

STARTERS

Cold and Warm starters

(Soguk ve sicak Baslangiclar)

201.SICAK PASTIRMA € **12,50**

Sundried, seasoned tenderloin with braised vegetables

202. IZGARA SUCUK € **12,75**

Grilled Turkish garlic sausage

203. ÇINGENE HUMUSU € **13,75**

Grilled Turkish garlic sausage,köfte and octopus on a bed of mildly spiced hummus

204. MİDYE GÜVEÇ € **14,50**

Oven baked mussels, prepared in a special Turkish way

205. HİNKAL € **14,75**

Manti prepared in a special Turkish way filled with minced meat

206. KALAMAR DOLMASI € **14,75**

Grilled calamari filled with buffalo cheese, onions, basil, dill and spicy sauce

207.KAVAL KEMİĞİ IZGARASI € **15,75**

Grilled marrow pipe, prepared in a special Turkish way;

208. KARİDES GÜVEÇ € **16,50**

Oven baked sea shrimps, prepared in a special Turkish way

209. HURREM DOLMASI € **16,75**

Fried eggplant filled with guail fillet, dried basil and red wine sauce

210. ÇÜRÜK € **17,75**

Turkish way prepared in tenderloin wiht butter broht, arugula, Izmir tulum cheese, and sun-dried tomatoes

211. AHTAPOT IZGARA € **18,75**

Grilled octopus with hummus prepared in a special Turkish way

STARTERS

Cold and Warm starters

(Soguk ve Sicak Baslangiclar)

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|---|----------------|
| 101. MERCİMEK ÇORBASI
Lentils soup of the day | € <u>6,50</u> |
| 102. SİĞARA BÖREĞİ
Doughrolls filled with Turkish cheese and herbs, with yogurt sauce | € <u>7,75</u> |
| 103. ÇILBIR
Egg in yogurt sauce, prepared in special Turkish way | € <u>11,50</u> |
| 104. MEZE
Turkish way prepared mezes | € <u>13.75</u> |
| 105. TAZE BAHARATLAR MÜCVERİ
Turkish way fresh herbs spesces bouguet wiht prepared baked mucver | € <u>13,75</u> |
| 106. SAHANDA ARAP ŞAKŞUKASI
Specially prepared choppen onion,garlic,bellpeppers, tomatoes, egg,perssley and various herbs. | € <u>14,50</u> |
| 107, YABAN İSPANAĞI KAVURNMASI
Turkish way prepared fresh bakend wiht mildly spieced creamy.
wiht herbs and yogurt sauce | € <u>15,50</u> |
| 108. KURU
Meat dried in a special Turkish way olive oil, arugula,pomegranate dressing,oregano, and rokka, izmir tulum cheese and sun-dried tomatoes | € <u>15,75</u> |
| 109. KABAK ÇİÇEĞİ DOLMASI
Filled zucchini flowers with Turkish cheeses and herbs, prepared in a special Turkish way | € <u>15.75</u> |

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| 201.SICAK PASTIRMA
Sundried, seasoned tenderloin with braised vegetables | € <u>12,50</u> |
| 202. IZGARA SUCUK
Grilled Turkish garlic sausage | € <u>12,75</u> |
| 203. ÇINGENE HUMUSU
Grilled Turkish garlic sausage,köfte and octopus on a bed of mildly spiced hummus | € <u>13,75</u> |
| 204. MİDYE GÜVEÇ
Oven baked mussels, prepared in a special Turkish way | € <u>14,50</u> |
| 205. HİNKAL
Manti prepared in a special Turkish way filled with minced meat | € <u>14,75</u> |
| 206. KALAMAR DOLMASI
Grilled calamari filled with buffalo cheese, onions, basil, dill and spicy sauce | € <u>14,75</u> |
| 207.KAVAL KEMİĞİ IZGARASI
Grilled marrow pipe, prepared in a special Turkish way; | € <u>15,75</u> |
| 208. KARİDES GÜVEÇ
Oven baked sea shrimps, prepared in a special Turkish way | € <u>16,50</u> |
| 209. HURREM DOLMASI
Fried eggplant filled with guail fillet, dried basil and red wine sauce | € <u>16,75</u> |
| 210. ÇÜRÜK
Turkish way prepared in tenderloin wiht butter broht, rokka, Izmir tulum cheese, and sun-dried tomatoes | € <u>17,75</u> |
| 211. AHTAPOT IZGARA
Grilled octopus with hummus prepared in a special Turkish way | € <u>18,75</u> |

MAIN COURSES

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** € **25,50**
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

401. SULTANİĞÂH € **31,50**

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

402. BULGUR PILAVI YATAĞINDA KÜŞNEME € **32,50**

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

403. İSPANAKLI BONFILE € **34,50**

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

404. YÖRÜK LOKUMU € **36,50**

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

405. KÜLBASTI € **35,50**

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

405. KUZU FILLETOSU € **35,50**

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

407.KUZU GÖBEĞİ € **36,50**

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

- | | |
|---|-----------------------|
| 401. LEVREK IZGARA
Grilled sea bass fillet prepared in
a special Turkish way | € <u>26,50</u> |
| 401. IZGARADA SOMBALIĞI
Grilled salmon with mild creamy sauce, prepared in a
special Turkish way | € <u>27,50</u> |
| 403. JUMBO KARİDES IZGARA
Grilled jumbo white shrimps prepared with olive oil and garlic | € <u>28,50</u> |
| 404. SAFRAN SOSLU DİL BALIĞI FILETOSU
Sole fillet prepared with olive oil, wild spinach with saffron sauce | € <u>30,50</u> |
| 405. SEBZE YATAGINDA KILIÇ BALIĞI
Special Turkish grilled swordfish steak, on a bed of vegetables
with creamy orange sauce | € <u>32,50</u> |
| 406. IZGARADA TONBALIĞI
Grilled tuna steak with creamy onion sauce, prepared in a
special Turkish way | € <u>34,50</u> |
| 407. TON BASTI
Special Turkish tuna steak with vegetables, prepared
in baking paper on the grill | € <u>35,50</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

€ 39,50

(Small appetizers from home)

STARTER

Chefs choice starter

MAIN COURSES

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

3 COURSE CHEF MENU

€ 44,50

(Small appetizers from home)

STARTER

Chefs choice starter

MAIN COURSES

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

DESSERT

Chefs choice

4 COURSE CHEF MENU

€ 49,50

Small appetizers from home)

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. AYVALIK SALATASI

€ 10,50

Broccoli, spring onion, parsley, mint, fresh fruit, kidney beans, corn pomegranate, pomegranate dressing en olive oil

606. İZMİR BÖRÜLCESİ 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. KUPA DONDURMA

Ice cream & whipped cream

€ 8,75

702. DONDURMALI SICAK HELVA

Warm sesame paste with ice cream & whipped cream

€ 9,50

703. İNCİR DOLMASI

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

€ 9,75

704. BALLI YOĞURT

Thickened Turkish yogurt with honey and walnuts

€ 9,75

705. BAKLAVALI DONDURMA

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

€ 9,75

706. KAHVE KOKTEYL

Coffee with Turkish mocha liqueur, Turkish cognac &
whipped cream

€ 9,75

707. MEYVALI DONDURMA

Ice cream with fresh fruit & whipped cream

€ 10,50

708.DONDURMALI ŞILLIK TATLISI

Krep brew with warm vanilla aroma sauce, ice cream,
caramel sauce wiht fresh fruit

€ 11,75

708. DONDURMA KIZARTMASI

Ice cream fry & whipped cream

€ 12,50

BEVERAGES

SOFT DRINKS

Cola, Orange soda, Mineral water (Spa red),	€ <u>3,95</u>
Mineral water noncarbonated (Spa blue), 7up	€ <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 (bottle)	€ <u>3,95</u>
Radler	€ <u>3,95</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>3,95</u>
Double espresso, Apple tea, Cappuccino, Decaf coffee	€ <u>4,50</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>7,75</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>7,75</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 € 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

Win-Art (White wine) Per Glas € 6.95 Per Fles € 29,50
Chardonnay-Narinciye grapes 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