

STARTERS

Cold and Warm starters

(Soguk ve Sicak Baslangiclar)

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| 101. MERCİMEK ÇORBASI
Lentil soup | € <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 style | € <u>11,50</u> |
| 104. MEZE
Turkish style mezes | € <u>13.75</u> |
| 105. TAZE BAHARATLAR MÜCVERİ
Turkish-style bouquet of fresh herbs and spices, with prepared, fried mücver. | € <u>13,75</u> |
| 106. SAHANDA ARAP ŞAKŞUKASI
A specially prepared mixture of finely chopped onion, garlic, bell pepper, tomato, egg, parsley, and various herbs. | € <u>14,50</u> |
| 107. YABAN İSPANAĞI KAVURNMASI
Freshly cooked spinach prepared in a special way, with a mildly spiced, creamy yogurt sauce. | € <u>15,50</u> |
| 108. KURU
Meat dried in a special Turkish style, olive oil, arugula, pomegranate dressing, oregano, 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> |

STARTERS

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(Soguk ve sicak Baslangiclar)

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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, Turkish meatballs 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
Tenderloin in Turkish way prepared with butter broht, arugula, 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

Chef's plate

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| 401. SULTANİĞÂH
Special Turkish way grilled Lamb fillet with saffron,
dried subtropical fruit and honey. | € <u>31,50</u> |
| 402. BULGUR PILAVI YATAĞINDA KÜŞNEME
Special Turkish way grilled Lamb fillet on a bed of mildly
spiced bulgur. | € <u>32,50</u> |
| 403. İSPANAKLI BONFILE
Lightly grilled, lean and tender tenderloin with mildly
spiced creamy spinach. | € <u>34,50</u> |
| 404. YÖRÜK LOKUMU
Lightly grilled, lean and tender tenderloin with a creamy baked
mushroom sauce, prepared in a special Turkish way. | € <u>35,50</u> |
| 405. KÜLBASTI
Special Turkish tenderloin with vegetables, prepared in
baking paper on the grill. | € <u>35,50</u> |
| 406. KUZU FILLETOSU
Lean and tender grilled, spiced lamb fillet, prepared in a special
Turkish way | € <u>35,50</u> |
| 407.KUZU GÖBEĞİ
Lean and tender grilled spiced lamb fillet, with a powerful aroma
of morel, oyster mushrooms, and mixed mushrooms. | € <u>36,50</u> |

EXTRA'S

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| 408. Olives | € <u>2,75</u> |
| 409. Bread | € <u>3,75</u> |
| 410. Fried potatoes | € <u>5,75</u> |
| 411. Rice | € <u>5,75</u> |

We recommend taking a group menu for 6 or more people

MAIN COURSES

Fish courses

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| 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
In special Turkish style prepared sole fillet in whine-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>34,50</u> |
| 507. 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 the house)

STARTER

Chefs choice starter

MAIN COURSES

Chef's choice: Meat, Fish and vegetarian courses of the day.

3 COURSE CHEF MENU

€ 44,50

(Small appetizers from the house)

STARTER

Chef's choice starter

MAIN COURSES

Chef's choice: Meat, Fish and vegetarian courses of the day.

DESSERT

Chef's choice

4 COURSE CHEF MENU

€ 49,50

(Small appetizers from the house)

Chef's 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 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	€ <u>8,75</u>
702. DONDURMALI SICAK HELVA Warm sesame paste with ice cream & whipped cream	€ <u>9,50</u>
703. İNCİR DOLMASI Caramelized dried figs, filled with whipped cream, ice cream	€ <u>9,75</u>
704. BALLI YOĞURT Thickened Turkish yogurt with honey and walnuts	€ <u>9,75</u>
705. BAKLAVALI DONDURMA Puff pastry layers with honey syrup and crushed nuts. Served with ice cream & whipped cream	€ <u>9,75</u>
706. KAHVE KOKTEYL Coffee with Turkish mocha liqueur, Turkish cognac & whipped cream	€ <u>9,75</u>
707. MEYVALI DONDURMA Ice cream with fresh fruit & whipped cream	€ <u>10,50</u>
708.DONDURMALI ŞILLIK TATLISI Crêpe served with warm vanilla sauce, ice cream, caramel sauce, and fresh fruit.	€ <u>11,75</u>
709. DONDURMA KIZARTMASI Ice cream fry & whipped cream	€ <u>12,50</u>

BEVERAGES

SOFT DRINKS

Cola, Orange soda, Mineral water (Spa red),	€ <u>3,95</u>
Mineral water non-carbonated (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 triple	€ <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 Local grapes from Turkey

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

EGE SELEKTERDE TURKS WIJN

Yakut (Red Wine) Per Glas € 5.95 Per Fles € 27,50
Okuzgozu-Bogazkere grapes Turkisch Local grapes.

Cankaya (White wine) Per Glas € 5.95 Per Fles € 27,50
Narenciye-Emir-Sultaniye grapes, Turkisch Local grapes.

Sultaniye (Sweet White wine) Per Glas € 5.95 Per Fles € 27,50
Sultaniye, Turkisch Local grapes.

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, grapes from Turkey

Ancyra (White Wine) Per Glas € 6.95 Per Fles € 29,50
Sauvignon Blanc, grapes 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 a wider selection of Turkish wines, please see our wine list