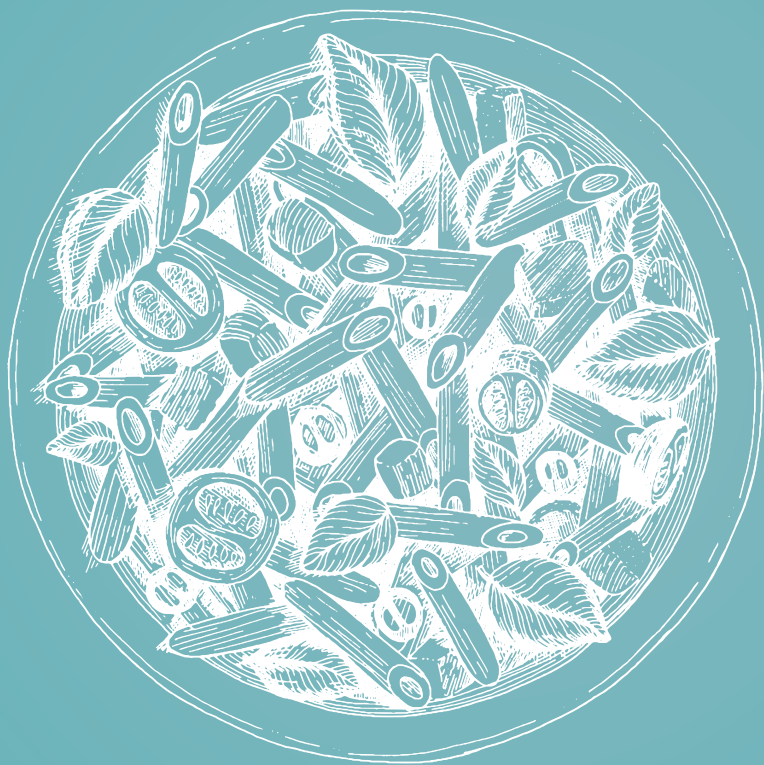


A la Carte

MENU



Soğuk Başlangıçlar / Cold Starters

Anadolu Peynir Tabağı

56 ₺

Keçi peyniri, obruk peyniri, tulum peyniri, Van otlı peynir, Çerkez peyniri, Ezine beyaz peyniri

Anatolian Cheese Platter

Goat cheese, "obruk" (cave-aged) cheese, "tulum" (goatskin-aged) cheese, Van herbed cheese, Circassian cheese, Ezine "white" (feta-type) cheese

Mini Zeytinyağlı Tabağı

59 ₺

Kabak bayıldı, yaprak sarma, körpe enginar kalbi, domates jölesi ile

Vegetables in Olive Oil

Zucchini with onions, garlic and tomatoes, stuffed grape leaves, baby artichoke heart, with tomato jelly

Girit Usulü Jumbo Karides

85 ₺

Firik buğdaylı kek, jumbo ızgara karides, bezelye püresi ve közlenmiş biber sos

Cretan-Style Jumbo Shrimp

"Freekeh" (smoked green wheat) cake, grilled jumbo shrimps, pea puree, and roasted pepper sauce

Urfa Acılı Çiğ Köfte

36 ₺

Mevsim yeşillikleri ve limon

Urfa Style Spicy Raw Kibbeh Nayyeh (without meat)

Served with seasonal greens and lemon

Anadolu'dan Çorbalar / Soups From Anatolia

Köz Patlıcan Çorbası

19 ₺

Taze baharatlı baklava hamuru ile

Roasted Eggplant Soup

With fresh herbed baklava phyllo

Mercimek Çorbası

19 ₺

Yufka kıtırı ve kırmızı üzüm çekirdeği yağı ile

Lentil Soup

With crispy phyllo and red grapeseed oil dressing

Balkabağı Çorbası

19 ₺

Kavrulmuş kabak çekirdeği ile

Pumpkin Soup

With roasted pumpkin seeds

Bahçeden Salatalar / Salads From Garden

Kuzu Kulağı Salatası

38 ₺

Kuru domates, havuç pürçük yaprakları, nar taneleri, Ezine peyniri, kavrulmuş Antep fıstığı

Sorrel Salad

Dried tomatoes, dried carrot chips, pomegranate arils, Ezine "white" (feta-type) cheese, roasted pistachios

Rokalı Patlıcan Salatası

38 ₺

Körpe roka, közlenmiş patlıcan, konkase domates, keçi peyniri, nar ekşi sos

Eggplant Salad with Baby Rocket

Baby rocket, roasted eggplant, crushed tomatoes, goat cheese, with pomegranate syrup dressing

Kara Buğdaylı Çipahorta Salatası

38 ₺

Göbek marul, domates, salatalık, taze soğan, yeşil biber, kara buğday, tulum peyniri, bildircin yumurtası, ceviz, zeytinyağı ve limon sos

Garden Greens Salad with Buckwheat

Baby lettuce, tomatoes, cucumbers, green onions, green peppers, buckwheat, "tulum" (goatskin-aged) cheese, quail eggs, walnuts, with olive oil and lemon dressing

Rokalı Pancar Salatası

36 ₺

Körpe roka, pancar, Erzincan tulumu, kiraz domates, kavrulmuş yer fıstığı, nar ekşili zeytinyağı sos

Beetroot Salad with Baby Rocket

BBaby rocket, beetroot, Erzincan "tulum" (goatskin-aged) cheese, cherry tomatoes, roasted peanuts, with pomegranate syrup and olive oil dressing

Yörelere Ara Sıcak / Regional Warm Starters

Kuru Patlıcan Dolması ve Pazı Dolması

44 ₺

Tane sumaklı ve nar ekşili etli dolma, yayık yoğurdu, kırmızı üzüm çekirdeği yağı

Stuffed Dried Eggplant and Stuffed Chard Leave

"Dolma" (stuffed vegetables) with a filling of sumac seeds, pomegranate syrup and meat, with churned yoghurt and red grapeseed oil dressing

Türk Kahveli Manti

41 ₺

Bildircin suyunda haşlanmış Türk kahveli mantı, yayık yoğurdu, sumaklı ılık zeytinyağı sos

"Manti" (Turkish-Style Dumplings) with Turkish coffee

"Manti" (Turkish-style dumplings) with Turkish coffee, cooked in quail broth and served with churned yoghurt and warm olive oil and sumac dressing

Yenilebilir Toprakta İspanaklı Baklava Böreği

44 ₺

Trompet mantarı, körpe ispanak dolgulu baklava böreği, kiraz domates şurubu, melengiç kırması

Spinach "Börek" (Phyllo Pastry) with Edible Soil

Trumpet mushrooms, baklava phyllo with baby spinach filling, cherry tomato syrup, ground "melengiç" (wild pistachios)

Bazlama Üzerinde Çıtır Edirne Ciğeri

52 ₺

Tosya yaş tarhanası ile mantolanmış ciğer, sumaklı soğan, hircik kurusu, domates salatası, kibrit patates

Crispy Edirne-style Fried Liver on Flatbread

Liver with a coating of fresh Tosya "tarhana" (a mix of dried yoghurt, spices and vegetables), sumac onions, dried cucumbers, tomato salad, served with thin-cut French fries

Damla Sakızlı Etlı Lebeniye

55 ₺

Kuzu gerdan eti, nohut, mercimek, yoğurt, buğday, tereyağı, kuru nane sos

Lebeniye Soup with Meat and Gum Mastic

Lamb ckuck, chickpeas, lentils, yoghurt, wheat, with dried mint butter sauce

Makarnalar / Pastas

Kremalı Mantarlı Penne

49 ₺

Yaban mantarlı

Creamy Penne with Mushrooms

With wild mushrooms

Spaghetti

45 ₺

Bolonez sos / Napolitan sos

Bolognese sauce / Tomato sauce

Ispanak Dolgulu Ravioli

49 ₺

Dört peynir soslu

Ravioli with Spinach Filling

With four-cheese sauce

Taş Fırından / From the Stone Oven

Pizza Margarita

49 ₺

Füme domates, mozzarella, trüf yağı, roka, parmesan, balzamik sos

Pizza Margherita

Smoked tomatoes, mozzarella, truffle oil, rocket, parmesan, balsamic sauce

Pizza Li Rioni

55 ₺

Füme domates, şitaki mantarı, mozzarella, avokado, ton balığı, ispanak, roka, kırmızı soğan, parmesan, balzemik sos

Pizza Li Rioni

Smoked tomatoes, shiitake mushrooms, mozzarella, avocado, tuna, spinach, rocket, red onion, parmesan, balsamic dressing

Pizza La Fucina

65 ₺

Breseola, buffalo mozerella, yeşil kabak, porcini mantar, füme patlıcan, roka, balzamik sos

Pizza La Fucina

Bresaola, buffalo mozzarella, green zucchini, porcini mushrooms, smoked eggplant, rocket, balsamic dressing

Taş Fırından / From Stone Oven

Kavurmalı ve Yumurtalı Pide

Kaşar peyniri, tereyağı

"Pide" (Turkish flatbread) Topped with Roast Meat and Egg

"Kashar" cheese, butter

41 ₺

Kıymalı Pide

Soğan, biber, kaşar, limon

"Pide" (Turkish flatbread) Topped with Minced Meat

Onions, peppers, "kashar" cheese, lemon

44 ₺

Közlenmiş Patlıcanlı Pide

Ispanak, eski kaşar

"Pide" (Turkish flatbread) Topped with Roasted Eggplants

Spinach, aged "kashar" cheese

33 ₺

Ana Yemek / Main Course

Kuzu İncik, Buharide

Közlenmiş patlıcan beğendi, ağır pişirilmiş kuzu incik, buharide arpacık soğan, siyah zeytin, taze kekik

Lamb's Shank, Steamed

"Beğendi" (roasted eggplant puree), slow-cooked lamb shank, steamed shallots, black olives, fresh thyme

75 ₺

Izgara Köfte

Izgara köfte, patates kavurması, taze nane ezmesi, domates ezmesi, kırmızı biber sos

Grilled Meatballs

Grilled meatballs, roasted potatoes, fresh mint spread, tomato spread, red pepper sauce

52 ₺

Gavut ile Kaplanmış Organik Tavuk But

Maydanoz ile tatlandırılmış, tereyağı ile doldurulmuş tavuk budu buharide, mini patates ve ispanak kökü

Organic Chicken Drumstick Coated in "Gavut" (a mixture of roasted grains and seeds)

Steamed butter-basted organic chicken drumstick flavoured with parsley, baby potatoes and spinach roots

50 ₺

Buharda, Cam Kavanozda Somon Balığı

Körpe sebzeler, yeşil limon, yarma, roka

Steamed Salmon in Glass Jar

Baby vegetables, green lemon, "yarma" (dehusked whole wheat), rocket

83 ₺

Dry Aged BBQ

Kemikli Dana Pirzola / Dallas Steak 95 ₺

Dana Bonfile / Beef Tenderloin 95 ₺

Dana Antrikot / Ribeye Steak 95 ₺

T-bone / T-bone Steak 95 ₺

Seçiminize göre steak garnitürleri
Garnish of your choice

Karamelize edilmiş arpacık soğan / Caramelized shallots

Izgara kuşkonmaz / Grilled asparagus

Haşlanmış brokoli / Steamed broccoli

Kremalı ıspanak / Creamed spinach

Sote mantar / Sauteed mushrooms

Ekşi kremalı patates püre / Mashed potatoes with sour cream

Soslar / Sauces

Tane karabiber sos / Black pepper sauce

Bal ve hardal sos / Honey and mustard sauce

Barbekü sos / BBQ sauce

Adaçayı ve tereyağı sos / Sage butter sauce

Hollandes sos / Hollandaise sauce

Hardal taneli / Whole grain mustard

Yöresel Tatlılar / Regional Desserts

Kaymakçına 34 ₺

İhlamur ve portakal ile preslenmiş kaymakçına, kek tozu, kayısı dondurması

"Kaymachina"

"Kaymachina" pudding infused with linden and orange, powdered cake, apricot ice cream

Kuru Elmalı ve Portakallı Fırın Sütlaç 30 ₺

Damla sakızlı dondurma

Baked "Sütlaç" (rice pudding) with Dried Apples and Orange

Gum mastic flavoured ice cream

Yaprak Kireçte Balkabağı 30 ₺

Tahin, pekmez, kavrulmuş ceviz, kaymaklı dondurma

Crispy Pumpkin Dessert

Tahini, grape molasses, roasted walnuts, "kaymak" (clotted cream) ice cream.

Pekmezde Pişirilmiş İncir Dolması 34 ₺

Salep ve pamuk şekeri

Stuffed Figs Cooked in Grape Molasses

"Sahlab" (powdered aromatic orchid root) and candy floss

Pişmaniyeli Armut Tatlısı 26 ₺

Bakır kazanda odun ateşinde, sakızla pişirilmiş armut tatlısı, tarçınli dondurma

Pear Dessert with "Pişmaniye" (Traditional Turkish Candy Floss)

Pear cooked with gum mastic in a copper vessel over wood fire, cinnamon ice cream

Yöresel Tatlılar / Regional Dessert

Padişah Helvası 37 ₺

Bademli ve ballı helva katları, yeşil fıstık sos ve tahinli dondurma

Sultan's Halva

Halva layers with almonds and honey, pistachio sauce and tahini ice cream

Doğranmış Taze Mevsim Meyveleri 30 ₺

Freshly sliced Fruits of The Season

Ev Yapımı Dondurma Çeşitleri (1 Top) 8 ₺

Selection of Homemade Ice Creams (Per Scoop)

Çocuk Menüsü / Children's Menu

Mercimek Çorbası 13 ₺

Kroton

Lentil Soup

With croutons

Izgara Jambon ve Peynir Sandviç 23 ₺

Grilled Ham and Cheese Sandwich

Yerfıstığı Ezmeli ve Marmelat Sandviç 23 ₺

Peanut Butter and Jelly Sandwich

Kremalı Mantarlı Penne 28 ₺

Yaban mantarlı

Creamy Penne with Mushrooms

With wild mushrooms

Spaghetti 30 ₺

Bolonez sos / Napolitan sos

Bolognese sauce / Tomato sauce

Mini Hamburger veya Cheese Burger 26 ₺

Patates kızartması

Small Hamburger or Cheese Burger

With French fries

Kızarmış Tavuk Parçaları 24 ₺

Patates kızartması

Chicken Fingers

With French Fries

Fiyatlarımıza KDV dahildir.
All prices are inclusive of V.A.T.

NG | Enjoy
HOTELS