

The background is a solid dark red color. Overlaid on this is a repeating pattern of rounded squares, also in a dark red shade, creating a subtle, textured effect. The squares are arranged in a grid-like fashion, with some overlapping and others slightly offset, giving it a dynamic, woven appearance.

K U L E A L T I

MENÜ



*Gesmişin kökleri
bugünün imeliğiyle...*



MEZELER

MEZZES



Asırlık meze geleneğimiz,
şef dokunuşuyla sanata dönüşüyor.

Centuries of meze tradition,
shaped into art by the chef's hand.

Deniz Börülcesi Samphire

410^{TL}

Deniz Börülcesi, Zeytinyağı, Elma Sirkesi,
Beyaz Sirke, Limon
Samphire, Olive Oil, Apple Cider Vinegar,
White Vinegar, Lemon

Kaya Koruğu Rock Samphire

410^{TL}

Kaya Koruğu, Kapyra Biber, Zeytinyağı
Rock Samphire, Capia Pepper, Olive Oil

Zahter Salatası Thyme Salad

410^{TL}

Zahter, Domates, Zeytinyağı
Thyme, Tomato, Olive Oil

Köpoğlu

395^{TL}

Süzme Yoğurt, Köy Biberi, Kapyra Biberi,
Bostan Patlıcan
Strained Yogurt, Green Pepper,
Capia Pepper, Eggplant

Tahinli Patlıcan Eggplant with Tahini

410^{TL}

Bostan Patlıcan, Tahin, Kimyon, Süzme
Yoğurt, Ceviz İçi
Eggplant, Tahini, Cumin,
Strained Yogurt, Walnut

Selanik

420^{TL}

Süzme Yoğurt, Vegeta, İstiridye Mantarı,
Çıtır Soğan
Strained Yogurt, Vegeta, Oyster Mushroom,
Crispy Onion

Yoğurtlu Semizotu Purslane with Yogurt

400^{TL}

Süzme Yoğurt, Semizotu, File Badem,
Antep Fıstığı
Strained Yogurt, Purslane, Sliced Almonds,
Antep Pistachio

Vişneli Semizotu Purslane with Sour Cheery

395^{TL}

Semizotu, Vişne, Nar Ekşisi, Ceviz İçi
Purslane, Sour Cherry, Pomegranate
Molasses, Walnut

Muhammara

395^{TL}

Yöresel Salça, Nar Ekşisi, Ceviz İçi
Regional Pepper Paste, Pomegranate
Molasses, Walnut

Atom

390^{TL}

Süzme Yoğurt, Arnavut Biberi,
Çıtır Soğan, Ceviz İçi
Strained Yogurt, Arnavut Pepper,
Crispy Onion, Walnut

Zeytin Salatası Olive Salad

390^{TL}

Kırık Zeytin, Siyah Zeytin, Kuru Domates
Crushed Olives, Black Olives,
Sun-Dried Tomatoes

Tabule Tabbouleh

410^{TL}

Yaban Mersini, Nar, Maydanoz,
Nar Ekşisi, Ceviz, Balzamik Sirke
Blueberries, Pomegranate, Parsley,
Pomegranate Molasses, Walnuts,
Balsamic Vinegar

Kıbrıs Mezesi Cyprus Mezzes

440^{TL}

Kuru Domates, Ceviz İçi, Hellim Peynir,
Dolmalık Fıstık
Sun-Dried Tomatoes, Walnut, Halloumi
Cheese, Pine Nuts

Girit Ezme Cretan Spread

470^{TL}

Ezine Peynir, Taze Fesleğen, Antep Fıstığı,
File Badem, Parmesan
Ezine Cheese, Fresh Basil, Antep Pistachio,
Sliced Almonds, Parmesan

Bombay Fasulye <i>Bombay Beans</i>	390 ^{TL}	Vişneli Yaprak Sarma <i>Stuffed Vine Leaves with Sour Cheery</i>	495 ^{TL}
Bombay Fasulye, Zeytinyağı, Karabiber <i>Bombay Beans, Olive Oil, Black Pepper</i>		Pazı Sarma <i>Swiss Chard Roll</i>	620 ^{TL}
Fava	395 ^{TL}	Levrek, Yengeç, Karides, Kalamar, Pazı <i>Sea Bass, Crab, Shrimp, Calamari, Swiss Chard</i>	
Bakla, Zeytinyağı, Zerdeçal, Havuç <i>Broad Beans, Olive Oil, Turmeric, Carrot</i>		Dil Söğüş <i>Boiled Tongue</i>	620 ^{TL}
Humus <i>Hummus</i>	400 ^{TL}	Dana Dil <i>Beef Tongue</i>	
Nohut, Kimyon, Limon Suyu, Zeytinyağı <i>Chickpeas, Cumin, Lemon Juice, Olive Oil</i>		Dil Turşusu <i>Pickled Tongue</i>	600 ^{TL}
Antibiyotik <i>Antibiotic</i>	420 ^{TL}	Dil, Zeytinyağı <i>Beef Tongue, Olive Oil</i>	
Süzme Yoğurt, Sarımsak, Arpacık Soğan, Nar Ekşisi <i>Strained Yogurt, Garlic, Shallots, Pomegranate Molasses</i>		Beyin <i>Calf's Brain</i>	620 ^{TL}
Maraş Köfte	435 ^{TL}	Dana Beyin, Sumak, Fesleğen, Limon <i>Calf's Brain, Sumac, Basil, Lemon</i>	
İnce Bulgur, Nar Ekşisi, İstiridyе Sos <i>Fine Bulgur, Pomegranate Molasses, Oyster Sauce</i>		Yanak <i>Beef Cheek</i>	780 ^{TL}
Arnavut Ciğeri <i>Albanian Liver</i>	680 ^{TL}	Dana Yanak, Cin Biberi, Süzme Yoğurt <i>Beef Cheek, Chili Pepper, Strained Yogurt</i>	
Dana Ciğer, Kimyon, Pul Biber <i>Beef Liver, Cumin, Red Pepper Flakes</i>		Ada Güzeli <i>Island Beauty</i>	395 ^{TL}
Roma Enginarı <i>Roman Artichoke</i>	550 ^{TL}	Nane, Maydanoz, Dereotu, Mozzarella <i>Mint, Parsley, Dill, Mozzarella</i>	
Roma Enginarı, Dereotu, Kırmızı Kuru Soğan, Susam <i>Roman Artichoke, Dill, Red Onion, Sesame</i>		Sultan Ezme	385 ^{TL}
Zeytinyağlı Çanak Enginar <i>Artichoke Hearts in Olive Oil</i>	480 ^{TL}	Nane, Dereotu, Maydanoz, Taze Soğan, İrmik <i>Mint, Dill, Parsley, Spring Onion, Semolina</i>	
Enginar, Arpacık Soğan, Dereotu <i>Artichoke, Shallots, Dill</i>		Papik Ezme	380 ^{TL}
Köz Enginar <i>Charred Artichoke</i>	550 ^{TL}	Közlenmiş Biber, Biber Salçası, Nar Ekşisi <i>Roasted Peppers, Pepper Paste, Pomegranate Molasses</i>	
Enginar, Arpacık Soğan, Susam, Taze Kekik, Biberiye <i>Artichoke, Shallots, Sesame, Fresh Thyme, Rosemary</i>		Çingene <i>Gipsy</i>	390 ^{TL}
Bamyalı Enginar <i>Artichoke with Okra</i>	525 ^{TL}	Nane, Dereotu, Maydanoz, Nar Ekşisi, Ceviz, Taze Soğan <i>Mint, Dill, Parsley, Pomegranate Molasses, Walnut, Spring Onion</i>	
Bamya, Enginar, Limon Suyu <i>Okra, Artichoke, Lemon Juice</i>		Sosyete <i>Society</i>	585 ^{TL}
Kinoalı Pancar <i>Beetroot with Quinoa</i>	390 ^{TL}	Süzme Yoğurt, Kapari Çiçeği, Füme Somon <i>Strained Yogurt, Caper Flower, Smoked Salmon</i>	
Beyaz Kinoa, Taze Pancar, Nar Ekşisi <i>White Quinoa, Fresh Beetroot, Pomegranate Molasses</i>		Yaz Turşusu <i>Summer Pickles</i>	350 ^{TL}
Lahana Sarma <i>Stuffed Cabbage Rolls</i>	475 ^{TL}	Domates, Salatalık, Cin Biberi <i>Tomato, Cucumber, Chili Pepper</i>	
Lahana, İç Pilav <i>Cabbage, Rice Stuffing</i>		İrlanda <i>Ireland</i>	550 ^{TL}
Yaprak Sarma <i>Stuffed Vine Leaves</i>	450 ^{TL}	Dana Brisket, İrmik, Kornişon Turşu, Köy Biberi, Hardal <i>Beef Brisket, Semolina, Cornichon Pickles, Green Pepper, Mustard</i>	
Yaprak, İç Pilav <i>Vine Leaves, Rice Stuffing</i>			

Labneli <i>Labneh</i>	390^{TL}	Ahtapot Salata <i>Octopus Salad</i>	850^{TL}
Labne, Parmesan, İnce Bulgur <i>Labned, Parmesan, Fine Bulgur</i>		Ahtapot, Limon Suyu <i>Octopus, Lemon Juice</i>	
Babagannuş <i>Baba Ghanoush</i>	385^{TL}	İsli Levrek <i>Smoked Sea Bass</i>	650^{TL}
Patlıcan, Kapyra, Köy Biberi <i>Eggplant, Capia Pepper, Green Pepper</i>		Kaya Levreği, Soya Sos <i>Grouper, Soy Sauce</i>	
Karides Fellah <i>Shrimp Fellah</i>	525^{TL}	Kokteyl <i>Seafood Cocktail</i>	695^{TL}
Karides, İstiridy e Sos, İ sot <i>Shrimp, Oyster Sauce, Isot Pepper</i>		Kalamar, Karides, Yengeç, Tane Karabiber <i>Calamari, Shrimp, Crab, Whole Black Pepper</i>	
Et Marin <i>Marinated Beef</i>	600^{TL}	Karides Söğüş <i>Boiled Shrimp</i>	620^{TL}
Dana Bonfile, Zeytinyağı, Soya Sos <i>Beef Tenderloin, Olive Oil, Soy Sauce</i>		Zeytinyağı, Karides <i>Olive Oil, Shrimp</i>	
Kuşkonmaz Salatası <i>Asparagus Salad</i>	480^{TL}	Avokadolu Karides <i>Shrimp with Avocado</i>	595^{TL}
Kuşkonmaz, Kuş Üzü mü, Dolmalık Fıstık <i>Asparagus, Currants, Pine Nuts</i>		Avokado, Kalamar, Karides, Hardal <i>Avocado, Calamari, Shrimp, Mustard</i>	
İşkembe Turşusu <i>Pickled Tripe</i>	440^{TL}	Somon Sarma Labneli <i>Salmon Roll with Labneh</i>	650^{TL}
Dana İşkembe, Beyaz Sirke, Turşu Suyu, Üzü m Sirkesi <i>Beef Tripe, White Vinegar, Pickling Juice, Grape Vinegar</i>		Somon Füme, Labne <i>Smoked Salmon, Labneh</i>	
Sinkonta	390^{TL}	Somon Pastırma <i>Salmon Pastrami</i>	815^{TL}
Bal Kabağı, Süzme Yoğurt, Çıtır Soğan <i>Pumpkin, Strained Yogurt, Crispy Onion</i>		Somon Fileto, Çemen, Pastırma <i>Salmon Fillet, Çemen, Pastrami</i>	
Hardallı Levrek Marin <i>Mustard-Marinated Sea Bass</i>	650^{TL}	İsli Kaburga <i>Smoked Ribs</i>	720^{TL}
Levrek, Hardal, Bal, Elma Sirkesi <i>Sea Bass, Mustard, Honey, Apple Cider Vinegar</i>		Labne, Füme Kaburga Eti, Patates <i>Labneh, Someked Rib Meat, Potatoes</i>	
Fesleğ enli Levrek Marin <i>Basil-Marinated Sea Bass</i>	690^{TL}	Kuru Domates <i>Sun-Dried Tomatoes</i>	450^{TL}
Fesleğ en, Levrek, Limon Suyu, Elma Sirkesi <i>Basil, Sea Bass, Lemon Juice, Apple Cider Vinegar</i>		Kuru Domates, Fesleğ en, Kırık Zeytin, Ceviz <i>Sun-Dried Tomatoes, Basil, Crushed Olives, Walnut</i>	
Acılı Levrek Marin <i>Spicy Marinated Sea Bass</i>	660^{TL}	Patlıcanlı Girit <i>Cretan Eggplant</i>	460^{TL}
Sweet Chili Sos, Sriracha, Levrek, Sarımsak <i>Sweet Chili Sauce, Sriracha, Sea Bass, Garlic</i>		Ezine Peyniri, Patlıcan, Dolmalık Fıstık <i>Ezine Cheese, Eggplant, Pine Nuts</i>	
Lakerda	650^{TL}	Söğürme	390^{TL}
Lakerda, Dereotu <i>Lakerda, Dill</i>		Patlıcan, Tahin, Susam <i>Eggplant, Tahini, Sesame</i>	
Çiroz	590^{TL}	Kule Special	440^{TL}
Çiroz, Kuru Soğan <i>Çiroz, Onion</i>		Dolmalık Fıstık, Süzme Yoğurt, Zerdaçal, Şevket Otu, Patates <i>Pine Nuts, Strained Yogurt, Turmeric, Şevket Otu, Potatoes</i>	
İsli Midye <i>Smoked Mussels</i>	580^{TL}	Acılı Yengeç <i>Spicy Crab</i>	620^{TL}
İsli Midye, İstiridy e Sos <i>Smoked Mussels, Oyster Sauce</i>		Yengeç Surimi, Arnavut Biber, Sriracha, Susam <i>Crab Surimi, Arnavut Pepper, Sriracha, Sesame</i>	

Cacık	360 ^{TL}	Semizotu Salatası <i>Purslane Salad</i>	395 ^{TL}
Süzme Yoğurt, Salatalık <i>Strained Yogurt, Cucumber</i>		Füme Pancar <i>Smoked Beetroot</i>	380 ^{TL}
Şevketi Bostan	440 ^{TL}	Pancar, Zeytinyağı <i>Beetroot, Olive Oil</i>	
Şevket Otu, Zeytinyağı <i>Şevket Otu, Olive Oil</i>		Ezine Peyniri <i>Ezine Cheese</i>	150 ^{TL}
Zıkkım	390 ^{TL}	Tulum Peyniri <i>Tulum Cheese</i>	300 ^{TL}
Arnavut Biberi, Nar Ekşisi, Biber Salçası, Ceviz <i>Arnavut Pepper, Pomegranate Molasses, Pepper Paste, Walnut</i>		Otlı Peynir <i>Herbed Cheese</i>	425 ^{TL}
Bibella	410 ^{TL}	Mozzarella, Keçi Peyniri, Fesleğen Sos <i>Mozzarella, Goat Cheese, Basil Sauce</i>	
Süzme Yoğurt, Közlenmiş Biber, Hellim Peyniri <i>Strained Yogurt, Roasted Peppers, Halloumi Cheese</i>		Çiğköfte	400 ^{TL}
Acılı Üçleme <i>Spicy Trio</i>	550 ^{TL}	İnce Bulgur, Biber Salçası, Baharatlar <i>Fine Bulgur, Pepper Paste, Spices</i>	
Karides, Yengeç, Kalamar, Arnavut Biberi, Susam <i>Shrimp, Crab, Calamari, Arnavut Pepper, Sesame</i>		Çin Salatası <i>Chinese Salad</i>	385 ^{TL}
Enginar Kalbi <i>Artichoke Hearts</i>	490 ^{TL}	Havuç, Ayva, Elma, Mevsim Meyveleri <i>Carrot, Quince, Apple, Seasonal Fruits</i>	
Taze Enginar, Zeytinyağı, Dereotu <i>Fresh Artichoke, Olive Oil, Dill</i>		Tereyağı <i>Butter</i>	140 ^{TL}
Acur Turşusu	350 ^{TL}	Kavun <i>Melon</i>	200 ^{TL}
Anason	380 ^{TL}	Peynir Tabağı (2 Kişilik) <i>Cheese Plate (for Two)</i>	1.400 ^{TL}
Yoğurt, Labne, Deniz Börülcesi, Anason <i>Yogurt, Labneh, Sea Beans, Anise</i>		Rokfor, Gravyer, İslı Çerkez, Otlı Peynir, Eski Kaşar, Kayısı Kuruğu, İncir Kuruğu, Ceviz <i>Roquefort, Gruyère, Smoked Circassian Cheese, Herb Cheese, Aged Kashar Cheese, Dried Apricots, Dried Figs, Walnut</i>	
Fıstık	480 ^{TL}	Kule Güzeli	525 ^{TL}
Avokado, Labne, Antep Fıstığı, Elma, Kadayıf <i>Avocado, Labneh, Antep Pistachios, Apple, Kadayıf</i>		Kuru Patlıcan, Kuru Domates, Kuru Biber, Köz Biber, Acı Sos <i>Sun-Dried Eggplant, Sun-Dried Tomatoes, Sun-Dried Peppers, Roasted Red Peppers, Hot Sauce</i>	
Zeytinyağlı Kereviz <i>Celery Root in Olive Oil</i>	390 ^{TL}	Kule Dolma	490 ^{TL}
Taze Kereviz, Portakal Suyu <i>Fresh Celery Root, Orange Juice</i>		Çam Fıstıklı İç Pilav <i>Rice Pilaf with Pine Nuts</i>	
Zeytinyağlı Fasulye <i>Green Beans in Olive Oil</i>	450 ^{TL}	Malatya	490 ^{TL}
Taze Fasulye, Portakal Suyu <i>Fresh Green Beans, Orange Juice</i>		Domates Kuruğu, Kuru İncir, Kuru Kayısı, Ezine, Kivi, Limon Sos <i>Sun-Dried Tomatoes, Dried Figs, Dried Apricots, Ezine Cheese, Kiwi, Lemon Sauce</i>	
Hellim Peyniri <i>Halloumi Cheese</i>	410 ^{TL}		
Izgara Hellim Peyniri <i>Grilled Halloumi Cheese</i>			



ARA SICAKLAR

HOT STARTERS

Karidesli Gözleme <i>Shrimp Gözleme</i>	625 ^{TL}	Levrek Sarma <i>Sea Bass Roll</i>	620 ^{TL}
Karides, Hellim, Mantar <i>Shrimp, Halloumi, Mushrooms</i>		Levrek, Karides, Sebzeler <i>Sea Bass, Shrimp, Vegetables</i>	
Paçanga Böreği <i>Pacanga Pastry</i>	620 ^{TL}	Mücver <i>Zucchini Fritters</i>	450 ^{TL}
Pastırma, Renkli Biberler <i>Pastrami, Mixed Peppers</i>		Kabak, Havuç, Taze Kaşar <i>Zucchini, Carrot, Fresh Kashar Cheese</i>	
Tantuni Börek	610 ^{TL}	Karidesli Dil Sarma <i>Sole Roll with Shrimp</i>	650 ^{TL}
Dana Bonfile, Domates, Soğan, Maydanoz <i>Beef Tenderloin, Tomato, Onion, Parsley</i>		Karides, Dil Balığı, Krema <i>Shrimp, Sole Fish, Cream</i>	
Balık Simit <i>Fish Simit</i>	700 ^{TL}	Kajun Levrek <i>Cajun Sea Bass</i>	700 ^{TL}
Levrek, Sebzeler, Baharatlar <i>Sea Bass, Vegetables, Spices</i>		Levrek, Acı Sos <i>Sea Bass, Spicy Sauce</i>	
Kadayıflı Karides <i>Shrimp Wrapped in Kataifi</i>	325 ^{TL}	Balık Köfte <i>Fish Cakes</i>	650 ^{TL}
Karides, Tel Kadayıf <i>Shrimp, Shredded Kataifi Pastry</i>		Kalamar, Karides, Levrek <i>Calamari, Shrimp, Sea Bass</i>	
Sıcak Fava <i>Hot Fava</i>	450 ^{TL}	Dil Pane <i>Breaded Sole</i>	650 ^{TL}
İç Bakla, Tereyağ <i>Broad Beans, Butter</i>		Dil Balığı <i>Sole Fish</i>	
Keçi Peyniri <i>Goat Cheese</i>	650 ^{TL}	Jumbo Karides <i>Jumbo Shrimp</i>	850 ^{TL}
Taze Keçi Peyniri <i>Fresh Goat Cheese</i>		Karides, Tereyağı <i>Shrimp, Butter</i>	
Kavurmalı Keçi Peyniri <i>Goat Cheese with Sautéed Beef</i>	950 ^{TL}	Karidesli Kaburga Sarma <i>Beef Rib Roll with Shrimp</i>	900 ^{TL}
Dana Bonfile, Keçi Peyniri <i>Beef Tenderloin, Goat Cheese</i>		Karides, Dana Kaburga, Tereyağ <i>Shrimp, Beef Ribs, Butter</i>	
Kalamar Dolma <i>Stuffed Calamari</i>	925 ^{TL}	Beş Peynirli Patlıcan <i>Eggplant with Five Cheeses</i>	700 ^{TL}
Kalamar, Hellim Peyniri, Krema <i>Calamari, Halloumi Cheese, Cream</i>		Kaşar, Cheddar, Parmesan, Mozzarella, Tulum Peyniri, Krema, Patlıcan <i>Kashar, Parmesan, Mozzarella, Tulum Cheese, Cream, Eggplant</i>	
Kalamar Izgara <i>Grilled Calamari</i>	890 ^{TL}	Patlıcanlı Karides <i>Shrimp with Eggplant</i>	850 ^{TL}
Kalamar <i>Calamari</i>		Karides, Patlıcan, Krema <i>Shrimp, Eggplant, Cream</i>	
Sıcak Ot <i>Warm Wild Greens</i>	470 ^{TL}	Üçleme <i>Seafood Trio</i>	890 ^{TL}
Cibez, Radika, Turp Otu, Yoğurt <i>Cibez, Radika, Radish Greens, Yogurt</i>		Kalamar, Karides, Yengeç <i>Calamari, Shrimp, Crab</i>	
Izgara Cheddarlı Füme Kaburga <i>Grilled Smoked Ribs with Cheddar</i>	900 ^{TL}	Tereyağlı Ahtapot <i>Octopus with Butter</i>	950 ^{TL}
Dana Kaburga, Cheddar Peyniri, Karamelize Soğan <i>Beef Ribs, Cheddar Cheese, Caramelized Onion</i>		Ahtapot, Sarımsak, Tereyağ <i>Octopus, Garlic, Butter</i>	

Ahtapot Izgara kg
Grilled Octopus kg

6.250^{TL}

Ahtapot, İstiridye Sos
Octopus, Oyster Sauce

Kuzu Kokoreç
Lamb Kokoreç

950^{TL}

Kokoreç
Kokoreç

Tereyağlı İstiridye Mantarı
Oyster Mushrooms with Butter

600^{TL}

İstiridye Mantarı, Tereyağ
Oyster Mushrooms, Butter

Karides Tava
Shrimp Sauté

880^{TL}

Karides, Tereyağ, Sarımsak
Shrimp, Butter, Garlic

Kalamar Tava
Fried Calamari

850^{TL}

Kalamar, Tartar Sos
Calamari, Tartar Sauce

Patates Tava
Fried Potatoes

450^{TL}

Patates
Potatoes

Tereyağlı Şevketi Bostan
Şevketi Bostan with Butter

550^{TL}

Şevket Otu, Domates Sos, Yoğurt
Şevket Otu, Tomato Sauce, Yogurt

Tereyağlı Humus
Hummus with Butter

500^{TL}

Tereyağ, Susam, Mantar
Butter, Sesame, Mushrooms

Pastırmalı Humus
Hummus with Pastrami

650^{TL}

Tereyağ, Susam, Mantar, Pastırma
Butter, Sesame, Mushrooms, Pastrami

Yaprak Ciğer
Thin-Sliced Liver

850^{TL}

Dana Ciğer, Tereyağ
Veal Liver, Butter

Tereyağlı İşkembe
Tripe with Butter

680^{TL}

Dana İşkembe, Tereyağ
Beef Tripe, Butter

Sıcak Atom
Hot Atom

450^{TL}

Patlıcan, Yoğurt, Arnavut Biberi
Eggplant, Yogurt, Albanian Peppers

Tereyağlı Dil
Beef Tongue with Butter

750^{TL}

Dana Dil, Tereyağ
Beef Tongue, Butter

Çıtır Şevketi Bostan
Crispy Şevketi Bostan

550^{TL}

Şevket Otu, Domates Sos, Yoğurt
*Crispy Dried Şevket Otu, Strained Yogurt
Arnavut Pepper*

Üç Peynirli Mantar
Mushrooms With Three Cheeses

500^{TL}

Mantar, Mozzarella, Cheddar,
Kaşar Peyniri
*Mushrooms, Mozzarella, Cheddar,
Kashar Cheese*

Acılı Levrek Sarma
Spicy Sea Bass Rolls

720^{TL}

Levrek, Kaşar Peyniri, Pul Biber
Sea Bass, Kashar Cheese, Chili Flakes

İçli Köfte
Stuffed Bulgur Balls

250^{TL}

Dana Kıyma, İnce Bulgur
Ground Beef, Fine Bulgur

Karides Manti
Shrimp Dumplings

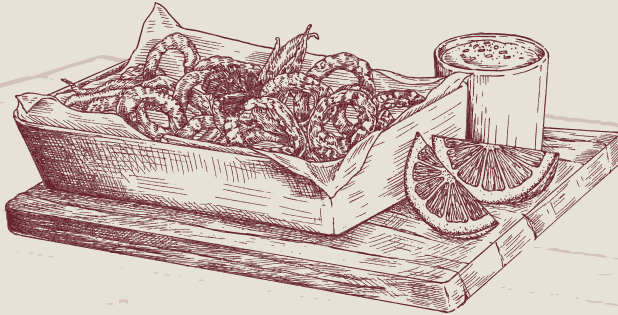
610^{TL}

Karides, Yufka, Kaşar Peyniri
Shrimp, Pastry, Kashar Cheese

Levrek Topları
Sea Bass Balls

620^{TL}

Levrek, Taze Sebzeler, Baharatlar
Sea Bass, Fresh Vegetables, Spices



SALATALAR

SALADS

Roka Salatası

Arugula Salad

540^{TL}

Roka, Domates, Salatalık,
Zeytinyağı, Limon Sosu
Arugula, Tomato, Cucumber,
Olive Oil, Lemon Sauce

Kaşık Salata

Spoon Salad

550^{TL}

Domates, Salatalık, Soğan, Maydanoz,
Köy Biberi
Tomato, Cucumber, Onion, Parsley,
Green Pepper

Söğüş

Cold Vegetable Plate

400^{TL}

Domates, Salatalık, Köy Biberi
Tomato, Cucumber, Green Pepper

İstanbul Salatası

Istanbul Salad

580^{TL}

Soğan, Domates, Köy Biberi, İstiridye Sos
Onion, Tomato, Green Pepper, Oyster Sauce

Çoban Salata

Shepherd's Salad

550^{TL}

Domates, Salatalık, Soğan, Maydanoz,
Köy Biberi
Tomato, Cucumber, Onion, Parsley,
Green Pepper

Gavurdağı Salatası

Gavurdağı Salad

550^{TL}

Domates, Maydanoz, Soğan, Köy Biberi,
Sumak, Ceviz
Tomato, Parsley, Onion, Green Pepper,
Sumac, Walnut

Bahçe Salata

Garden Salad

500^{TL}

Domates, Salatalık, Taze Nane,
Maydanoz, Aysberg, Roka, Maskolin,
Zeytinyağı, Limon Sosu
Tomato, Cucumber, Fresh Mint, Parsley,
Iceberg, Arugula, Mesclun, Olive Oil,
Lemon Sauce

Tulum Peynirli

Roka Salatası

590^{TL}

Arugula Salad with Tulum Cheese

Nar, Roka, Domates, Tulum Peyniri,
Ceviz, Yağ, Limon Sosu
Pomegranate, Arugula, Tomato, Tulum
Cheese, Walnut, Oil, Lemon Sauce



ANA YEMEKLER

MAIN COURSES

ET & TAVUK MEAT & CHICKEN

Bonfile Lokum 220 g 1.450^{TL}
Beef Tenderloin "Lokum" 220 g

Dana Bonfile, Haşlanmış Sebzeler
Beef Tenderloin, Boiled Vegetables

Yağlı Kara 220 g 1.400^{TL}

Kuzu Karski, Haşlanmış Sebzeler,
Fırın Patates
*Lamb Karski, Boiled Vegetables,
Roasted Potatoes*

Küşleme 220 g 1.450^{TL}

Kuzu Bonfile, Haşlanmış Sebzeler,
Fırın Patates
*Lamb Tenderloin, Boiled Vegetables,
Roasted Potatoes*

Tavuk Şiş 220 g 900^{TL}
Chicken Shish 220 g

Tavuk Bonfile, Haşlanmış Sebzeler, Fırın
Patates, Soğan Piyaz
*Chicken Tenderloin, Boiled Vegetables,
Roasted Potatoes, Onion Salad*

Tavuk Kanat 220 g 900^{TL}
Chicken Wings 220 g

Tavuk Kanat, Piyaz, Fırın Patates
*Chicken Wings, White Bean Salad,
Oven-Baked Potatoes*

Keşkekli İncik 350 g 1.450^{TL}
Keşkekli Lamb Shank 350 g

Kuzu İncik, Keşkek
Lamb Shank, Keşkek

Kuzu Tandır 250 g 1.550^{TL}
Lamb Tandoor 250 g

Kuzu Kol, Keşkek, Haşlanmış Sebzeler
Lamb Shoulder, Keşkek, Boiled Vegetables

Antrikot Izgara 220 g 1.450^{TL}
Grilled Ribeye 220 g

Antrikot, Haşlanmış Sebze,
Fırın Patates, Tuz
*Beef Ribeye, Boiled Vegetables, Oven-Baked
Potatoes, Salt*

Izgara Köfte 180 g 950^{TL}
Grilled Meatballs 180 g

Dana Kıyma, Haşlanmış Sebze,
Fırın Patates
*Minced Beef, Boiled Vegetables,
Fried Potatoes*

Kasap Köfte 230 g 975^{TL}
Butcher's Meatballs 230 g

Dana Kıyma, Baharatlar
Minced Beef, Spices

Boşnak Köfte 220 g 950^{TL}
Bosnian Meatballs 220 g

Dana Kıyma, Boşnak Peyniri,
Haşlanmış Sebze, Fırın Patates
*Minced Beef, Bosnian Cheese, Boiled
Vegetables, Oven-Baked Potatoes*

Dana Şaşlık 220 g 1.450^{TL}
Beef Shashlik 220 g

Dana Bonfile, Soya Sos, Krema
Beef Tenderloin, Soy Sauce Cream

Çoban Kavurma 220 g 1.400^{TL}
Shepherd's Sauté 220 g

Dana Bonfile, Mantar,
Biber, Soğan, Baharatlar
*Beef Tenderloin, Mushroom,
Peppers, Onion, Spices*

Et Sote 220 g 1.400^{TL}
Beef Sauté 220 g

Dana Bonfile, Biber, Soğan, Baharatlar
Beef Tenderloin, Peppers, Onion, Spices

Kuzu Pirzola 300 g 1.650^{TL}
Lamb Chops 300 g

Kuzu Kaburga, Haşlanmış Sebzeler,
Fırın Patates
*Lamb Ribs, Boiled Vegetables,
Roasted Potatoes*



BALIK

FISH

Levrek

Sea Bass

Izgara Levrek

Grilled Sea Bass

Somon

Salmon

Norveç Somon Izgara

Grilled Norwegian Salmon

Çipura

Sea Bream

Izgara Çipura

Grilled Sea Bream

Balık Pirzola

Fish Chop

Izgara Kaya Levreği

Grilled Grouper

Balık Şiş

Fish Shish

Levrek, Kapya Biberi, Köy Biberi

Sea Bass, Capia Pepper, Green Pepper

Balık Kavurma

Fish Sauté

Levrek, Kapya Biberi, Köy Biberi, Domates

Sea Bass, Capia Pepper, Green Pepper, Tomato

Levrek Buğulama

Steamed Sea Bass

Levrek, Domates, Köy Biberi, Balık Suyu

Sea Bass, Tomato, Green Pepper, Fish Stock

Tuzda Levrek

Salt-Baked Sea Bass

Kaya Levreği, Tuz

Grouper, Salt

Levrek Çıtlama

Crispy Sea Bass

Levrek, Tereyağ

Sea Bass, Butter

TATLILAR

DESSERTS

Kaşık Ayva

Spoon Quince

Ayva

Quince

420^{TL}

Bal Badem

Honey Almond

Beyaz Çikolata, Dondurma

White Chocolate, Ice Cream

450^{TL}

Meyve Tabagı

Fruit Plate

Mevsim Meyveleri

Seasonal Fruits

450^{TL}

Ayva Tatlısı

Quince Dessert

Ayva, Kaymak

Quince, Clotted Cream

450^{TL}

Yalı Çapkını

Çıtır Kabak, Tahin, Ceviz,

Dondurma

Crispy Zucchini, Tahini,

Walnut, Ice Cream

480^{TL}

Fırın Helva

Baked Halva

Helva, Krema, Ceviz

Halva, Cream, Walnut

450^{TL}

Tahinli Kabak Tatlısı

Pumpkin Dessert with Tahini

Çıtır Kabak, Tahin, Ceviz, Kaymak

Crispy Pumpkin, Tahini, Walnut,

Clotted Cream

480^{TL}

KURU YEMİŞ NUTS

Kaju
Cashews
550^{TL}

Fındık
Hazelnuts
600^{TL}

Antep Fıstığı
Antep Pistachio
850^{TL}

Beyaz Leblebi
White Roasted
250^{TL}

Karışık Kuru Yemiş
Mixed Nuts
600^{TL}



FERAHLATICI İÇECEKLER REFRESHING DRINKS

SOĞUK İÇECEKLER COLD DRINKS

Coca Cola	150 ^{TL}
Coca Cola Zero	150 ^{TL}
Fanta	150 ^{TL}
Sprite	150 ^{TL}
Cappy Elma Suyu <i>Cappy Apple Juice</i>	150 ^{TL}
Cappy Vişne Suyu <i>Cappy Sour Cherry Juice</i>	150 ^{TL}
Cappy Şeftali Suyu <i>Cappy Peach Juice</i>	150 ^{TL}
Fuse Tea Şeftali <i>Fuse Tea Peach</i>	150 ^{TL}
Fuse Tea Limon <i>Fuse Tea Lemon</i>	150 ^{TL}
Red Bull	350 ^{TL}
Taze Sıkılmış Portakal Suyu <i>Freshly Squeezed Orange Juice</i>	250 ^{TL}
Taze Sıkılmış Karışık Meyve Suyu <i>Freshly Squeezed Mixed Fruit Juice</i>	275 ^{TL}
Tonik <i>Tonic</i>	150 ^{TL}

Su <i>Water</i>	115 ^{TL}
Ayran	140 ^{TL}
Beypazarı Maden Suyu 20 ml <i>Beypazarı Sparkling Mineral Water</i>	140 ^{TL}
Sanpellegrino 25 ml	350 ^{TL}
Sanpellegrino 75 ml	650 ^{TL}
Şalgam Suyu Acılı / Acısız 250 ml <i>Turnip Juice Spicy / Mild</i>	140 ^{TL}
Şalgam Suyu Acılı / Acısız 1L <i>Turnip Juice Spicy / Mild</i>	550 ^{TL}

SICAK İÇECEKLER HOT DRINKS

Demleme Çay <i>Brewed Tea</i>	100 ^{TL}
Türk Kahvesi <i>Turkish Coffee</i>	150 ^{TL}
Damla Sakızlı Türk Kahvesi <i>Turkish Coffee with Mastic</i>	160 ^{TL}



ALKOLLÜ İÇECEKLER

ALCOHOLIC BEVERAGES

RAKILAR RAKİ	20 cl	35 cl	50 cl	70 cl	100 cl
Yeni Rakı	—	2.000 ^{TL}	2.700 ^{TL}	3.450 ^{TL}	4.500 ^{TL}
Yeni Rakı Yeni Seri	1.300 ^{TL}	2.350 ^{TL}	2.750 ^{TL}	3.600 ^{TL}	4.600 ^{TL}
Yeni Rakı Âlâ	1.850 ^{TL}	2.500 ^{TL}	—	4.350 ^{TL}	—
Tekirdağ Yaş Üzüm	—	2.150 ^{TL}	2.850 ^{TL}	4.000 ^{TL}	—
Tekirdağ Altın Seri	—	2.450 ^{TL}	3.300 ^{TL}	4.100 ^{TL}	5.000 ^{TL}
Tekirdağ Göbek	—	2.400 ^{TL}	3.350 ^{TL}	4.200 ^{TL}	—
Tekirdağ No: 10	—	—	—	4.850 ^{TL}	—
Sarı Zeybek Original	—	2.650 ^{TL}	3.500 ^{TL}	4.950 ^{TL}	—
Sarı Zeybek Yaş Üzüm	—	—	3.600 ^{TL}	4.500 ^{TL}	—
Sarı Zeybek Üç Meşe	—	3.000 ^{TL}	—	5.100 ^{TL}	—
Mercan	—	3.100 ^{TL}	4.100 ^{TL}	5.500 ^{TL}	—
Kulüp Rakı	—	2.850 ^{TL}	—	4.800 ^{TL}	—
Efe Yaş Üzüm	—	—	—	3.750 ^{TL}	—
Efe Gold	1.750 ^{TL}	2.400 ^{TL}	3.600 ^{TL}	4.100 ^{TL}	5.250 ^{TL}
Efe Üç Distile	—	—	—	5.850 ^{TL}	—
Efe Göbek	—	—	—	4.250 ^{TL}	—
Prototip	—	—	—	5.750 ^{TL}	—
Saki Deluxe Kara Üzüm	—	—	—	5.500 ^{TL}	—
Beylerbeyi Göbek	—	2.900 ^{TL}	4.100 ^{TL}	5.200 ^{TL}	6.300 ^{TL}
Beylerbeyi Tera Gold	—	—	—	4.350 ^{TL}	—
Beylerbeyi Kalecik Karası	—	—	—	5.950 ^{TL}	—
Beylerbeyi Mavi	—	—	—	4.000 ^{TL}	—
Beylerbeyi İncirden	—	—	—	5.850 ^{TL}	—

	Single	Duble
Yeni Rakı	390 ^{TL}	550 ^{TL}
Tekirdağ Altın Seri	480 ^{TL}	630 ^{TL}
Efe Gold	480 ^{TL}	630 ^{TL}
Beylerbeyi Göbek	480 ^{TL}	630 ^{TL}

ŞARAPLAR

WINES

KIRMIZI ŞARAPLAR

RED WINES



Selection Öküzgözü Boğazkere	780 ^{TL}	3.900 ^{TL}
Ancyra Cab. Sav. Syrah	600 ^{TL}	3.000 ^{TL}
Pirestige Kalecik Karası	—	5.250 ^{TL}
Pirestige Öküzgözü	—	5.250 ^{TL}
Egeo Cab. Sav.	—	3.900 ^{TL}
Egeo Merlot	890 ^{TL}	4.450 ^{TL}
Yakut	—	2.700 ^{TL}
Pendore Harmonie	—	6.850 ^{TL}
Montes Cab. Sav.	—	2.600 ^{TL}
Baron de Lestac Rouge	—	2.400 ^{TL}
Louis Bernard Côtes-du-Rhône	—	2.550 ^{TL}

BEYAZ ŞARAPLAR

WHITE WINES

Selection Narince Emir	740 ^{TL}	3.700 ^{TL}
Çankaya	—	2.600 ^{TL}
Misket	—	3.600 ^{TL}
Ancyra Sav. Blanc	560 ^{TL}	2.800 ^{TL}
Ancyra Sultaniye - Emir	—	2.650 ^{TL}
Egeo Sav. Blanc	—	3.950 ^{TL}
Egeo Chardonay	—	3.650 ^{TL}
Montes Sav. Blanc	—	2.540 ^{TL}
Baron de Lestac Blanc	—	2.500 ^{TL}
Louis Bernard Côtes-du-Rhône Blanc	—	2.400 ^{TL}

PEMBE ŞARAPLAR

ROSE WINES

Egeo Rose	800 ^{TL}	4.000 ^{TL}
Casal Mendes	550 ^{TL}	2.750 ^{TL}
Kavaklıdere Lâl	—	2.900 ^{TL}

KÖPÜKLÜ ŞARAPLAR

SPARKLING WINES

Altın Köpük	—	5.750 ^{TL}
La Gioiosa Prosecco	—	5.500 ^{TL}
Moet Chandon	—	13.000 ^{TL}
Martini Prosecco	—	5.500 ^{TL}



ViSKi

WHISKY



Chivas Regal 12	550 ^{TL}	7.000 ^{TL}
Chivas Regal 18	950 ^{TL}	13.000 ^{TL}
Jack Daniel's	520 ^{TL}	6.250 ^{TL}
Red Label	500 ^{TL}	6.000 ^{TL}
Black Label	540 ^{TL}	7.000 ^{TL}
Johnnie Walker 18	900 ^{TL}	12.000 ^{TL}
Blue Label	—	30.000 ^{TL}
Macallan	1.050 ^{TL}	14.000 ^{TL}
Glenlivet 18	—	19.000 ^{TL}
Talisker 10	750 ^{TL}	10.000 ^{TL}
Hibiki	—	35.000 ^{TL}
Glenlivet Founders	600 ^{TL}	8.250 ^{TL}

CiN

GIN

Gordon's Dry Gin	450 ^{TL}	5.000 ^{TL}
Hendrick's Gin	650 ^{TL}	8.250 ^{TL}

BİRALAR

BEERS

Tuborg Gold 33 cl	310 ^{TL}
Tuborg Gold 50 cl	350 ^{TL}
Tuborg Amber 50 cl	350 ^{TL}
Tuborg Filtresiz 50 cl	350 ^{TL}
Carlsberg 33 cl	330 ^{TL}
Weihenstephan Hefe Weissbier 33 cl	450 ^{TL}

VOTKA

VODKA

Smirnoff	500 ^{TL}
Absolut	500 ^{TL}

ROM

RUM

Captain Morgan	450 ^{TL}
Bacardi	450 ^{TL}

TEKİLA

TEQUILA

Olmecca Silver	450 ^{TL}
Olmecca Gold	500 ^{TL}

VERMUT

VERMOUTH

Martini Dry	500 ^{TL}
Martini Ross	500 ^{TL}
Martini Bianco	500 ^{TL}
Martini Bitter	500 ^{TL}

LİKÖR

LIQUEUR

Cointreau	500 ^{TL}
Nane Likörü	440 ^{TL}
Malibu	550 ^{TL}
Archers	550 ^{TL}
Baileys	550 ^{TL}
Kahlúa	500 ^{TL}
Amarotto Acıbadem	550 ^{TL}
Jagermeister	550 ^{TL}

KONYAK

COGNAC

Martell Vsop	900 ^{TL}
--------------	-------------------

KOKTEYL

COCKTAILS

Long Island Ice Tea	950 ^{TL}
Lynchburg Lemonade	850 ^{TL}
Mojito	850 ^{TL}
Margarita	825 ^{TL}
Aperol Spritz	950 ^{TL}
Sangria <i>Red, White, Rose</i>	920 ^{TL}



