





One of the most common soups that is made at homes in Turkish cousine. It is a good source of protein because of the yogurt it contains.





#### FZOGELIN SOUP





Turkish dish made from red lentils, bulgur wheat, onions, tomatoes, and spices

FRESH BREADS

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Serving beside soups







Fresh salad, made out of fresh vegetables and mouthwatering pomegranate sauce





## SALAD





Ezme is a tasty Turkish dip made from fresh tomatoes, onions, peppers, and parsley. It's mixed with a tangy dressing that gives it a spicy taste.

#### HAYDAR SALAE



Haydari is a type of yogurt dish similar to a thick cacık, made from certain herbs and spices, combined with garlic and yogurt.









### LAHRACUS



Lahmacun is a type of stuffed pita in Turkish cuisine, made by spreading ingredients prepared with spices such as minced meat, parsley, onion, garlic, black pepper and isot on the rolled out dough and then baking it in a stone oven



#### MINCED BEEF Pide





Minced beef cooked with onion, herbs, along with cheese topping





### CHEESE Pide





Full cheese for cheese lovers

PEPPERON SUCUKLU PIDE





Turkish style spicy traditional sucuk (pepperoni) on pide









Kuşbaşı or flaked beef on the well baked pide







A mixture of cheese with minced meat and veal chunks

























PEPPERON PLATTER

Sucuk pepperoni 200gr with rice, grilled tomato, green pepper, and drink

















tomato, green pepper and drink





Grilled chicken wings, served 10 pieces with rice, grilled tomato, green pepper and drink.



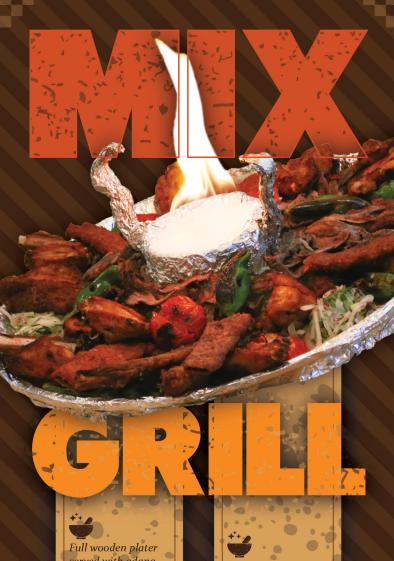
# CHICKEN



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IX





Full wooden plater served with adana kebab (1 piece), urfa kebab (1 piece), lamb kebab (6 pieces), grilled lamb chops (3 pieces), chicken kebab (6 pieces), beef doner (100 gr.), along with rice, grilled tomato, green pepper, onion and drink.

FOR 2 PEOPLE 7000 Rs. Full wooden plater served with adana kebab (2 pieces), urfa kebab (2 pieces), lamb kebab (12 pieces), grilled lamb chops (6 pieces), chicken kebab (12 pieces), beef doner (200 gr.), along with rice, grilled tomato, green pepper, onion

and drink.

PEOPLE 13500 Rs.





Kazandibi is a Turkish dessert made from caramelized milk pudding, known for its creamy texture and caramelized top layer



Sütlaç is a traditional Turkish rice pudding dessert, known for its creamy texture and flavored with cinnamon









Sekerpare is a Turkish dessert made from semolina and flour, soaked in sweet syrup





Dessert with layers of soaked biscuits in milk or custard





#### TURKISH COFFE

Strong, finely ground coffee beans boiled with water and sugar in a special pot called a cezve, serving with Turkish delights



# URKISH





Strong black tea brewed using a double teapot method, where the tea is steeped in the upper pot and diluted with hot water from the lower pot

Pure Water 330 ml		120 Rs.
Pure Water 1.5 It		200 Rs.
Pepsi, 7up, Mirinda, Dew		170 Rs.
Kiwi, Apple, Orange, Rosehip	Tea	300 Rs.



Sucuk has a traditional background deeply rooted in Turkish culinary heritage. It originates from Türkiye, where it has been crafted for centuries using traditional methods. The unique blend of spices and the special drying and aging processes contribute to its distinct flavor and texture, making it a beloved delicacy in Turkish cuisine.



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