

Mezeler & Zeytinyağlılar Mezzes & Olive Oil Dishes

Çiğ Köfte / *Raw Meatballs* 

Pastırmalı Humus / *Hummus with Pastrami* 

Baba Gannuş / *Baba Ghanoush* 

Antakya Usulü Acılı Ezme / *Spicy Tomato Paste with Vegetables*

Köpoğlu / *Fried Eggplant with Tomato and Yoghurt Sauce* 

Hellim Peynirli Şaksuka / 
Deep Fried Seasonal Vegetable with Halloumi Cheese

Mandıradan Beyaz Peynir / *White Cheese* 

Kavun / *Melon*

Kavrulmuş Cevizli Muhammara / *“Muhammara” with Walnut* 

Sızma Zeytinyağlı Sarımsak Pilaki
“Pilaki” with Extra Virgin Olive Oil Cooked Garlic

Domates Özünde Pişirilmiş Zeytinyağlı Enginar
Extra Virgin Olive Oil Cooked Artichoke in Tomato Essence

Zeytinyağlı Yaprak Sarma / 
Stuffed Wine Leaves Cooked with Extra Virgin Olive Oil

Salatalar / Salads

Gavurdağı Salata / 
Spicy Tomato and Red Onion Salad with Walnut and Pomegranate Syrup

Peynirli Çoban Salata / *Shepherd Salad with Cheese* 

Soğanlı Domates Salatası / *Onion and Tomato Salad*

 Soya / Soybean  Glüten / Gluten  Balık / Fish  Kabuklu deniz ürünü / Shellfish
 Süt / Milk  Kuruyemiş / Nuts  Susam / Sesame  Alkol / Alcohol  Kereviz / Celery
 Hardal / Mustard  Fıstık / Pistachio  Yumurta / Egg

Çorbalar / Soups

Süzme Mercimek Çorbası / Lentil Soup 

Kesme Aşı Çorbası / Traditional Vermicelli Soup 

Freekeh Tereyağlı Bulgur Çorbası / Freekeh Soup 

Anadolu'dan Seçilmiş Lezzetler Taste From Anatolian

İçli Köfte (Haşlama veya Kızartma)    
Cracked Wheat Stuffed Mince and Walnut (Boiled or Fried)

Kars Kazı ve Kuş Üzümlü Çıtır Börek, Erik Sosu ile 
Crispy "Kars" Goose and Forest Currant Pie with Plum Sauce

Kayseri Mantısı / Turkish Ravioli Tomato and Yoghurt Sauce  

Patatesli ve Lor Peynirli Kapalı Pide  
Calzone with Potato and Curd Cheese

Ali Nazik Kebab / Smoked Eggplant with Yoghurt Served with Spicy Kebab  

Dana Saç Tava / Steel Pan "Sac" Roasted Beef

Tavuk Saç Tava / Steel Pan "Sac" Roasted Chicken

Ciğer Tava / Pan Fried Lamb Liver 

Kilis Tava / "Kilis Tava" Minced Beef and Lamb with Vegetable

 Soya / Soybean  Glüten / Gluten  Balık / Fish  Kabuklu deniz ürünü / Shellfish
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Orta Doğu Lezzetleri Tastes from Middle East

Falafel / Falafel  

Tavuklu Müceddere / "Müceddere" Bulgur Pilaf with Chicken   

Sembusek Naneli Kuru Cacık ile / "Sembusek" with Caciki  

"Kifta Lil Atfaal", Tarçınlı Köfte / Kifta Lil Atfaal Cimmamon Meatball 

Erikli Kuzu İncik Tajin / Tagine Lamb Shank with Dry Plum 

Ayvah İncasiye (Kuzu Eti) / "İncasiye" Lamb Meat with Quince  

Tavuk Tandoori Safranlı Basmati /  
Chicken Tandoori with Saffron Basmati Rice

Taş Fırınımızdan Lahmacun ve Pide Çeşitleri From Stone Oven

Lahmacun / Crispy Turkish Pizza Meat and Vegetable 

Fındık Lahmacun / Small Crispy Turkish Pizza Meat and Vegetable 

Kuşbaşı Pide / Pita with Chopped Meat  

Dana Kavurmalı Pide / Pita with Roasted Meat  

Patlıcanlı Kaşarlı Pide / Pita with Eggplant and Yellow Cheese  

Pastırmalı, Yumurtalı, Kaşarlı Pide /   
Pita with Pastrami, Egg and Yellow Cheese

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Ocakbaşıımızdan Kebablar

Kebab's from Grill

Midd Acılı Kebab / *Midd Kebab Spicy* 

Midd Acısız Kebab / *Midd Kebab without Spicy* 

Patlıcanlı Kebab / *Eggplant with Mincemeat Ball Kebab*  

Domatesli Kebab / *Tomato with Mincemeat Ball Kebab* 

Fıstıklı Kebab / *Pistachio Kebab*  

Karışık Kebab / *Mix Kebab* 

Beyti Kebab / *Wrapped Kebab Crispy Pita Bread with Parsley and Garlic*  

Söğürtme Kebab / *Smoked Eggplant with Kebab and Pita Bread*  

Çöp Şiş / *Lamb Skewer*  

Tavuk Şiş / *Chicken Skewer*  

Acılı Tavuk Kanatları / *Spicy Chicken Wings*  

*Tüm ocakbaşı ürünlerimiz; bulgur pilavı, patlıcan söğürtme, lavaş, acılı ezme, ızgara domates-biber, sumaklı soğan ve manda yoğurdu ile servis edilir.

*All kebab's served; cracked wheat pilaf, smoked eggplant, lavash bread, spicy tomato paste, grilled tomato-pepper, sumac onion and buffalo yoghurt.



Mangalımız'dan Özel Etler

Special Steaks From Our Char grill

21 Gün Dinlendirilmiş T-bone Steak (500 gram) /
Dry Aged T-Bone Steak (500 gram)

21 Gün Dinlendirilmiş Dana Pirzola (450 gram) /
Dry Aged Rib Eye Steak (450 gram)

Dana Lokum / Beef Tagliata

Dana Bonfile / Beef Tenderloin

Kuzu Kaburga (4 Kişiliktir) / Lamb Rib (For 4 person)

Küşneme Kuzu / Lamb Loin Marinated with Wild Herbs

Kuzu Pirzola / Lamb Chops

Izgara Köfte / Grilled Meatball

***Tüm steak ürünlerimiz gratine patates, ızgara kuşkonmaz, koçan mısır ve istiridye mantarı ile servis edilir.**

***All steak's served; gratine potato, grilled asparagus, corn and oyster mushroom.**

Soslar / Sauces

Ballı Hardal Sos / Honey and Mustard Sauce 

Füme BBQ Sos / Smoked BBQ Sauce

Dömi Glas Sos / Demi – Glace Sauce 

Bearnaise Sos / Béarnaise Sauce   

*Etinizin yanına arzu ettiğiniz sosu seçiniz.
*Please choose one kind of sauce for your steak

İlave Garnitürler Extra Side Dishes

Sote Ispanak / Sauteed Spinach 

İstiridye Mantarı / Oyster Mushroom

Patates Tava / French Fries

Izgara Kuşkonmaz / Grilled Asparagus

Kumpir Patates / Baked Potato 

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