COLD STARTERS

HUMUS — 350 TL
Mashed chickpea, garlic, lemon juice, vinegar, sesami tahini, and olive oil.

SPICY ANTEP PASTE — 350 TL
Chopped tomato, pepper, fresh spices, lemon, tomato paste, pepper paste, olive oil, pomegranade.

BABAGANNUSH — 350 TL
Roasted eggplant, roasted pepper, lemon, olive oil and garlic for marinade.

HAYDARI — 350 TL
Strained yoghurt, mint, dill, garlic and salt.

STUFFED GRAPE LEAVES — 450 TL
Olive oil wrap stuffed with grape leaves and rice.

MUHAMMARA — 420 TL
Bread crumbs, walnuts, pepper, pepper paste, garlic, cumin and olive oil.

IMAM BAYILDI — 670 TL
Roasted eggplant is baked with sautéed onions, garlic, tomatoes, currants, peanuts and spices.

MIXED MEZE PLATTER(For 2) — 1150 TL
It's a great choice and highly recommended. Tasting presentation of five types of daily fresh appetizers.

CHEESE PLATTE(For 2) — 1280 TL
White cheese,Village cheese,Smoked cheese,Grilled halloumi, ,Cheddar cheese,Braided cheese.

1

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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 cheese,
1200 TL

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Baby shrimp, risotto, cheddar cheese, parmesan cheese,
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 champaigne 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 champaigne or chardonay.) *Supplied fresh daily, ask for availability*

3

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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.

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790 TL

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

PASTAS

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

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

SALMON LINGUINI 1250TL
Linguini pasta with griled 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 1280TL
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.

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It is prepared with ground beef and served with garlic yoghurt and butter pepper sauce.

KEBAB AND GRILL

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 19 th century in Adana Kazancılar 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 coked on the bbq, grilled tomato, pepper, served with rice and french fries.

LAMB OR BEEF SHISH LAMB 1400 TL BEEF 1750 TL

It is cooked on the grill and served with 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*

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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.

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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 / BEEF 1500 TL
Cubed meat, colored peppers, mushrooms,onions,It is sautéed with garlic and served with cheese.

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 bef, 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 2500 TL
Chicken / Lamb LAMB 2950 TL
Sauteed onion, pepper, tomato, garlic, mushroom. It is served with rice on the side.

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FISH AND SEAFOODS

SEA BASS 1200 TL
Fresh daily sea bass served with side greens and lemon sauce.

SEA BREAM 1200 TL
Fresh daily sea bream served with side greens and lemon sauce.

SALMON TREBON 1500 TL
Grilled salmon on a bed of spinach with turmeric cream cheese sauce.

STUFFED SQUID 1700 TL
It is served with sautéed spinach, mixed seafood, cheese and saffron sauce.

SEA BASS IN PAPER 1400 TL
Sea bass fillet is prepared in paper with pepper, tomato, garlic, mushroom, lemon and bay leaf.

MIXED SEAFOOD CASSEROLLE 1600 TL
Pieces of fish, calamari, shrimp, octopus, mushroom, onion, garlic, herbs and spices. Cooked in the oven served in an earthenware dish.

OCTOPUS CASSEROLE 1980 TL
It is sautéed with peppers, mushrooms, tomatoes and garlic.

KING PRAWN 2400 TL
Served with homemade garlic buttery sauce.

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KING PRAWN 2400 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. Sauted vegetables and baby potato.

5600 TL

QUEEN SPECIAL (Min.For 2)

Stuffed pineaple with octopus,calamari, king prawn, herbs, colory pepper, onion,garlic, coconut milk, buttery sauce, Served on the table with sauted 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

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5400 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.

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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) 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.

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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.

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IN ADVANCE

OCTOPUS
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CRAB
ASK

SEA BREAM
ASK

SEA BASS
ASK

LOBSTER
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INTERNATIONAL CHOICES

PİZZA

MARGARITA PIZZA / 975 TL
Homemade pizza with pesta 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

INTERNATIONAL CHOICES

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Homemade pizza with pesta 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 CASSEROLLE 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
Sauteed vegetables, béchamel sauce and cheese for topping.

FALAFEL 850 TL
Chickpeas, onion, garlic, green pepper, parsley and spices.

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VEGAN / VEGETARIAN

VEGETARIAN CASSEROLLE 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
Sauteed 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.

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