

STARTERS

Cold and Warm starters

(Soguk ve sicak Baslangiclar)

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| 101.SICAK PASTIRMA
Sundried, seasoned tenderloin with braised vegetables | € <u>10,50</u> |
| 102. IZGARA SUCUK
Grilled Turkish garlic sausage | € <u>10,75</u> |
| 103. MEZE
Turkish way prepared mezes | € <u>11,50</u> |
| 104. İCLİ KOFTE
Turkish way prepared Bulgur. Filled with spicy minced veal | € <u>12,50</u> |
| 105. ELMALI KARİDES
Shrimps with apple yogurt sauce | € <u>13,50</u> |
| 106. MİDYE GÜVEÇ
Oven baked mussels, prepared in a special Turkish way | € <u>13,75</u> |
| 107. KALAMAR DOLMASI
Grilled calamari filled with buffalo cheese, onions, basil, dill and spicy sauce | € <u>13,75</u> |
| 108. KARİDES GÜVEÇ
Oven baked sea shrimps, prepared in a special Turkish way | € <u>15,50</u> |
| 109. HURREM DOLMASI
Fried eggplant filled with guail fillet, dried basil and red wine sauce | € <u>16,50</u> |
| 110. AHTAPOT IZGARA
Grilled octopus with hummus prepared in a special Turkish way | € <u>17,50</u> |

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(Soguk ve Sicak Baslangiclar)

- 201. MERCİMEK ÇORBASI** € **6,50**
Lentils soup of the day
- 202. SİGARA BÖREĞİ** € **7,75**
Doughrolls filled with Turkish cheese and herbs, with yogurt sauce
- 203. CACIK** € **9,75**
Thickened yogurt with cucumber, garlic and Turkish herbs, prepared in a special Turkish way
- 204. ÇILBIR** € **9,75**
Egg in yogurt sauce, prepared in special Turkish way
- 205. TAZE BAHARATLAR MÜCVERİ** € **11,50**
Fresh bouquet of mixed herbs prepared with fresh cheese
And served with tzatziki
- 206.ÇİNGENE HUMUSU** € **11,75**
Grilled Turkish garlic sausage,köfte and octopus on a bed of mildly spiced hummus
- 207.SOĞUK PASTIRMA** € **12,50**
Sundried seasoned tenderloin with melon, dried tomatos and Turkish nomad (Tulum) cheese
- 208. HİNKAL** € **13,75**
Manti prepared in a special Turkish way filled with minced meat
- 209. KABAK CICEĞİ DOLMASI** € **14,50**
Filled zucchini flowers with Turkish cheeses and herbs, prepared in a special Turkish way
- 210.KAVAL KEMİĞİ IZGARASI** € **15,75**
Grilled marrow pipe, prepared in a special Turkish way;

MAIN COURSES

Meat courses

- 301. KEBABİYE** € **23,50**
Spicy grilled minced meat on a skewer with mildly spiced tomato sauce and yogurt sauce
- 302. EGE ŞİŞ** € **24,50**
Special Turkish way grilled rosy calf meat on a skewer
- 303. KALEM PİRZOLA** € **26,50**
Grilled lamb chops, prepared in a special Turkish way
- 304. KARAŞIK IZGARA** € **27,50**
Mixed grilled meat (4 sorts)
- 305. SULTANİĞÂH** € **27,50**
Special Turkish way grilled Lamb fillet with saffron, dried subtropical fruit and honey, prepared in a special Turkish way
- 306. BULGUR PILAVI YATAĞINDA KÜŞNEME** € **28,50**
Special Turkish way grilled Lamb fillet on a bed of with mildly spiced bulgur prepared in a special Turkish way
- 307. KUZU FILLETOSU** € **29,50**
Lean and tender grilled spiced lamb fillet, prepared in a special Turkish way
- 308. İSPANAKLI BONFILE** € **32,50**
Lightly grilled, lean and tender tenderloin with mildly spiced creamy spinach
- 309. YÖRÜK LOKUMU** € **32,50**
Lightly grilled, lean and tender tenderloin with a creamy baked mushroom sauce, prepared in a special Turkish way
- 310. KÜLBASTI** € **32,50**
Special Turkish tenderloin with vegetables, prepared in baking paper on the grill
- 311.KUZU GÖBEĞİ** € **34,50**
Lean and tender grilled spiced lamb fillet, with a powerful aroma of shade morals mushrooms,oyster mushrooms, and mixed mushrooms

We recommend taking a group menu for 6 or more people

MAIN COURSES

Fish courses

- 401. LEVREK IZGARA** € **24,50**
Grilled sea bass fillet prepared in a special Turkish way
- 401. IZGARADA SOMBALIĞI** € **25,50**
Grilled salmon with mild creamy sauce, prepared in a special Turkish way
- 403. JUMBO KARİDES IZGARA** € **26,50**
Grilled jumbo white shrimps prepared with olive oil and garlic
- 404. SAFRAN SOSLU DİL BALIĞI FILETOSU** € **27,50**
Sole fillet prepared with olive oil, wild spinach with saffron sauce
- 405. SEBZE YATAGINDA KILIÇ BALIĞI** € **28,50**
Special Turkish grilled swordfish steak, on a bed of vegetables with creamy orange sauce
- 406. IZGARADA TONBALIĞI** € **29,50**
Grilled tuna steak with creamy onion sauce, prepared in a special Turkish way
- 407. TON BASTI** € **31,50**
Special Turkish tuna steak with vegetables, prepared in baking paper on the grill

EXTRA'S

- 408. Olives** € **2,75**
- 409. Bread** € **2,75**
- 410. Fried potatoes** € **5,75**
- 411. Rice** € **5,75**

We recommend taking a group menu for 6 or more people

All dishes are served with several sorts of garnish

MAIN COURSES

Oven dishes

501. KARNIYARIK € 23,50

Fried eggplant filled with spicy minced meat, prepared in a special Turkish way

502. BEYKOZ KEBABI € 25,75

Fried eggplant filled with several vegetables and lamb, prepared in a special Turkish way

Vegetarian courses

505. İMAM BAYILDI € 22,50

Eggplant filled with mixed vegetables and Turkish herbs

506. YUFKA KEBABI € 23,50

Filo pastry filled with vegetables and Turkish herbs

507. DOLMA € 23,75

Tomatoes filled with rice and Turkish herbs, with yogurt

We recommend taking a group menu for 6 or more people

All dishes are served with several sorts of garnish

GROUPS MENU'S

2 COURSE CHEF MENU

(Minimum for 2 People)

€ 39,50

STARTER

Chefs choice starter

MAIN COURSES

chefs choice, Meat,Fish,vegetarian,of the day.

3 COURSE CHEF MENU

(Minimum for 2 People)

€ 44,50

STARTER

Chefs choice starter

MAIN COURSES

Chefs choice, Meat,Fish,vegetarian,of the day.

DESSERT

Chefs choice

4 COURSE CHEF MENU

Minimum for 2 People

€ 49,50

Chefs choice, two starters, main course and dessert

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SALADS

- 601. EGE SALATASI** € 9,50
Mix, Mediterranean lettuce tomato, cucumber, onion, parsley, olives, lemon and olive oil
- 602. DOMATES SALATASI** € 9,75
Tomato, cucumber, feta cheese, onion, parsley, olives, lemon and olive oil
- 603. TULUM PEYNİRLİ SALATA** € 9,75
Mix, Mediterranean lettuce, Turkish nomad (Tulum) cheese, tomato, cucumber, onion, parsley, olives, lemon and olive oil
- 604. HELLİM PEYNİRLİ SALATA** € 9,75
Mix, Mediterranean lettuce, tomato, cucumber, onion, parsley, olives, lemon and olive oil and grilled Turkish halloumi cheese
- 605. AYVALIK SALATASI** € 10,50
Broccoli, spring onion, parsley, mint, fresh fruit, kidney beans, corn pomegranate, pomegranate dressing en olive oil
- 606. İZMİR BÖRULCESİ SALATASI** € 11,75
Izmir green beans, Tomato, cucumber, spring onion, parsley, fresh fruit pomegranate, pomegranate dressing en olive oil
- 607. URLA SALATASI** € 12,75
Tomato, red onion, parsley, olives, shrimps, lemon and olive oil

DESSERTS

- 701. ÇOCUK DONDURMASI** € 6,50
Children's ice cream & whipped cream
- 702. DONDURMALI SICAK HELVA** € 7,50
Warm sesame paste with ice cream & whipped cream
- 703. KUPA DONDURMA** € 7,50
Ice cream & whipped cream
- 704. BALLI YOĞURT** € 7,50
Thickened Turkish yogurt with honey and walnuts
- 705. KAHVE KOKTEYL** € 8,50
Coffee with Turkish mocha liqueur, Turkish cognac & whipped cream
- 706. İNCİR DOLMASI** € 8,75
Caramelized dried figs, filled with whipped cream, ice cream & whipped cream
- 707. BAKLAVALI DONDURMA** € 8,75
Puff pastry layers with honey syrup and crushed nuts.
Served with ice cream & whipped cream
- 708. MEYVALI DONDURMA** € 9,50
Ice cream with fresh fruit & whipped cream
- 709. DONDURMA KIZARTMASI** € 10,75
Ice cream fry & whipped cream

BEVERAGES

SOFT DRINKS

Cola, Orange soda, Mineral water (Spa red),	€ <u>3,35</u>
Mineral water noncarbonated (Spa blue), 7up	€ <u>3,35</u>
Cola light, Bitter lemon,	€ <u>3,35</u>
Spa lemon, cassis,	€ <u>3,35</u>
orange juice, apple juice	€ <u>3,50</u>
fresh orange juice	€ <u>4,75</u>

BEER

Beer (Brand Beer)	€ <u>3,35</u>
Non-alcoholic beer (bottle)	€ <u>3,35</u>
Radler	€ <u>3,50</u>
Efes Turkish beer (bottle) Palm (bottle)	€ <u>3,95</u>
White beer (bottle) Hoegaarden	€ <u>5,95</u>
Trappist (fles)Westmalle	€ <u>6,95</u>
Trappist (bottle)Westmalle triebel	€ <u>7,95</u>

WARM BEVERAGES

Tea,Coffee,Espresso	€ <u>3,35</u>
Double espresso,Apple tea,Cappuccino, Decaf coffee	€ <u>3,50</u>
Tea,Coffee,Espresso Coffee Crema,(Coffe Crema)	€ <u>3,50</u>

TURKISH, FOREIGN APERITIFS

Port, Martini, Campari, Sherry	€ <u>4,95</u>
Tatlisert red, Tatlisert white	€ <u>4,95</u>
Dessert wine	€ <u>6,75</u>

TURKISH, FOREIGN LIQUEUR

Mashtigga, Sambucca, Amaretto, Tia Maria, Cointreau, Grand Marnier	€ <u>6,95</u>
Almond liqueur, mocha liqueur, rose liqueur, herb liqueur, mint liqueur	

RAKIS

Raki, (4 cl)	€ <u>6,95</u>
Raki Double (8 cl)	€ <u>11,50</u>

DISTILLED BEVERAGE

Whisky, Rum, Cognac, Wodka, Grappa, Turkse Cognac.	€ <u>6,95</u>
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EGE SELEKTERDE TURKS BUBBELS

Altin Kopuk (White Sparkling Bubbles) Per Glas € 7.75 Per Fles € 32,50
Emir Turkisch Locaal grapes from Turkey

Altin Kopuk (roze Sparkling Bubbles) q Per Glas € 7.75 Per Fles € 32,50
Emir Turkisch Locaal grapes from Turkey

Yasasin ((White champangne) Per Fles € 57,50
Traditional Method a commonly preferred method for production of top quality sprakling wines World wide Kalecik karasi grapes Turkisch Locaal grapes

Yasasin (Rose champangne) Per Fles € 57,50
Traditional Method a commonly preferred method for production of top quality sprakling wines World wide Kalecik karasi grapes Turkisch Locaal grapes

EGE SELEKTERDE TURKS WIJN

Yakut (Red Wine) Per Glas € 5.50 Per Fles € 24,50
Okuzgozu-Bogazkere grapes Turkisch Locaal grapes from Turkey

Cankaya (White wine) Per Glas € 5.50 Per Fles € 24,50
(Narenciye-Emir-Sultaniye grapes Turkisch Locaal grapes from Turkey)

Sultaniye (Sweet White wine) Per Glas € 5.50 Per Fles € 24,50
Sultaniye Turkisch Locaal grapes from Turkey

Ancyra (Red wine) Per Glas € 6.50 Per Fles € 27,00
syraah, Cabernet sauvignon grapes from Turkey

Ancyra (Rose Wine) Per Glas € 6.50 Per Fles € 27,00
Cal Karasi Turkisch Locaal grapes from Turkey

Ancyra (White Wine) Per Glas € 6.50 Per Fles € 27,00
Sauvignon Blanc from Turkey

Win-Art (White wine) Per Glas € 6.75 Per Fles € 29,50
Chardonnay-Narinciye grapes from Turkey

Egeo (Red wine) Per Glas € 7.75 Per Fles € 32,50
Syraah grapes from Turkey

Egeo (White wine) Per Glas € 7.75 Per Fles € 32,50
Chardonnay grapes from Turkey

For more Turkish wines you can take a look at the winechart