



Turkish–Style Snacks

Lamb Shank Wrap chickpea paste, green onions, spicy tomato paste, pomegranate syrup, and pickled onion and sumac, served with Cappadocian potato chips	80 TL
Chicken Wrap fried chicken breast and coleslaw, served with Cappadocian potato chips	50 TL
Grilled Meatballs with roasted peppers, tomatoes, and onions, served with Cappadocian potato chips	54 TL
Homemade Burger beet–flavored special burger bread, double beef burger with caramelized onions, double cheddar cheese, pastrami, and barbecue sauce, served with Cappadocian potato chips	58 TL
Lavash Pizzas	
<i>Braised Beef and Turkish Sausage</i> <i>braised beef from Kayseri, chef's special homemade sujuk (Turkish spicy sausage) with rocket and fresh thyme</i>	72 TL
<i>Steak</i> <i>with rocket and fresh thyme</i>	80 TL
<i>Four Anatolian Cheeses</i> <i>Ezine (white) cheese, canruba, stringy cheese, and yellow cheese with rocket and fresh thyme</i>	60 TL
Homemade Snack Plate – 2 people everything homemade: burghul balls (filled with burghul wheat and minced meat), börek (fried pastry rolls) with pastrami filling, falafel, cheese patties, onion rings, with Cappadocian potatoes	65 TL
Cappadocian Breakfast Spread (Served 09:00–12:00) Anatolian cheese selection (Ezine, old kashar, çeçil, blended, tulum), seasonal greens, tomatoes, cucumbers and peppers (with pomegranate syrup and thyme), olive varieties (Aegean green and Gemlik black), village butter, pan yoghurt, thyme & keven honey, thick cream, homemade organic jam selection, pelver (a traditional quince and village molasses), ground sesame seed molasses, Kayseri pastrami, çemen (mixed tomato, pepper, & garlic paste), dried fruits (apricots, plums, raisins, walnuts, and almonds from our garden), selection of bread and pastries, eggs (– optional), gözleme (Turkish pancake) (– optional), Cappadocia potatoes casserole, fried homemade sujuk (Turkish spicy sausage) and kaygana (Cappadocian–style crepe)	150 TL

10% service charge is added.

