

STARTERS

Cold and Warm starters

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|---|-----------------------|
| 101. İCLİ KOFTE
Turkish way prepared Bulgur. Filled with spicy minced veal | € <u>12,75</u> |
| 102. MÜTEBBEL
Thickened yogurt with eggplant, Tahin, garlic and Turkish herbs, prepared in a special Turkish way | € <u>13,75</u> |
| 103. MEZE
Turkish way prepared mezes | € <u>13,75</u> |
| 104. MİDYE GÜVEÇ
Oven baked mussels, prepared in a special Turkish way | € <u>14,50</u> |
| 105. HİNKAL
Manti prepared in a special Turkish way filled with minced meat | € <u>14,75</u> |
| 106. KALAMAR DOLMASI
Grilled calamari filled with buffalo cheese, onions, basil, dill and spicy sauce | € <u>14,75</u> |
| 107. KEKLIK YUMURTALI OT MÜCVERİ
Fresh bouquet of mixed herbs prepared with fresh cheese
And served with quail egg | € <u>15,50</u> |
| 108. KABAK ÇİÇEĞİ DOLMASI
Filled zucchini flowers with Turkish cheeses and herbs, prepared in a special Turkish way | € <u>15,75</u> |
| 109. KAVAL KEMİĞİ IZGARASI
Grilled marrow pipe, prepared in a special Turkish way | € <u>15,75</u> |
| 110. KARİDES GÜVEÇ
Oven baked sea shrimps, prepared in a special Turkish way | € <u>16,50</u> |
| 111. HURREM DOLMASI
Fried eggplant filled with guail fillet, dried basil and red wine sauce | € <u>17,75</u> |
| 112. AHTAPOT IZGARA
Grilled octopus with hummus prepared in a special Turkish way | € <u>18,75</u> |

MAIN COURSES

Grill dishes Meat courses

- 301. KEBABİYE** € 25,50
Spicy grilled minced meat on a skewer with mildly spiced tomato sauce and yogurt sauce
- 302. EGE ŞİŞ** € 26,50
Special Turkish way grilled rosy calf meat on a skewer
- 303. KALEM PİRZOLA** € 27,50
Grilled lamb chops, prepared in a special Turkish way
- 304. KARAŞIK IZGARA** € 28,50
Mixed grilled meat (4 sorts)

Oven dishes

- 305. KARNIYARIK** € 25,50
Fried eggplant filled with spicy minced meat, prepared in a special Turkish way
- 306. BEYKOZ KEBABI** € 27,50
Fried eggplant filled with several vegetables and lamb, prepared in a special Turkish way

Vegetarian courses

- 307. İMAM BAYILDI** € 24,50
Eggplant filled with mixed vegetables and Turkish herbs
- 308. YUFKA KEBABI** € 25,50
Filo pastry filled with vegetables and Turkish herbs
- 309. DOMATES DOLMA** € 26,50
Tomatoes filled with rice and Turkish herbs, with yogurt
- 310. GÜVEÇ** € 27,50
Oven stew with vegetables and Turkish herbs

MAIN COURSES

(Chef's plate)

401. SULTANİĞÂH € **29,50**

Special Turkish way grilled Lamb fillet with saffron, dried subtropical fruit and honey, prepared in a special Turkish way

402. BULGUR PILAVI YATAĞINDA KÜŞNEME € **31,50**

Special Turkish way grilled Lamb fillet on a bed of with mildly spiced bulgur prepared in a special Turkish way

403. İSPANAKLI BONFILE € **33,50**

Lightly grilled, lean and tender tenderloin with mildly spiced creamy spinach

404. KUZU FILLETOSU € **34,50**

Lean and tender grilled spiced lamb fillet, prepared in a special Turkish way

405. YÖRÜK LOKUMU € **34,50**

Lightly grilled, lean and tender tenderloin with a creamy baked mushroom sauce, prepared in a special Turkish way

406. KÜLBASTI € **34,50**

Special Turkish tenderloin with vegetables, prepared in baking paper on the grill

407. KUZU GÖBEĞİ € **35,50**

Lean and tender grilled spiced lamb fillet, with a powerful aroma of shade morals mushrooms,oyster mushrooms, and mixed mushrooms

EXTRA'S

408. Olives € **2,75**

409. Bread € **3,75**

410. Fried potatoes € **5,75**

411. Rice € **5,75**

We recommend taking a group menu for 6 or more people

MAIN COURSES

Fish courses

- | | |
|---|-----------------------|
| 501. LEVREK IZGARA
Grilled sea bass fillet prepared in
a special Turkish way | € <u>26,50</u> |
| 502. IZGARADA SOMBALIĞI
Grilled salmon with mild creamy sauce, prepared in a
special Turkish way | € <u>27,50</u> |
| 503. JUMBO KARİDES IZGARA
Grilled jumbo white shrimps prepared with olive oil and garlic | € <u>28,50</u> |
| 504. SAFRAN SOSLU DİL BALIĞI FILETOSU
Sole fillet prepared with olive oil, wild spinach with saffron sauce | € <u>30,50</u> |
| 505. SEBZE YATAGINDA KILIÇ BALIĞI
Special Turkish grilled swordfish steak, on a bed of vegetables with creamy orange
sauce | € <u>32,50</u> |
| 506. IZGARADA TONBALIĞI
Grilled tuna steak with creamy onion sauce, prepared in a
special Turkish way | € <u>33,50</u> |
| 507. TON BASTI
Special Turkish tuna steak with vegetables, prepared
in baking paper on the grill | € <u>34,50</u> |

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,vegetararian,of the day.

3 COURSE CHEF MENU

(Minimum for 2 People)

€ 44,50

STARTER

Chefs choice starter

MAIN COURSES

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

DESSERT

Chefs choice

4 COURSE CHEF MENU

Minimum for 2 People

€ 49,50

Chefs choice, two starters, main course and dessert

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. İZMİR BÖRÜLCESİ SALATASI

€ 11.75

Izmir green beans, Tomato, cucumber, spring onion, parsley, fresh fruit pomegranate, pomegranate dressing en olive oil

606. URLA SALATASI

€ 12.75

Tomato, red onion, parsley, olives, shrimps, lemon and olive oil

DESSERTS

701. KUPA DONDURMA

€ 8,75

Ice cream & whipped cream

702. BALLI YOĞURT

€ 8,75

Thickened Turkish yogurt with honey and walnuts

703. İNCİR DOLMASI

€ 9,75

Caramelized dried figs, filled with whipped cream,
ice cream & whipped cream

704. BAKLAVALI DONDURMA

€ 9,75

Puff pastry layers with honey syrup and crushed nuts.
Served with ice cream & whipped cream

705. KAHVE KOKTEYL

€ 9,75

Coffee with Turkish mocha liqueur, Turkish cognac &
whipped cream

706. MEYVALI DONDURMA

€ 11,50

Ice cream with fresh fruit & whipped cream

707.DONDURMALI ŞILLIK TATLISI

€ 11,75

Krep breid met warme vanille aroma sous, ijs, karamel saus
met verse vruchten

708. DONDURMA KIZARTMASI

€ 12,50

Ice cream fry & whipped cream

BEVERAGES

SOFT DRINKS

Cola, Orange soda, Mineral water (Spa red),	€ <u>3,95</u>
Mineral water noncarbonated (Spa blue), Sprite	€ <u>3,95</u>
Cola light, Bitter lemon,	€ <u>3,95</u>
Spa lemon, cassis,	€ <u>3,95</u>
orange juice, apple juice	€ <u>3,95</u>
fresh orange juice	€ <u>5.75</u>

BEER

Beer (Brand Beer)	€ <u>3,95</u>
Non-alcoholic beer <i>White</i> (bottle)	€ <u>3,95</u>
Radler non-alcoholic, Radle 0,2 beer	€ <u>3,95</u>
Efes Turkish beer (bottle) Palm (bottle)	€ <u>4,45</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>3,95</u>
Double espresso, Apple tea, Cappuccino, Decaf coffee	€ <u>3,95</u>
Tea, Coffee, Espresso Coffee Crema, (Coffe Crema)	€ <u>3,95</u>

TURKISH, FOREIGN APERITIFS

Port, Martini, Campari, Sherry	€ <u>4,95</u>
Tatlisert red, Tatlisert white	€ <u>5.95</u>
Dessert wine	€ <u>7.75</u>

TURKISH, FOREIGN LIQUEUR

Mashtigga, Sambucca, Amaretto, Tia Maria, Cointreau, Grand Marnier	€ <u>7,75</u>
Almond liqueur, mocha liqueur, rose liqueur, herb liqueur, mint liqueur	

DISTILLED BEVERAGE

Whisky, Rum, Cognac, Wodka, Grappa, Turkse Cognac.	€ <u>7,75</u>
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EGE SELEKTERDE TURKS BUBBELS

Altin Kopuk (White Sparkling Bubbles) Per Glas € 7.95 Per Fles € 35,50
Emir Turkisch Locaal grapes from Turkey

Altin Kopuk (roze Sparkling Bubbles) q Per Glas € 7.95 Per Fles € 35,50
Emir Turkisch Locaal grapes from Turkey

Yasasin ((White champangne) Per Fles € 69,50
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 € 69,50
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 € 5.95 Per Fles € 27,50
Okuzgozu-Bogazkere grapes Turkisch Locaal grapes from Turkey

Cankaya (White wine) Per Glas € 5.95 Per Fles € 27,50
(Narenciye-Emir-Sultaniye grapes Turkisch Locaal grapes from Turkey)

Sultaniye (Sweet White wine) Per Glas € 5.95 Per Fles € 27,50
Sultaniye Turkisch Locaal grapes from Turkey

Ancyra (Red wine) Per Glas € 6.95 Per Fles € 29,50
syraah, Cabernet sauvignon grapes from Turkey

Ancyra (Rose Wine) Per Glas € 6.95 Per Fles € 29,50
Cal Karasi Turkisch Locaal grapes from Turkey

Ancyra (White Wine) Per Glas € 6.95 Per Fles € 29,50
Sauvignon Blanc from Turkey

Egeo (White wine) Per Glas € 7.75 Per Fles € 34,50
Sauvignon Blanc from Turkey

Egeo (Red wine) Per Glas € 7.75 Per Fles € 34,50
Syraah grapes from Turkey

Egeo (White wine) Per Glas € 7.75 Per Fles € 34,50
Chardonnay grapes from Turkey

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