



We Charge %10 Service Fee



HUMMUS



STUFFED GRAPE LEAVES



HAYDARI

COLD APPETIZERS / MEZELER

HUMMUS / HUMUS

Pureed Chickpeas with Lemon, Tahini, Garlic and Olive Oil

260 TL

HAYDARI

Strained Yoghurt with Herbs and Garlic

260 TL

TURKISH TAKE ON SALSA SALAD / ACILI EZME

Asoutheast Turkish TakeOn Salsa with Tomato, Onion, Peppers, Garlic, Parsley, and Pomegranate Molasses (V)

260 TL

BABA GHANOUJ / BABAGANNUŞ

Crushed Eggplant, Sun- Dried Tomato, Dill, Grilled Pepper, Olive Oil and Garlic

260 TL

EGGPLANT IN TOMATO GARLIC SAUCE/ PATLICAN ŞAKŞUKA

Fried Eggplant in a Tomato, Olive Oil and Garlic Sauce (V)

260 TL

EGGPLANT SALAD / PATLICAN SALATASI

Pureed Grilled Eggplant with Lemon, Olive Oil and Garlic (V)

260 TL

STUFFED GRAPE LEAVES / YAPRAK SARMA

Stuffed Grape Leaves with Rice, Onion, Mint, Pine Nuts and Currants and Cinnamon (V)

410 TL

ANCHOVY IN SAUCE / SOSLU HAMSI

The Famous Fish From The Black Sea in a Herbed Olive Oil Dressing

410 TL

CHEESE PLATE / PEYNİR TABAĞI

Traditional Turkish Cheese with Dry Fruits

820 TL

MIXED APPETIZERS PLATE / KARIŞIK MEZE TABAĞI

Eight Appetizers Including Eggplant Salad, Stuffed Grape Leaves, Hummus, Eggplant in Tomato, Garlic Sauce and More (V)

820 TL



MIXED APPETIZERS PLATE



CHEESE PLATE



MIXED PASTRY PLATE



KIBBEH



FISH SOUP

HOT APPETIZERS / SICAK APERATİFLER

SOUP OF THE DAY / *GÜNÜN ÇORBASI*

Chef's Special Soup Of The Day / Ask Your Waiter

240 TL

TOMATO SOUP / *DOMATES ÇORBASI*

Homemade Tomato Soup with Kashar Cheese

280 TL

CHICKEN SOUP / *TAVUK ÇORBASI*

Chicken with Carrot, Mushroom and Cream Sauce

300 TL

FISH SOUP / *BALIK ÇORBASI*

Fish with Carrot, Mushroom and Cream Sauce

400 TL

CHEESE PASTRY / *SİĞARA BÖREĞİ*

Rolled Fried Borek with Marinara and Soy Sauce on the Side (V)

350 TL

PACHANGA PASTRY / *PAÇANGA BÖREĞİ*

Pastrami, Yellow Cheese and Red Pepper

450 TL

GRILLED HALLOUMI CHEESE / *HELLİM IZGARA*

Grilled Halloum Served with Greens

450 TL

KIBBEH / *İÇLİ KÖFTE*

A Dish Made of Burghul, Minced Onion, Walnuts and Ground Meat

410 TL

CHEF'S MIXED BOREK PLATE / *KARIŞIK BÖREK TABAĞI*

Pachanga Pastry, Spinach Triangles, Cheese Pastry and Fried Kashar Cheese
Served with Marinara and Soy Sauce

750 TL

FRIED CALAMARI / *KALAMAR TAVA*

With Tarator Sauce On The Side

850 TL

SHRIMPS IN BUTTER / *TEREYAĞINDA KARİDES*

With Garlic, Mushrooms and Peppers

850 TL

OCTOPUS IN BUTTER / *TEREYAĞINDA AHTAPOT*

With Garlic, Mushrooms and Peppers

1000 TL

SIDE ORDERS / SICAK APERATİFLER

FRENCH FRIES / *PATATES CİPSİ*

Served with Ketchup and Mayonnaise

290 TL

ONION RINGS / *SOĞAN HALKASI*

Served with Ketchup and Mayonnaise

290 TL

POTATO CROKETS / *PATATES KROKETS*

Served with Ketchup and Mayonnaise

290 TL

RICE / *PİLAV*

290 TL



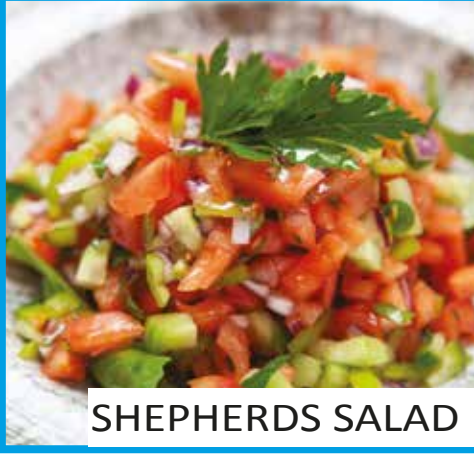
FRIED CALAMARI



SHRIMPS IN BUTTER



POTATO CROKETS



SHEPHERDS SALAD



TUNA FISH SALAD



SMOKED SALMON SALAD

SALADS / SALATALAR

SHEPHERDS SALAD / ÇOBAN SALATA

Traditional Turkish Salad of Finely Chopped Tomato, Cucumber, Green Peppers, Red Onion, Parsley and Pomegranate Molasses

400 TL

GREEK SALAD / YUNAN SALATSISI

Tomatoes, Cucumber, Red Onion, Lettuce, Olives and Feta Cheese. It is Served with Olive Oil.

460 TL

PARMESAN ARUGULA SALAD / PARMESANLI ROKA SALATASI

Shaved Parmesan Cheese Tossed with Arugula Leaves and Cherry Tomato with an Olive Oil and Balsamic Vinegar Dressing

460 TL

TUNA FISH SALAD / TON BALIKLI SALATA

Iceberg Lettuce, Tuna Fish, Corn, Capers, Cherry Tomato, Cucumber and Red Onion with a Honey Mustard dressing

480 TL

HALLOUMI CHEESE SALAD / HELLİM PEYNİRLİ SALATA

Mediterranean Greens, Cherry Tomato, Cucumber, Corn, Halloumi Cheese with Special Sauce

480 TL

CHICKEN CEASER SALAD / TAVUKLU SEZAR SALATA

Romaine Lettuce, Grated Parmesan Cheese and Caesar Dressing Topped with Grilled Chicken and Cherry Tomato

500 TL

TROPICAL AVOCADO SALAD / TROPİK AVOKADO SALATASI

Mediterranean Green Salad with Crispy Sesame Seed, Avocado and Chef's Sour & Sweet Sauce

620 TL

CRISPY CHICKEN SALAD / ÇITIR TAVUKSALATASI

Mediterranean Herbs, Crispy Fried Chicken, Cherry Tomatoes, Corn, Grilled Fruit and Cocktail Sauce

520 TL

CAPRESE SALAD / CAPRESE SALATASI

Sliced Tomato Arranged with Fresh Mozzarella Cheese, Pesto Sauce and Balsamic Vinegar

530 TL

SMOKED SALMON SALAD / FÜME SOMON SALATASI

Mixed Mediterranean Green Salad Topped with Smoked Salmon, Cherry Tomato, Capers, Red Onion and Chef's Sauce

750 TL

OCTOPUS SALAD / AHTAPOD SALATASI

Mediterranean Green Salad Topped with Marinated Filled Octopus

750 TL

SEAFOOD SALAD / DENİZ ÜRÜNLERİ SALATASI

Mixed Seafood and Cherry Tomato Over a Bed of Mediterranean Greens

750 TL

ALL DRESSING SERVED ON THE SIDE



SEAFOOD SALAD



CHICKEN CEASER SALAD



CAPRESE SALAD



ADANA KEBAB



İSKENDER KEBAB



LAMB SKEWER

TURKISH KEBABS & CHARCOAL BBQ *KEBAPLAR & IZGARALAR*

ADANA KEBAB (*Spicy or Not Spicy*)

650 TL

Hand-Chopped beef and Lamb Marinated in a Traditional Spice Mixture with Rice Grilled Tomato and Peppers Served with Lavash bread

DONER KEBAB

650 TL

With Grilled Tomato and Peppers, Home Fries, Rice and herbed Strained Yoghurt

GRILLED MEATBALLS / *IZGARA KÖFTE*

650 TL

A Mixture Of Beef And Lamb With Delicious Spices, Expertly Grilled Served with Rice, Grilled Tomato, Green Peppers and home Fries

İSKENDER KEBAB

700 TL

Chopped Pita Bread Browned in Butter, Topped with Doner, Tomato Slices, Peppers, Traditional Iskender Sauce and Melted Butter

ALİ NAZİK KEBAB

780 TL

Hand Chopped beef and Lamb Marinated in Olive Oil, Yoghurt and spices Grilled on a Skewer Arranged on a Bed of Charcoal Roasted Eggplant with Yoghurt Garlic and Topped with a Butter Sauce

EGGPLANT KEBAB / *PATLICANLI KEBAP*

780 TL

Hand Chopped Beef and Lamb Marinated with Yoghurt, Olive Oil and Spices, Grilled on a Skewer with Tender Eggplant Slices Served with Rice Grilled Tomato, Green Peppers, Onion and Thin Lavash Bread

PISTACHIO KEBAB / *FISTIKLI KEBAP*

820 TL

Minced Meat with Pistachio Served with a Grilled Tomato Green Peppers with Home Fries and Thin Lavash Bread

LAMB OR BEEF SHISH KEBAB / *ŞİŞ KEBAP*

900 TL

Lamb or Beef Fillet Marinated in Spices and Grilled on a Skewer Served with Rice, Grilled Tomato, Green Peppers and Baby Onion with Thin Lavash Bread



ALİ NAZİK KEBAB



EGGPLANT KEBAB



GRILLED MEATBALLS



MIXED KEBAB



TOMATO KEBAB



CHICKEN WINGS

BEYTİ ROLL KEBAB / *BEYTİ KEBABI*

820 TL

Ground Lamb And Beef Garlic, Parsley, melted Cheese Tomato And Yoghurt Souce.
Grilled Tomatoe And Pepper

LAMB CHOPS / *KUZU PİRZOLA*

1200 TL

Marinated Grilled Lamb Chops Served with Rice, Grilled Tomato,
Green Peppers and Pearl Onions with Eggplant Salad

LAMB RIBS / *KUZU KABURGA*

1200 TL

Grilled Lamb Rib Served with Rice, Grilled Vegetables and French Fries

ASSORTED KEBAB PLATE / *KARIŞIK KEBAB TABAĞI*

For 1 Pax

1400 TL

For 2 Pax

2700 TL

An assortment of Lamb Shish Kebab, Grilled Meatball, Lamb Chos, Adana Kebab
and Chicken Shish Kebab served with Rice, Grilled Tomato, Green Peppers and
Pearl Onion, Home Fries, Herbed strained Yoghurt and Thin

TOMATO KEBAB / *DOMATESLİ KEBAP*

800 TL

Hand Chopped Beef and Lamb Marinated with Yoghurt, Olive Oil an Spices, Grilled on a
Skewer with Tender Tomato Slices Served with Rice Grilled Tomato, Green Peppers,
Onion and Thin Lavash Bread

CHICKEN SHISH KEBAB / *TAVUK ŞİŞ KEBAP*

600 TL

Marinated Chicken Breast served with Rice, Grilled Tomato, Green Peppers with Home
Fries and thin Lavash Bread

CHICKEN CHOPS / *TAVUK PİRZOLA*

600 TL

Chicken Chops Served with Rice, Grilled Tomato, Green Peppers with
Home fries and Thin Lavash Bread

CHICKEN WINGS / *TAVUK KANAT*

600 TL

Chicken Wings Served with Rice, Grilled Tomato, Green Peppers with Home Fries and Thin Lavash Bread

MIX CHICKEN KEBAB for 2 person / *KARIŞIK TAVUK KEBAP 2 Kişilik*

2200 TL

Chicken Skewer, Chicken Chops, chicken wings, Chicken Shish Served with Rice
Grilled Tomato, Green Peppers with Home Fries and Thin Lavash Bread

OTTOMAN KEBAB for 2 person / *OSMANLI KEBABI 2 Kişilik*

3800 TL

Lamb Chops, Lamb Shish, Pistachio Kebab, Tomato Kebab, Eggplant Kebab, Meatballs,
Chicken Chops, Chicken wings, Chicken Shish, Served with Rice, Grilled tomato,
Green Peppers with Home Fries and Thin Lavash Bread



LAMB CHOPS



CHICKEN SHISH KEBAB



LAMB RIBS



LAMB OR BEEF CASSEROLE



POTTERY KEBAB



LAMB SHANK

OTTOMAN SPECIALITIES *OSMANLI SPESYALLERİ*

(Slow Cooked)

CHICKEN CASSEROLE / *TAVUK GÜVEÇ*

720 TL

Marinated Chicken Cubes, Tomato, Peppers, Mushroom and red onion
Cooked in a Terra Cotto casserole, topped with Melted Yellow Cheese

SOFIA CHICKEN / *TAVUK SOFYA*

820 TL

Sauteed Chicken, Tomato, Onion, Red Pepper, Green Pepper, Garlic, Pomegranate Sauce on Potato Puree

MUSAKKA

850 TL

A Split Eggplant Stuffed with Finely Chopped Beef Back Sauteed with Red Onion, peppers and Tomato

LAMB OR BEEF CASSEROLE / *KUZU VEYA DANA GÜVEÇ*

900 TL

Thin-Cut marinated Lamb or Beef Meat, Slow-Cooked in a Casserole with Tomato, Peppers, Eggplant and Garlic, Topped with Melted Aged Yellow Cheese

MEATBALL CASSEROLE / *KÖFTE GÜVEÇ*

850 TL

Meatball cooked in a Casserole Dish with Carrot, Peppers and Tomato Sauce
Topped with Melted Cheddar Cheese

SULTAN'S FAVOURITE / *HÜNKAR BEĞENDİ*

1100 TL

Beef Cubes in a Tomato sauce, Served on a Delicious Roast Puree Eggplant and Kashar Cheese

LAMB SULTAN / *KUZU SULTAN*

1100 TL

Lamb, Spinach, Onion, Walnut, Cherry Tomato, Molasses, Cinnamon, Cream and Rice

LAMB SHANK / *KUZU İNCİK*

1100 TL

Served with Mashed Potato

ÇÖKERTME KEBAB

1100 TL

Grilled Beef Strips on a Bed of Fried Shoestring Potato, Topped with Tomato Sauce and Yoghurt

DICED LAMB OR BEEF FRIED ON IRON PLATE / *SAC KAVURMA*

1000 TL

Chopped Marinated Beef or Lamb Fillet Sauted in a Traditional Shallow Pan with onions, peppers, Tomato and Garlic, Served with Rice and Fried Potato

POTTERY KEBAB / *TESTİ KEBAB*

For 1 Pax

1200 TL

For 2 Pax

2300 TL

Lamb, Beef or Chicken Baked in a Jug with Tomato, Pepper, Mushroom, Onion, Garlic Served with Rice and Home Fries



DICED LAMB FRIED
ON IRON PLATE



SULTAN'S FAVOURITE



MUSAKKA



MUTANCANA



FILLET MIGNON



BLUE BOTTLE STUFFED CHICKEN

BLUE BOTTLE SPECIAL

MAHMUDIYE

Orzo Rice, Mixed with Apricot, Almond, Cinamon, Sauted Chicken Breast Topped with Honey

950 TL

BLUE BOTTLE STUFFED CHICKEN / *PİLİÇ DOLMA*

A Pounded Chicken Breast Stuffed with Sauteed Spinach, Mushroom, Red Onion and Kashar Cheese, Topped with Chef's Special Cream Sauce Served with Braised Vegetables and Mashed Potato

1250 TL

MUTANCANA

Lamb Stev Cooked with a Special Creamy Sauce Dried Apricot, Fig, Almond, Raisins Baby onion and Cinemon

1400 TL

BLUE BOTTLE BEEF / *DANA DOLMA*

A Marinated Pounded Fillet Mignon Wrapped Around a Filling of Caramelized Red Onion, Cheese, Bean Sprouts Braised Seasonal Vegetables with Wine Reduction Sauce and Mashed Potato

1500 TL

INTERNATIONAL CUISINE

CHICKEN SCHNITZEL / *TAVUK ŞİNİTZEL*

Served with Home fries Potato and Lemon Butter

800 TL

CHICKEN WITH CURRY SAUCE / *KÖRİ SOSLU TAVUK*

Served with Brocoli, Brussels, Sprout and Rice

800 TL

FILLET MIGNON / *BONFILE*

Served with a Wine Reduction Sauce, Braised Vegetables and Whipped Potato with Cream

1300 TL

BLACK PEPPER SAUCE FILLET MIGNON / *KARABİBERLİ FİLET MİGNON*

With a White Sauce, Accompanied by Braised Vegetables and Whipped Potato with Cream

1300 TL

STEAK WITH MUSHROOM SAUCE / *MANTAR SOSLU BONFILE*

Grilled Fillet Mignon on a Bed of White Mushroom Sauce, with Braised Vegetables and Whipped potato

1300 TL

BEEF DELIGHT / *DANA LOKUM*

Marinated Soft Beef Tenderloin Slices Served with Steamed Vegetables and Mashed Potatoes Special Chefs Sauce

1300 TL

MEXICAN STEAK / *MEKSİKA SOSLU BONFILE*

Mexican Steak Grilled to Your Choice and Served with Pureed Potato, Seasonal Vegetables

1300 TL

VEAL CHOP / *DANA PİRZOLA*

With Boiled Vegetables and Potato Puree

1900 TL

MARBLE STEAK / *MERMERDE BONFILE*

Steak served n a Hot Marble Slab with Four Kinds of Sauce on the Side Served with Vegetables

1900 TL

T-BONE STEAK

With Braised Vegetables and Whipped Potato

1900 TL



SCHNITZEL



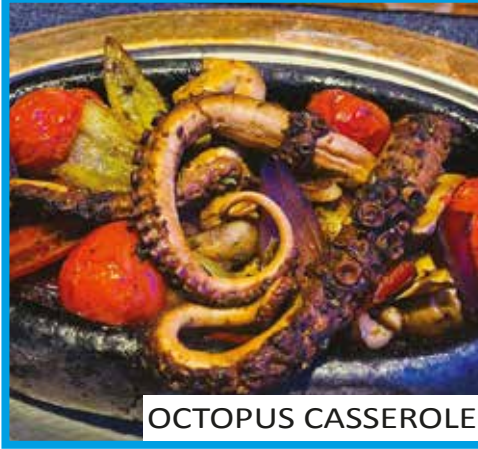
VEAL CHOP



BEEF DELIGHT



GRILLED SEA BREAM



OCTOPUS CASSEROLE



GRILLED SALMON

SEAFOOD / *DENİZ ÜRÜNLERİ*

GRILLED SEA BREAM OR SEA BASS / *IZGARA ÇUPRA VEYA LEVREK* 720 TL
Served with Arugula, Red Onion, Tomato, Lemon and a Butter, Baked Potato

SHRIMPS CASSEROLE / *KARİDES GÜVEÇ* 850 TL
Shrimps Baked with Mushroom, Tomato, Peppers and Garlic, Topped with Kashar Cheese

GRILLED SALMON / *SOMON IZGARA* 950 TL
Served with Arugula, Red Onion, Tomato, Lemon and a Butter, Baked Potato

GRILLED CALAMARY / *KALAMAR IZGARA* 950 TL
Served with Arugula, Red Onion, Tomato, Lemon and Soy Sauce

STUFFED CALAMARY / *KALAMAR DOLMA* 1200 TL
A Pounded Calamary Stuffed with Sauteed Spinach, Mushroom, Red Onion and Kashar Cheese, Topped with Chef's Special Cream Sauce

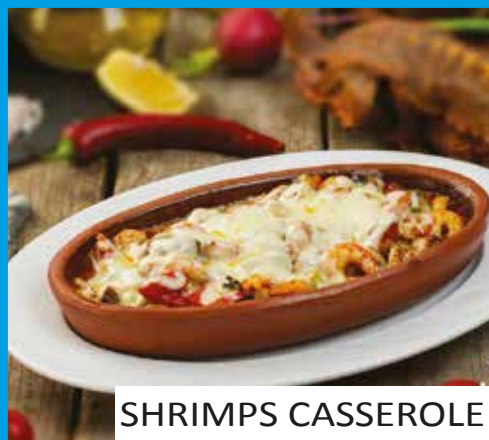
OCTOPUS IN CASSEROLE / *AHTAPOT GÜVEÇ* 1200 TL
Marinated and Fillet Octopus Baked in Oven with Butter Garlic and Herbs Served in Casserole

MARBLE JUMBO SHRIMPS / *JUMBO KARİDES* 1700 TL
Shrimp Sauteed in Butter, Served with seasonal Vegetables, Herbed Roast Potato and Garlic Sauce, Presenad on a Warm Marble Slad

NATURAL SEA BREAM / *DENİZ ÇUPRASI* (1200 gr) 2000 TL
Fillet Sea Bream Served with Arugula, Red Onion, Tomato, Lemon and Buttered Baked Potato

NATURAL SEA BASS / *DENİZ LEVREĞİ* (1200 gr) 2000 TL
Fillet Sea Bass Served with Arugula, Red Onion, Tomato, Lemon and Buttered Baked Potato

MIXED FISH PLATE (FOR 2 PERSON) / *KARIŞIK BALIK* (FOR 2 PERSON) 4000 TL
Our Chef's Choice of Five Different Seasonal Fish, Served with Arugula, Tomato, Red Onion, Lemon and Butter Baked Potato



SHRIMPS CASSEROLE



MIXED FISH PLATE



JUMBO SHIRIMP



SPAGETTI ALLA NAPOLITANA



FETTUCCINE WITH SHRIMPS



3 COLOURS TORTELLINI

PASTA / MAKARNALAR

SPAGETTI ALLA NAPOLITANA

Tomato Sauce, Fresh Basil and Parmesan Cheese (V)

420 TL

PENNE ALLA ARABBIATA

Spicy Tomato Sauce, Sliced Olives, Fresh Basil and Parmesan Cheese (V)

420 TL

RAVIOLI / MANTI

Turkish style Ravioli with Chopped Meat, Topped with Yoghurt and Peppery Butter Sauce

500 TL

SPAGETTI ALLA BOLOGNESE

Meat sauce, Fresh Basil and Parmesan Cheese

480 TL

ALFREDO WITH CHICKEN / TAVUKLU ALFREDO

Julliened Chicken Mushroom creamy Sauce

540 TL

3 COLOURS TORTELLINI / 3 RENKLİ TORTELLİNİ

Creamy Sauce and Pesto

540 TL

FETTUCCINE WITH SHRIMPS / KARİDESLİ FETTUCCİNE

With Creamy Mushroom Sauce

750 TL

FETTUCCINE WITH SEAFOOD / DENİZ MAHSULLÜ FETTUCCİNE

Fettuccine Creamy sauce with Seafood

800 TL

VEGETARIAN / VEJETERYAN

SPINACH CREP / İSPANAKLI KREP

Crepe Layered with Sauted Spinach, Red Onion, Kashar Cheese and Topped with Tomato Garlic Sauce (V)

600 TL

CREP WITH VEGETABLES / SEBZELİ KREP

Crepe Layered with Sliced Eggplant, Peppers, Tomato, Mushroom, Spinach and Kashar Cheese (V)

600 TL

FALAFEL

Mashed Chickpeas with Vegetables Deep Fried served with Spices Sauce, Tahini and Green Salad (V)

600 TL

İMAM'S FAVOURITE / İMAM BAYILDI

A Vegetarian Version of This Traditional Turkish Stuffed Eggplant Dish, with Peppers, Tomato, Onion and Pine Nuts (V)

600 TL

MUSHROOM CASSEROLE / MANTAR GÜVEÇ

Topped with Melted Kashar Cheese (V)

600 TL

VEGETABLES CASSEROLE / SEBZELİ GÜVEÇ

An Oven-Baked Casserole of Mushrooms, Zucchini, Carrots, Eggplant, Tomato and Peppers Topped with Buddling Browned Yellow Cheese (V)

600 TL

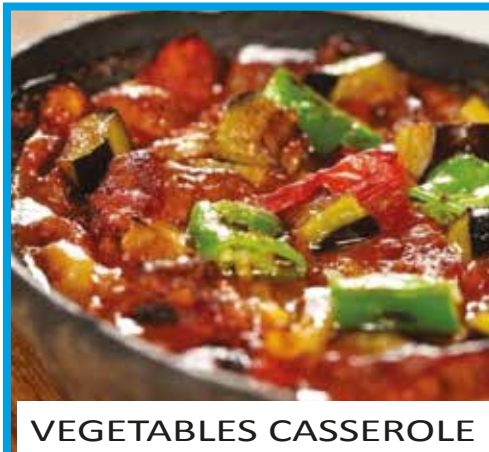
GRILLED VEGETABLES / IZGARA SEBZE

Grilled Mushroom, Zucchini, Carrots, Eggplant, Peppers, Tomato and Potato with Rice Herbed Yoghurt and Turkish style Salsa (V)

700 TL



GRILLED VEGETABLES



VEGETABLES CASSEROLE



FALAFEL



BAKLAVA



KÜNEFE



CHEESE CAKE

DESSERTS / *TATLILAR*

BAKLAVA

Served with Vanilla Ice Cream

380 TL

BROWNIE

Served with Vanilla Ice Cream

380 TL

YOGHURT WITH HONEY

380 TL

SOUFLE / *SUFLE*

Served with Vanilla Ice Cream

380 TL

ICE CREAM

380 TL

CHEESE CAKE

Served with Vanilla Ice Cream

380 TL

KÜNEFE

Angel Hair Oven Shredded Pastry With Soft Cheese Filing in Thick Syrup Served with Vanilla Ice Cream

380 TL

KATMER

Served with Vanilla Ice Cream

380 TL

FIG DESSERT / *İNCİR TATLISI*

Oven Baked Figgs Served with Special Syrup and Walnuts Served with Vanilla Ice Cream

360 TL

SEMOLINA DELIGTS / *İRMİK HELVASI*

Home Made Semolina Everyone's Favorite Served with Vanilla Ice Cream

380 TL

FRUIT SALAD / *MEYVE SALATASI*

Tapped with Fruit Syrup

380 TL

FRUIT PLATE (2 PERSON)

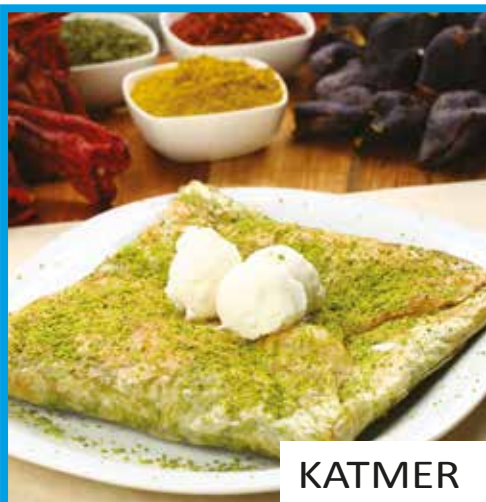
1200 TL



SEMOLINA DELIGTS



FIG DESSERTS



KATMER



SOUFLE



FRUIT PLATE



SOFT DRINKS *MEŞRUBATLAR*

WATER (small)	75 TL
WATER (big)	130 TL
SPARKLING WATER (small)	100 TL
SPARKLINGWATER (big)	240 TL
AYRAN (yoghurt drink)	160 TL
COKE, FANTA, SPRITE	160 TL
MIX FRUIT JUICE	160 TL
ICE TEA (lemon or peach)	160 TL
TONIC	200 TL
FRESH ORANGE JUICE	260 TL
FRESH POMEGRANATE JUICE	300 TL
LEMONADE (homemade)	240 TL
REDBULL	300 TL





COFFEES / KAHVELER

TURKISH COFFEE	160 TL
NESCAFE	180 TL
ESPRESSO	190 TL
CORTADO	190 TL
AMERICANO	190 TL
CAPPUCCINO	190 TL
CAFE LATTE	190 TL
HOT CHOCOLATTE	230 TL



TEA'S / ÇAYLAR

TEA / ÇAY	70 TL
APPLE TEA / ELMA ÇAY	70 TL
WINTER TEA / KIŞ ÇAY	320 TL
MINT AND LEMON / NANE LİMON	320 TL
LINDEN TEA / IHLAMUR	320 TL
FRUIT TEA / MEYVE ÇAYI	320 TL
ROSE TEA / GÜL ÇAYI	320 TL
HONEY CINNAMON TEA	320 TL





BREAKFAST PLATE

BREAKFAST / *KAHVALTI*

BREAKFAST PLATE / *KAHVALTI TABAĞI*

700 TL

Turkish Style Breakfast, Kashar Cheese, Feta Cheese, Honey, Green and Black Olives, Boiled Egg, Butter, Fig and Cherry Jams, Salami, bagel, Dried Fig and Apricot, Turkish Style Sausage, Tomato, Cucumber Served with 1 Cups of Turkish Tea

SPREAD BREAKFAST / *SERPME KAHVALTI*

2 PERSON/ *2 KİŞİ*

1200 TL

3 PERSON/ *3 KİŞİ*

1500 TL

4 PERSON/ *4 KİŞİ*

2200 TL

Scrambled Egg, Kashar Cheese, Feta Cheese, Herbed Cheese, Black and Green Olives, Fig Jam, Apricot Jam, Cherry Jam, Nutella, Butter, Salami, Beef Ham, Spicy Sausage, Cheese Roles, French Fries, Turkish Style Spicy Sausage, Bagel, Dried Fig and Apricot, Tomato, Cucumber Served with 2 Cups of turkish tea



SPREAD BREAKFAST



CHEESE OMELETTE



FRIED EGG WITH SAUSAGE

OMELETTE / OMLET

PLAIN OMELETTE / SADE OMLET

360 TL

CHEESE OMELETTE / PEYNİRLİ OMLET

390 TL

SPINACH OMELETTE / İSPANAKLI OMLET

420 TL

OMELETTE WITH ONION AND MUSHROOM / MANTARLI SOĞANLI OMLET

420 TL

MIXED OMELETTE / KARIŞIK OMLET

480 TL

FRIED EGG / SAHANDA YUMURTA

PLAIN FRIED EGG / SADE YUMURTA

360 TL

FRIED EGG WITH SAUSAGE / SUCUKLU YUMURTA

400 TL

MIXED FRIED EGG / KARIŞIK YUMURTA

480 TL

MENEMEN

480 TL

SIDE DISHES / YAN ÜRÜNLER

FRENCH FRIES / PATATES TAVA

290 TL

CHEESE ROLLES / SİGARA BÖREĞİ

350 TL

MIXED PASTRY PLATE / KARIŞIK BÖREK TABAĞI

750 TL



MENEMEN



MIXED PASTRY PLATE



WE ACCEPT \$ AND €
+90 535 447 44 53
WiFi:Blue bottle
Password:bluebottle34

