautéed in butter.*

**HUNTER PASTRY** 420 TL

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

**OCTOPUS IN BUTTER** 1220 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** 480 TL

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

**FRIED CALAMARI** 690 TL

*Served with tartar sauce.*

**SHRIMP in GARLIC (HIGHLY RECOMMENDED)**

*Shrimp, butter, garlic, thyme and chili pepper.* 720 TL

**SHRIMP RISOTTO BALLS (HIGHLY RECOMMENDED)**

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



## ANTRE

### CAPRESSE

480 TL

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



### CHEF'S SHRIMP (HIGHLY RECOMMENDED)

*Breaded jumbo shrimp served with chili sauce.*

850 TL



### STEAK TARTAR

795 TL

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



### SMOKED SALMON

850 TL

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



### BEEF CARPACCIO

795 TL

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



### OYSTER(6 pcs)

890 TL

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



## SALADS

### AVACADO SALAD

470 TL

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



### GREEK SALAD

360 TL

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



### CAESAR SALAD

450 TL

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



### CAPRESSE SALAD

480 TL

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



### SMOKED SALMON SALAD

620 TL

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



### TUNA SALAD

495 TL

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



## PASTAS

**CHICKEN FETTUCCINE** 490 TL  
*Chicken, creamy mushroom pesto sauce and parmesan cheese.*



**THREE CHEESE TORTELLINI** 495 TL  
*Served with creamy sauce and parmesan cheese.*



**SALMON LINGUINI** 760 TL  
*Linguini pasta with grilled salmon and served with creamy mustard sauce and parmesan cheese.*



**PENNE ARABIATTA** 430 TL  
*With homemade chilly sauce and parmesan cheese.*



**SPAGHETTI BOLOGNAISE** 490 TL  
*Served with minced beef tomato sauce and parmesan cheese.*



**LINGUINI DI MARE** 790 TL  
*Linguini with mixed sea food and homemade tomato sauce and parmesan cheese.*



**MANTI (TURKISH RAVIOLI)** 490 TL  
*It is prepared with ground beef and served with garlic yoghurt and butter pepper sauce.*





## KEBAB AND GRILL

### ALI NAZIK

790 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

680 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

650 TL

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



### KEBAB WITH EGG-PLANT

760 TL

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



### GRILLED MEAT BALLS

680 TL

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



### LAMB CHOPS

1100 TL

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



### LAMB OR BEEF SHISH

LAMB 890 TL

*It is cooked on the grill and served with BEEF 850 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 2950 TL*



## TRADITIONAL TURKISH DISHES

### LAMB SULTAN

890 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 890 TL  
BEEF 850 TL

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



### LAMB SHANK

990 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

980 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

950 TL

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



### ISKENDER KEBAB

740 TL

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



### SAC TAVA

790 TL

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



### MUSAKKA

750 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.

1390 TL



### TESTI KEBAB (For 2) Chicken / Lamb

CHICKEN 1400 TL

LAMB 1900 TL

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



## CHICKEN CHOICES

### MOZERELLA CHICKEN

680 TL

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



### CURRY CHICKEN

650 TL

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



### CHICKEN CASSEROLE

650 TL

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



### CHICKEN PARMIGIANA

680 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

690 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

1390 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.* 6900 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 )** 3200 TL  
*The dish of the prince or princess of the night. Go for it.*



## FISH AND SEAFOODS

### SEA BASS

730 TL

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



### SEA BREAM

730 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.*

890 TL



### OCTOPUS CASSEROLE

1250 TL

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



### KING PRAWN

1600 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.*

3850 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)*

For 2 - 4200 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.*

3600 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 / 620 TL**  
*Homemade pizza with pesto sauce, cherry tomatoes and mozzarella cheese*

**PEPPERONI PIZZA / 690 TL**  
*Homemade pizza and pepperoni sauce, sausage, corn, olives and mozzarella cheese*

**VEGETARIAN PIZZA / 570 TL**  
*Homemade pizza sauce, broccoli, spinach, zucchini, corn, mushrooms and mozzarella cheese*



### PİTA

**CHEESE / 590 TL**

**BEEF AND CHEESE / 750 TL**

**CHICKEN AND CHEESE / 620 TL**



### HAMBURGER

**CHEESEBURGER / 590 TL**  
*Homemade cheddar cheese burger and fries*

**COLORADO BURGER / 650 TL**  
*Homemade burger, caramelized onions and fries*



## VEGAN / VEGETARIAN

### VEGETARIAN CASSEROLE 495 TL

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



### VEGAN PENNE (GLUTEN FREE) 495 TL

*Penne pasta with tomato sauce and basil.*



### GRILLED VEGETABLES 495 TL

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



### SPINACH CREPE 480 TL

*Béchamel sauce and cheese for topping sautéed spinach.*



### VEGETABLE CREPE 480 TL

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



### FALAFEL 480 TL

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



## DESSERTS



Lotus Cheesecake 350 TL



Chocolate Bomb 480 TL



San Sebastian Cheesecake 360 TL



Chocolate Souffle 360 TL



Devils 480 TL



Katmer 380 TL



Carrot Slice Baklava 390 TL



Kunefe w Ice Cream 380 TL



Seasonal Fruit Plat. For 2 450TL



Mix Ice Cream 320 TL



Fried Ice Cream 380 TL



Mixed Dessert Platter 950 TL

### MIXED DESSERT PLATTER / 950 TL

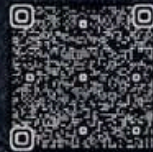
San Sebastian Cheesecake, Carrot Slice Baklava, Katmer  
Ice Cream and Fruit pieces.

# Queb

R O O F T O P



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