Appetizers cold

8.	Mercimek Köfte	9.50
	Red lentils with fresh herbs, yogurt cream	
9.	Kisir	9.50
	Fine bulgur salad with fresh herbs, yogurt cream	
10.	Mücver	10.50
	Zucchetti custard with soft cheese	
11.	Humus	9.50
	Chickpea mousse with sesame souce	
12.	Cacik	9.50
	Cucumbers chopped with yogurt garlic	
13.	Sarma	9.50
	Vine leaves stuffed with rice, pine nuts and coriander	
14.	Patlican Salatasi	11.50
	Braised aubergines with yogurt garlic	
15.	Kelim Meze Teller kalt klein	16.00
	5 different cold starters	
16.	Kelim Meze Teller kalt gross	29.00
	5 different cold starters	

Appetizers warm

25.	Sultan Börek	13.00
	Puff pastry bags filled with veal mince, with yogurt cream	
26.	Pastirmali Humus	13.00
	Chickpea mash with sesame sauce and dried meat	
27.	Ispanakli Köfte	9.50
	Breaded spinach rolls, with yogurt cream	
28.	Sigara Böregi	10.00
	Filo dough filled with soft cheese and parsley	
29.	Kelim Meze Teller klein warm	16.00
	5 different starters	
30.	Kelim Meze Teller gross warm	29.00
	5 different starters	
31.	Pastirmali Sigara Böregi	12.00
	Filo dough filled with soft cheese and dried meat	
33.	Ispanakli Sigara Böregi	11.00
	Filo dough filled with spinach and soft cheese	
34.	Kiymali Sigara Böregi	12.00
	Filo dough filled with veal mince and cheese	

Soups

38.	Mercimek Corbasi	9.00
	Lentil soup	
39.	Sebzeli Domates Corbasi	9.00
	Tomato vegetable soup	

Salads

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40.	Yesil Salata	9.00
	Green salad	
41.	Coban Salatasi (Hirtensalat)	15.00
	Tomatoes, cucumbers, onions, soft cheese, olives and parsley	
42.	Karisik Salata	12.00
	Mixed salad	
43.	Ezme Salata (scharf)	13.00
	Chopped tomatoes, hot pepperoncini, onions, parsley,	
	Soft cheese and olives	

Specialties from the grill

50.	Hünkar Begendi (Dem König hat's gefallen) Lamb grilled on skewers, on braised chopped aubergines with Parmesan, of milk, vegetables and bulgur pilaf	36.00
51.	Adana Kebap	34.00
	Chopped organic veal and lamb grilled on skewers, with yogurt cream, Vegetables and bulgur pilaf	
52.	Baba Gannus Kebap	36.00
	Lamb marinated with rosemary, grilled on skewers, on braised aubergines,	
	Tomatoes on onion and olive oil, with bulgur pilaf and yogurt cream	
53.	Urfa Domates Kebap (scharf)	35.00
	Grilled lamb and organic veal mince balls with tomato vegetable sauce,	
	grilled vegetables, bulgur pilaf and yogurt cream	
54.	Tavuk Sis (Pouletspiess)	30.00
	Chicken skewers, grilled vegetables and tomato vegetable sauce, with rice	
55.	Adana Iskender	35.00
	Chopped organic veal and lamb grilled on skewers, on baked	
	Bread cubes with yogurt sauce and butter, with bulgur pilav	
56.	Kusbasi (Lammspiess)	34.00
	Lamb skewers marinated with rosemary, grilled on skewers, with grilled	
	Vegetables and bulgurpilav, with yogurt cream	
57.	Köfteli Begendi	35.00
	Minced meatballs grilled, on braised eggplant, with Parmesan	
	And cream, with rice and vegetables	
58.	Sultan Kebap	39.00
	Minced veal and lamb grilled on skewers, poulet skewers and lamb	
	skewers on braised aubergines with Parmesan cream, with bulgur pilav	
59.	Yufkali Kebap	35.00
	Shredded beef, mushrooms, peppers, onions, tomatoes, peas and	
~~	Mozzarella rolled in dough, baked in the oven, with salad	26.00
60.	Ali Nazik (Ali Höflich)	36.00
	Grilled lamb skewers on braised aubergines with garlic yoghurt,	
61	with vegetables and bulgur pilav	60.00
61.	Kelim Grillplatte (für 2 Personen)	69.00
	Lamb skewers, minced meat skewers, chicken skewers, lamb chops with grilled	
	Vegetables, bulgur pilav and rice	

Specialties from the grill and courtesy

62.	Sarma Beyti Chopped organic veal and lamb on skewers grilled in dough, in the oven baked with yogurt sauce and bulgur pilav	37.00
63.	Saray Pilic (Poulet nach Palastart) Chicken breast stuffed with spinach and soft cheese, baked in the oven, with Tomato vegetable sauce, with yogurt cream and rice	34.00
64.	Coban Kavurma (Hirtengericht) Lamb tenderloin with tomatoes, peppers, onions, garlic and tomato Butter sauce, with bulgur pilav	34.00
66.	Tavuk Begendi Grilled chicken on skewers, on braised aubergines with Parmesan cream, with rice	34.00
67.	Karni Yarik Eggplant stuffed with organic veal minced meat and vegetables, tomato Vegetable sauce and rice, with yogurt cream	30.00
68.	Cökertme Soaked lamb on roasted grated potatoes with yogurt sauce	35.00
69.	Talas Böregi Dough bag filled with soaked chicken meat and vegetables with Mozzarella, with salad	30.00
70.	Kuzu Pirzola Grilled lamb chops marinated in rosemary, with vegetables and Bulgurpilav, with yogurt cream	39.00
71.	Kiymali Manti Small pastry bags filled with organic veal mince and vegetables, in the oven Baked, with yogurt sauce and bulgur pilav	32.00
72.	Acem Kebabi Chickpea puree, lamb, onions, tomatoes, pepperoni, Mushrooms and Peas	35.00
73.	Alti Ezmeli Kebap Grilled lamb skewers on grilled chopped tomatoes and pepperoni With vegetables and rice	35.00
74.	Cevirme Shredded chicken and vegetables wrapped with zucchetti, baked with mozzarella in the oven, with rice	35.00
79.	Balik Sarmasi fillet of fish stuffed with rice, corinths and pine nuts rolled in vine leaves, baked in foil in the oven, with fresh tomato and capers sauce, onions and olives	39.00

Vegetarian

82.	Falafel	29.00
	Fried chickpea balls with fresh herbs, humus, yogurt sauce	
	with salad and bulgur pilav	
83.	Yogurtlu Kizartma	29.00
	Roasted peppers, aubergines, potatoes, zucchini and carrots	
	Yogurt sauce with garlic, with bulgur pilaf	
84.	Imam Bayildi (Der Imam fiel in Ohnmacht)	28.00
	Aubergines stuffed with pepperoni, tomatoes, onions, pine nuts and coriander	
	Vegetable sauce on tomatoes, yogurt cream and bulgur pilav	
85.	Kelim Börek	29.00
	Pasta bag filled with soft cheese, spinach and onions, with salad	
86.	Sebzeli Pide	29.00
	Mozzarella and soft cheese on dough in the oven with aubergines and spinach,	
	For the salad	
87.	Vegi Manti	30.00
	Small pastry bags filled with vegetables and tree nuts, baked in the oven	
	Garlic sauce and butter, with bulgur	
89.	Karisik Meze (kalt und warm)	30.00
	Mixed meze plate, 10 different vegetarian appetizers	

Dessert

90.	Cevizli Incir	12.00
	Dried figs filled with tree nuts, tahin & honey	
91.	Yogurtlu Cevizli Incir	12.00
	Dried figs stuffed with tree nuts, tahini & honey with yogurt	
92.	Baklava	12.00
	Fine dough sheets, ground pistachios with icing	
93.	Baklava mit Glace	12.00
	Fine dough sheets, ground pistachios with icing & ice cream	
94.	Balli Yogurt	12.00
	Homemade yogurt with honey and pistachios	
95.	Glace (pro Kugel)	4.00
	Vanilla, strawberry, chocolate, mocca, pistachio, with cream &1.00	

Non-alcoholic drinks

Open bottels:

Fusetea Ayran, turkish yogurt drink	3dl 3dl	4.90 5.50
	541	5.50
Bottle:		
Arkina, without carbon	3.5dl	4.80
Arkina, with carbonic acid	3.5dl	4.80
	5dl	6.50
	11	9.00
Rivella red, blue	3.3dl	5.50
Cola, Cola Zero	3.3dl	5.50
Elmer Citro	3.3dl	5.50
Süssmost	3.3dl	5.50
Schweppes Tonic	1.9dl	5.50
Schweppes Bitter Lemon	1.9dl	5.50
orange juice Michel	2dl	5.50

Hot drinks:

Espresso	4.90
Kaffee Cremé	4.90
Double Espresso	6.00
Turkish Kaffee (Mokka)	5.50
Cay turkish blach tea	4.20
Cay turkish black tea (small)	2.00
Теа	4.20
Fresh peppermint tea, served in the jug (preparation ca 6 min)	6.00

Alcoholic drinks

Beer (in a bottle)

Warteck Pic Hell	3.3dl	5.50
Feldschlösschen non-alcoholic	3.3dl	5.50
Feldschlösschen Orginal	3.3dl	5.50
Efes Draft (turkish beer)	5.0dl	8.00

Aperitifs:

Campari	23% vol	4cl	9.00
Campari orange			
		4cl	11.50
Cynar	16.5% vol	4cl	9.00
Martini Bianco/Rosso	15% vol	4cl	9.00
Raki	45% vol	2cl	9.50
Kir Cassis/Peché		1dl	9.00
Kir Royal		1dl	10.50
Prosecco	11% vol	1dl	9.00
Hugo		1dl	14.00
Aperol Spritz		1dl	13.00
Campari Spritz		1dl	13.00
Cuanta Manada	100/	2.4	0.00
Grappa Moscato	40% vol	2cl	9.00
Grappa di Nebbiolo	42% vol	2cl	10.00
Grappa di Brunello	44% vol	2cl	11.00
Grappa Amarone	41% vol	2cl	12.00
Spirits:			
Vodka	40% vol	4cl	9.50
Gordon's Gin	37.5% vol	4cl	9.50
Remy Martin	40% vol	2cl	9.50
Ballantines	40% vol	4cl	9.50
Jack Daniel's	40% vol	4cl	10.50
	-0/0 001	-701	10.50

Young people under the age of $\underline{18}$ will not be served alcoholic drinks