

HOT AND COLD APPETIZERS (BITE SIZE)

Your selection of bite size hot and cold appetizers

4 varieties

6 varieties

COLD APPETIZERS

Marinated prawns; prawns marinated in fresh herbs and balsamic vinegar

Octopus; octopus cooked in olive oil, tomatoes, olives and spring onion

Pickled Pastrami; pastrami pickled in vinegar, olive oil, garlic and bay leaf

Circassian chicken; steamed chicken, milk and walnuts

‘Vartabit’; white bean and tahini paste salad

Stuffed Swiss chard leaves; rice stuffed fresh Swiss chard leaves in olive oil

Green beans; green beans cooked in olive oil

Baba Ganoush; chargrilled aubergine, peppers, lemon and olive oil

Cretan *Mezze*; cracked green olives, walnuts, goat cheese, thyme and olive oil

Stuffed damson plum; damson plums stuffed with spicy rice and pomegranate molasses

HOT APPETIZERS

‘*Paçanga*’; pastrami and Turkish mozzarella filled filo pastry

Aubergine meatballs; beef meatballs with chargrilled aubergine and tomato sauce

Bulghur wheat meatballs; deep fried bulghur wheat balls stuffed with meat

Stuffed sun dried aubergine; sun dried aubergine stuffed with spicy rice and minced lamb

‘*Keshli Kurze*’: Turkish ravioli with minced meat and onion filling

Hummus with braised lamb; crushed chickpeas with braised lamb

Edirne fried liver; deep fried thinly sliced liver served with fried onions and red hot pepper

Sauteed Halloumi cheese; Halloumi cheese sautéed with tomato and pepper

Stuffed Swiss chard leaves; Swiss chard leaves stuffed with minced lamb

Stuffed grilled calamari; mini calamari stuffed with shelled mussels, shrimp, sea bass and vegetables

SOUPS

'Tarhana' Soup

Yoghurt and bulghur wheat lamb soup

Lentil Soup

With toasted bread pieces

Saffron Seafood Soup

Shrimp, calamari, sea bass, salmon, coriander and cheese croutons

STARTERS

'Obruk' Cheese Salad

Tomato, parsley, Mediterranean herbs, pickled dill and pomegranate molasses dressing

Mediterranean Salad

Mediterranean salad greens, quail's egg, avocado, cucumber, black olives, cherry tomatoes, and green peppers with citrus dressing

Spinach & Purslane Salad

Tomato, walnut, quinoa, Kars gruyere cheese, green apple, pomegranate syrup and hawthorn vinegar

Artichoke Cooked in Olive Oil

Served with traditional fixings

Crab Salad

Alaskan king crab, avocado and lemon dressing

PASTA AND RICE DISHES

Palace Ravioli

Homemade Turkish ravioli, with buffalo yoghurt, butter and mint

Flaky Pastry Pie

Flaky pastry rolled with minced meat and pine nut, with finely chopped vegetable salad and pomegranate syrup

Reshtiyye

Homemade noodles served with sundried tomato, goat cheese, walnuts and parsley

Please let service staff know if you have a specific food allergy.
All prices are in Turkish Lira and include VAT.

MAIN COURSES

‘Tava’ Kebab

Beef meat cooked with shallots, tomato and pepper served in filo pastry

Grilled Fillet of Lamb

Lamb fillet marinated in onion sauce, served with Siyez bulghur and sesame seeds

‘Tirit’ Kebab

Beef meatballs on top of thin bread pieces soaked in broth and cumin yoghurt, served with spicy butter

Rack of Lamb Kebab

Rack of lamb marinated with garlic and tomato, almond and purple basil rice and chargrilled pepper ‘*cacik*’

Tarragon Beef Cutlet

Thinly sliced beef marinated in tarragon, vegetable couscous, roasted garlic and sautéed chestnut mushroom

‘Alâ Nazik’

Diced lamb meat on a bed of chargrilled aubergine puree and thick set yoghurt

Fillet of Beef

Cracked wheat rice with spicy sausage and tomato, sweet beans and bone marrow sauce

Beef Shank

Slow roasted boneless beef shank, aubergine puree with mastic and meat jus

Hünkar Kebab

Slices of veal marinated in milk and spices, char grilled, and served with aubergine-filled pastry

Chicken Shish Kebab

Chicken cubes on a skewer served with rice, and sautéed spinach

Free Range Chicken

Fried free range chicken breast marinated in thyme and milk; served with vegetable, spicy new potatoes and butter sauce

Calamari

Pan fried calamari, curry mashed potatoes, and rocket mango salsa

Grilled Sea Bass

With steamed seasonal vegetables, and rocket leaves

Grilled Mediterranean Prawns

With vegetable rice and garlic sauce

Curried Mixed Vegetable Stew (Vegan)

DESSERTS

Plum Milk Pudding

Plum and almond milk pudding served with chocolate sauce and pistachio brittle

'Alaçatı' Rice Pudding

Baked gum mastic and pistachio rice pudding

'Katmer'

Hot filo pastry filled with pistachios and fresh clotted cream; served with clotted cream ice cream

Turkish Dessert Plate

Pistachio baklava, crispy shredded pastry with walnut, pistachio roll, and caramelized milk pudding served with fresh clotted cream

Almond Halva

Slowly roasted almond halva and raspberry covered with white chocolate

Chocolate 'Trileçe' (Milk Dessert)

Chocolate covered 'Trileçe' with sweet quince pieces

'Künefe'

Shredded pastry cooked in a two-handled pan, with unsalted Antioch soft cheese filling steeped in thick syrup; served with buffalo clotted cream

Antioch Pumpkin Dessert

Crispy pumpkin dessert

Fruit Plate

Seasonal sliced fruit

Ice Cream (1 Scoop)

Rose-clotted cream, lemon sorbet, sugar candy, cranberry, anise flavoured melon