Cold Starters

8. Mercimek Köfte **9.50**
Red lentil patties with fresh herbs, served with yoghurt cream

9. Kisir **9.50**
Fine bulgur salad with fresh herbs, served with yoghurt cream

10. Mücver **10.50**
Courgette fritters with soft cheese

11. Hummus **9.50**
Chickpea purée with sesame sauce

12. Cacik **9.50**
Chopped cucumber with garlic yoghurt

13. Sarma **9.50**
Vine leaves stuffed with rice, pine nuts and currants

14. Patlican Salatasi **11.50**
Braised aubergines with garlic yoghurt

15. Kelim Cold Meze Platter - Small **16.00**
5 different cold starters

16. Kelim Cold Meze Platter - Large **29.00**
5 different cold starters

Warm Starters

25. Sultan Börek **13.00**
Puff pastry parcels filled with minced veal, served with yoghurt cream

26. Pastirmali Hummus **13.00**
Chickpea purée with sesame sauce and cured beef

27. Ispanakli Köfte **9.50**
Breaded spinach fritters, served with yoghurt cream

28. Sigara Böregi **10.00**
Filo pastry filled with soft cheese and parsley

29. Kelim Warm Meze Platter - Small **16.00**
5 different starters

30. Kelim Warm Meze Platter - Large **29.00**
5 different starters

31. Pastirmali Sigara Böregi **12.00**
Filo pastry filled with soft cheese and cured beef

33. Ispanakli Sigara Böregi **11.00**
Filo pastry filled with spinach and soft cheese

34. Kiymali Sigara Böregi **12.00**
Filo pastry filled with minced veal and cheese

Soups

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

Salads

40. Yesil Salata **9.00**
Green salad
41. Coban Salatasi (Shepherd's Salad) **15.00**
Tomatoes, cucumber, onions, soft cheese, olives and parsley
42. Karisik Salata **12.00**
Mixed salad
43. Ezme Salata (spicy) **13.00**
Chopped tomatoes, hot peppers, onions, parsley,
soft cheese and olives

Specialities from the Grill

50. Hünkar Begendi (The Sultan's Delight) **36.00**
Grilled lamb skewer on braised chopped aubergines with Parmesan and milk, served with vegetables and bulgur pilaf

51. Adana Kebap **34.00**
Grilled skewer of minced organic veal and lamb, served with yoghurt cream, vegetables and bulgur pilaf

52. Baba Gannus Kebap **36.00**
Rosemary-marinated grilled lamb skewer on braised aubergines, tomatoes, onions and olive oil, with bulgur pilaf and yoghurt cream

53. Urfa Domates Kebap (spicy) **35.00**
Grilled lamb and organic minced veal meatballs in tomato-vegetable sauce, with grilled vegetables, bulgur pilaf and yoghurt cream

54. Tavuk Sis (Chicken Skewer) **30.00**
Grilled chicken skewer, vegetables and tomato-vegetable sauce, with rice

55. Adana Iskender **35.00**
Grilled skewer of minced organic veal and lamb, served on toasted bread cubes with yoghurt sauce and butter, plus bulgur pilaf

56. Kusbasi (Lamb Skewer) **34.00**
Rosemary-marinated grilled lamb skewer, served with grilled vegetables, bulgur pilaf and yoghurt cream

57. Köfteli Begendi **35.00**
Grilled meatballs on braised aubergines with Parmesan and cream, served with rice and vegetables

58. Sultan Kebap **39.00**
Grilled minced veal and lamb skewer, chicken skewer and lamb skewer on braised aubergines with Parmesan cream and bulgur pilaf

59. Yufkali Kebap **35.00**
Strips of beef, mushrooms, peppers, onions, tomatoes, peas and mozzarella wrapped in pastry and oven-baked, served with salad

60. Ali Nazik (Courteous Ali) **36.00**
Grilled lamb skewer on braised aubergines with garlic yoghurt, served with vegetables and bulgur pilaf

61. Kelim Mixed Grill (for 2 people) **69.00**
Lamb skewer, minced meat skewer, chicken skewer and lamb chops, served with grilled vegetables, bulgur pilaf and rice

Grilled Specialities and Main Courses

62. Sarma Beyti **37.00**
Grilled minced organic veal and lamb skewer wrapped in pastry, oven-baked, served with yoghurt sauce and bulgur pilaf

63. Saray Pilic (Palace-Style Chicken) **34.00**
Chicken breast stuffed with spinach and soft cheese, oven-baked with tomato-vegetable sauce, yoghurt cream and rice

64. Coban Kavurma (Shepherd's Dish) **34.00**
Lamb with tomatoes, peppers, onions, garlic and tomato-butter sauce, served with bulgur pilaf

66. Tavuk Begendi **34.00**
Grilled chicken skewer on braised aubergines with Parmesan cream, served with rice

67. Karni Yarik **30.00**
Aubergine stuffed with minced organic veal and vegetables, with tomato-vegetable sauce and rice, served with yoghurt cream

68. Cökertme **35.00**
Sliced lamb on fried grated potatoes with yoghurt sauce

69. Talas Böregi **30.00**
Pastry parcel filled with sliced chicken, vegetables and mozzarella, served with salad

70. Kuzu Pirzola **39.00**
Grilled rosemary-marinated lamb chops with vegetables and bulgur pilaf, served with yoghurt cream

71. Kiymali Manti **32.00**
Small pastry dumplings filled with minced organic veal and vegetables, oven-baked, served with yoghurt sauce and bulgur pilaf

72. Acem Kebabi **35.00**
Chickpea purée, lamb, onions, tomatoes, peppers, mushrooms and peas

73. Alti Ezmeli Kebap **35.00**
Grilled lamb skewer on grilled chopped tomatoes and peppers, served with vegetables and rice

74. Cevirme **35.00**
Sliced chicken and vegetables wrapped in courgette, oven-baked with mozzarella, served with rice

79. Balik Sarmasi **39.00**
Fish fillet filled with rice, currants and pine nuts, rolled in vine leaves, foil-baked with fresh tomato-caper sauce, onions and olives

Desserts

90. Cevizli Incir **12.00**
Dried figs stuffed with walnuts, tahini and honey

91. Yogurtlu Cevizli Incir **12.00**
Dried figs stuffed with walnuts, tahini and honey, with yoghurt

92. Baklava **12.00**
Delicate pastry layers with ground pistachios and sugar glaze

93. Baklava with Ice Cream **12.00**
Delicate pastry layers with ground pistachios, sugar glaze and ice cream

94. Balli Yogurt **12.00**
Homemade yoghurt with honey and pistachios

95. Ice Cream (per scoop) **4.00**
Vanilla, strawberry, chocolate, mocha, pistachio; whipped cream + 1.00

Non-Alcoholic Drinks

By the Glass:

Fusetea	3dl	**4.90**
Ayran, Turkish yoghurt drink	3dl	**5.50**

Bottled:

Arkina, still	3.5dl	**4.80**
Arkina, sparkling	3.5dl	**4.80**
	5dl	**6.50**
	1l	**9.00**
Rivella, red or blue	3.3dl	**5.50**
Cola, Cola Zero	3.3dl	**5.50**
Elmer Citro	3.3dl	**5.50**
Apple juice (Süssmost)	3.3dl	**5.50**
Schweppes Tonic	1.9dl	**5.50**
Schweppes Bitter Lemon	1.9dl	**5.50**
Michel orange juice	2dl	**5.50**

Hot Drinks:

Espresso	**4.90**
Café crème	**4.90**
Double espresso	**6.00**
Turkish coffee (mocha)	**5.50**
Çay Turkish black tea	**4.20**
Çay Turkish black tea (small)	**2.00**
Tea	**4.20**
Fresh peppermint tea, served in a pot (approx. 6 min)	**6.00**

Alcoholic Drinks

Beer (bottled)

Warteck Pic Hell	3.3dl	**5.50**
Feldschlösschen Alcohol-Free	3.3dl	**5.50**
Feldschlösschen Original	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/Peach		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**

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**
Rémy Martin	40% vol	2cl	**9.50**
Ballantine's	40% vol	4cl	**9.50**
Jack Daniel's	40% vol	4cl	**10.50**

No alcoholic drinks are served to anyone under 18