

01.. Günün Çorbası..... *Soup of the day*

*SALATALAR * SALADS*

02.. Tavuk Salatası.....	Chicken salad.....
03.. Patlıcan Salatası.....	Aubergine salad.....
04.. Mantar Salatası.....	Mushroom salad.....
05.. Çoban salatası.....	Shepherd with onion.....
06.. Yeşil Salata.....	Green salad.....
07.. Brokoli Salata.....	Brokoli salad.....

*SOĞUK MEZELER * COLD SNACKS*

08.. Peynir tabağı.....	Cheese plate.....
09.. Acılı Ezme.....	Hot puree.....
10.. Humus.....	Humus.....
11.. Barbunya pilaki.....	Sweet of beans.....
12.. Patlıcan Ezme.....	Aubergine puree.....
13.. Çerkez tavuğu.....	Chicken with walnut sauce.....
14.. Haydari.....	Haydari.....
15.. Havuç tarator.....	Carrot sauce made with olive oil.....
16.. Karışık tursu.....	Mixed pickles.....
17.. Şaksuka.....	Fried Mixed Vegetables in Tomatoes Sauce.....
18.. Patlıcan Kızartma.....	Fried Aubergine.....

ZEYTİNYAĞLILAR • FRESH VEGETABLES IN OLIVES OIL

19.. Enginar.....	Artichoke.....
20.. Yaprak Sarma.....	Stuffed wine leaves.....
21.. Biber Dolma.....	Stuffed green peppers.....
22.. Patlıcan Dolma.....	Stuffed aubergine.....
23.. Taze fasulye.....	Fresh bean.....
24.. Bamya.....	Okra.....
25.. İmam bayıldı.....	Stuffed eggplant (onion).....
26.. Karışık Zeytinyağ tabağı.....	Mixed vegetable plate with olive oil.....

Büfeden alınan zeytinyağlı ve meze tabağı fiyatı büyüklüğe göre değişkendir. Prices of vegetable and snack plates depend on the size of plate.

*ARA SICAKLAR * HOT APPETIZERS*

27.. Cips.....	Chips.....
28.. Sigara böreği.....	Rolled pastry with cheese.....
29.. Paçanga böreği.....	Rolled pastry with bacon.....
30.. Patates kroket.....	Patato croket.....
31.. Kaşar Pane.....	Yellow cheese breaded.....
32.. Kıymalı kol böreği.....	Pastry with meat.....
33.. Arnavut ciğeri.....	Fried liver.....
34.. Mititey köfte.....	(SmallGarlic)meatball.....
35.. Karışık Börek Tabağı.....	Mixed Pastry Plate.....

IZGARALAR & KEBAPLAR • GRILL & KEBABS

36.. Karışık Izgara.....	Mixed grilled.....
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37.. Kuzu ŞİŞ.....	Lamb Shish.....
38.. Kuzu Pirzola.....	LambChops.....
39.. Kuzu Şaşlık.....	Shaslikoflamb....
40.. Dana Bonfile.....	Veal fillet.....
41.. Dana Antrekot.....	Veal Entrecote.....
42.. Dana Biftek.....	Veal steak.....
43.. Piliç ŞİŞ.....	Chicken shish.....
44.. Piliç Bonfile.....	Chicken fillet.....
45.. Izgara Köfte.....	GrilledTmeatball....
46.. Piliç Pirzola.....	Chicken chops....
47.. Adana.....	Adana(Hot kebab).
48.. Urfa.....	Urfa (Kebab).....
49.. Beyti.....	Rolled Kebab

IZGARALARMIZ CIPS, PİLAV, KIZARMIS DOMATES VE BİBER İLE SERVİS EDİLİR.
GRILLES SERVED WITH CHIPS, RICE, FRIED TOMATO AND PEPPER

OSMANLI MUTFAĞI • OTTOMAN CUISINE

50.. Kuzu Tandır.....	Lamb Tandoor.....
51.. Kuzu İncik Patlıcanlı.....	Lamb Shank With Aubergine.....
52.. Kuzu incik Köy Usulü Sebzeli...	Lamb Shank Traditional With Vegetables.....
53.. Beğendi Kebap.....	Eggplant Kebap Pure.....
54.. Çoban Kavurma.....	Shepherd Grilled.....
55.. Piliç Dolma (Topkapi).....	Stuffed Chicken (Topkapi).....
56.. Piliç Kızartma (Finn).....	Chicken Grilled (Oven).....
57.. Talaş Kebabı.....	Meat Patty.....
58.. Tas Kebabı.....	Cup Kebab.....
59.. Sebzeli Et Yemekleri.....	Meat Dishes With Mince Meat.....
60.. Karnı Yarık.....	Eggplant With Mince Meat.....
61.. Kabak Dolma.....	Stuffed Marrow.....
62.. Biber Dolma.....	Stuffed Green Pepper's.....
63.. İstim Kebabi (Patlıcanlı Dana)...	Steam Kebab (Veal-Aubergine).....
64.. Orman Kebabı (Sebzeli kuzu Eti)..	Roasted or Stewed Mutton Chops (Lamb With vegetable).
65.. Patlıcanlı Hunkar Kebap.....	Sultan's Favorite.....
66.. Lahana Dolma.....	Stuffed Cabbage.....
67.. Kuru Fasulye.....	Butterbean Casserole.....

SPEŞİALLER • SPECIALS

68.. Pepper Steak.....	Pepper Steak.....
69.. Fillet Mignon.....	Fillet Mignon.....
70.. Winner Schnitzel.....	Winner Schnitzel.....
71.. Chicken Kievski.....	Chicken Kievski.....
72.. Mexican Steak.....	Mexican Steak.....
73.. Chicken Curry.....	Chicken Curry.....

DENİZ ÜRÜNLERİ * SEA FOODS

74.. Günün Balığı.....	Fish of the day.....
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SUTLÜ TATLILAR • DESSERTS

75.. Krem Karamel.....	Creame Caramel.....
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76.. Fırın Sütlaç.....	Rice Pudding.....
77.. Aşure.....	Mixed Vegetable Dessert.....

HAMURİŞİ TATLILAR • SWEETPASTR/ES

78.. Baklava.....	Turkish Special Dessert.....
79.. Şekerpare.....	Turkish Special Dessert (From Semolina).....
80.. Revani.....	Kind of Sweet Made with Eggs and Semolina.....
81.. Kemalpaşa.....	Kemal Pasa.....
82.. İrmik Helvası.....	Sweet Made Witf Semolina.....
83.. Kabak Tatlısı.....	Pumkin Dessert.....
84.. Ayva Tatlısı.....	Quince Dessert (In oven-On Cream).....
(Fırında - Kaymaklı)	
85.. TelKadayif.....	Stringy Pastry Desert in Syrup.....

MEYVELER • FRUITS

86.. Sezon Meyveleri.....	Seasonal Fruits.....
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KOMPOSTOLAR * COMPOTES

87.. Visne.....	Cherry.....
88.. Ayva.....	Quince.....
89.. Elma.....	Apple.....
90.. Kayısı.....	Apricot.....
91.. Şeftali.....	Peach.....

% 10 servis ücreti müşteriye aittir. • 70% service fee belongs to the customer

ALKOLSÜZ İÇKİLER

Coke.....	3YTL
Taze Portakal Suyu.....	5 YTL
Visne.....	3 YTL.
Fanta.....	3 YTL.
Sprite.....	3 YTL.
Soda.....	1.5 YTL.
Ayran.....	2.5 YTL.
Limon Duble.....	5 YTL.
Qay.....	1.5 YTL.
TürkKahvesi.....	4 YTL.
Nescafe.....	4 YTL

ALKOLLÜ İÇKİLER

70 cl. Tekirdağ.....	60 YTL.
35 cl. Tekirdağ.....	32 YTL
70 cl. Yeni Rakı.....	50 YTL.
35 cl. Yeni Rakı.....	30 YTL.
17.5 cl. Yeni Rakı.....	15 YTL.
70 cl. Votka.....	50 YTL.
35 cl. Votka.....	30 YTL.

17.5 cl. Votka.....	15 YTL.
70 cl. Cin.....	55 YTL.
35 cl. Cin.....	32 YTL.
17.5 cl. Cin.....	15 YTL.

DUBLELER

Viski Duple.....	15 YTL.
Duble Tekirdag.....	8 YTL.
Duble Yeni Raki.....	7 YTL.
Duble Votka.....	7 YTL.
Duble Cin.....	7 YTL.

BİRALAR • BEER

Efes Bira.....	6 YTL.
Budweiser.....	7 YTL.

Not: %10 servia müşteriye aittir. Teşekkürler...