

COLD APPETIZERS

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

‘Çimçim’ shrimp; marinated with fresh herbs, and pickled dill

Sea bass marinated with mustard, capers, olives, and dill

Swordfish pastrami; flavoured with homemade fenugreek sauce

‘Mastave’; Swiss chard, strained yoghurt, and nigella

Green gram; fresh herbs, tahini and lemon sauce

‘Çiğ köfte’; lettuce, parsley, dib roman and lemon

‘Köpoğlu’; chargrilled pepper and eggplant puree and yoghurt

Tahini lentil fava

Stuffed vine leaves; rice stuffed vine leaves cooked in olive oil

HOT APPETIZERS

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

Sauteed spinach; served with roasted Obruk cheese

‘Kitel’; steamed bulghur balls stuffed with spicy minced lamb meat and walnut

Leek patties; served with strained yoghurt

‘Kadınbudu’; fried rice and meat ‘köfte’ coated with almond flour, and potato puree

Fried okra; with peppered cacık

Lamb’s liver; fried with butter and dill, served with finely chopped salad

‘Mıhlama’; corn flour with butter and ‘kolot’ cheese, Turkish pepperoni, and corn bread

‘Kokoreç’; lamb’s intestines, sautéed gherkins, and fried chili pepper

‘Paçanga’; pastrami and Turkish mozzarella filled filo pastry

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

SOUPS

Chicken Soup

Free range chicken broth, homemade noodles, and purple basil

Lentil Soup

With toasted bread pieces

Saffron Seafood Soup

Shrimp, calamari, sea bass, salmon, dill 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

Beetroot Salad

Oven roasted beetroot, pickled 'zahter', crouton, salted yoghurt, walnut, Yedikule mini lettuce, and hawthorn vinaigrette

Artichoke Cooked in Olive Oil

Served with traditional fixings

Shrimp Salad

Avocado, mini lettuce, 'rakula', sesame seeds, and lemon sauce

PASTA AND RICE DISHES

Palace Ravioli

Homemade Turkish ravioli, with strained yoghurt, butter and mint

'Paşa Böreği'

Fried thin pastry with wild mushroom, yoghurt and butter sauce

'Halučka'

Homemade noodles in meat broth and roasted lamb meat

MAIN COURSES

Plum Lamb Kebab

Lamb cubes, shallot, almond, damson plum, chickpeas, celery, and sourdough crispy bread

Grilled Fillet of Lamb

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

Adana Kebab

Chopped spicy lamb meat, thin bread, vegetable bulghur rice, sumac onions, grilled tomato and pepper, and fresh herbs

Rack of Lamb Kebab

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

Dry-Aged Beef Entrecote

Baby carrots, zucchini, frilled mini lettuce, green gram, and spicy butter

‘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 Rib

Eggplant puree, cranberry chutney, and fresh thyme

Chicken Shish Kebab

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

Duck

Duck leg baked with celery and olives, wheat, beetroot, and fresh thyme lemon

Sea Bream

Pan fried sea bream, Beluga lentils, sautéed spring onion and capers

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

Baked Figs

Roasted walnuts, crumble and cream ice cream

‘Revani’

Rosemary, pistachio 'revani' with tahini and yoghurt sauce

‘Keşkül’

Milk and almond pudding with strawberries

‘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 pistachio, pistachio roll, and caramelized milk pudding served with fresh clotted cream

‘Künefe’

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

Fruit Plate

Seasonal sliced fruit

Ice Cream (1 Scoop)

Lemon sorbet, yoghurt, vanilla, strawberry, chocolate

Cheese Selection

‘Obruk’ cheese, aged kashar cheese, Van herbed cheese, smoked Circassian cheese, nigella ‘sepet’ cheese, grissini, pistachios, and apricot marmalade