ENTREES

Have a pick from our Turkish tray 2 cold mezzeh & 1 hot mezzeh served with the homemade bread basket

ISKENDER KEBAB
Traditional sliced beef kebab topped special tomato sauce served with creamy pan yoghurt and grilled long chil pepper (D) 170

KIYI MIXED MEAT PLATTER
Char-grilled lamb chop, Adana kebab, shish tavuk, chunk of beef, Turkish sucuk served with grilled vegetables and bulgur pilaf (D) (S) 195

ADANA KEBAB
Spiced Lamb kebab on flat lavash bread served with onion-parsley salad & pilaf (D) (S) 155

BEYTİ KEBAB
Saj bread folded Spiced lamb kebab served with tomato sauce, yoghurt, and bulgur pilaf (D) (S) 155

TAVUK SIS
Marinated grill chicken kebab, served with onion salad, grilled vegetables and pilaf (D) 149

KUZU PİRZOLA
Char grilled lamb chop, bulgur pilaf and grilled vegetables (D) 185

KIYI SEA FOOD PLATTER
Grilled fillet Sea bass, salmon, tiger prawn, calamari, sautéed vegetable, warmed barley salad and herb lemon sauce (D) 195

LEVREK IZGARA
Grilled whole sea bass served fresh arugula leaves, red onion, lemon, grilled potato, sautéed seasonal vegetables (D) 179

IZGARA KARIDES
Marinated tiger prawns on fire (D) 165

HOT MEZZEH

KIYI HUMMUS
On the bed of hummus, topped pastrami, green pepper & tomato, garnished with fresh herb (N) (V)

MANTI
Turkish pasta filled with minced beef topped with garlic yoghurt and homemade tomato sauce (D)

KALAMAR TAVA
Deep fried baby calamari served with 'TARATOR' dipping (D) (N)

TEREYAĞ'DA KARIDES
Sautéed shrimp, long chili pepper, mushroom, baby shallot and tomato in garlic butter with parsley and chili flakes, oregano (D)

TURKISH HUNTER BÖREK
Traditional puff pastry parcels filled with beef, bulgur, walnut served with homemade warmed tomato sauce (D)

SUCUK GUVEC
Oven baked Turkish 'SUCUK' mushroom, long chili pepper, tomato, topped with melted kashkaval

TURKISH PIDE & LAHMACUN
Traditional flat bread with fresh toppings, baked in stone made oven served with mixed salad

Mixture of cheese (D) (V)
- Turkish beef sujuk with cheese (D)
- Spinach, crushed walnut and cheese (D) (V) (N)
- Marinated minced beef with fresh herbs (D)

LAHMACUN
Classic Turkish thin and crispy dough, topped spiced ground meat (D)

SIDE DISHES

BULGUR PILAV 30
Bulgur pilaf prepared in Turkish way (D)

PİLAV 30
Buttered rice with corn, sun dried tomato and parsley (D)

STEAM VEGETABLES 30
Seasonal steamed vegetables (D) (V)

MİX PICKLE PLATER 30
Assorted mix pickles (V)

COBAN SALATA 30
Tomato, cucumber, red onions, green pepper served with Turkish EZİNE white cheese, black olives extra virgin olive oil and lemon dressing (D) (V)

ROKA SALATA 30
Fresh roughly chopped arugula leaves, tomatoes, white cheese, walnut, garlic olive oil and lemon dressing (D) (V) (N)

SWEETS

KUNEFE 55
Crispy kadaif dough with cheese filling and Maras style ice cream (D) (N)

BAKLAVA 55
Turkish baklava served with ice cream (D) (N)

RUMELI TATLISI 50
Creamy yoghurt custard flavored with gum mastic, mixed wild berries, and pistachio (D) (N)

FRUIT PLATER 60
Freshly sliced seasonal fruit platter

ICE CREAM 35
Ice cream selections (D)

All prices are inclusive of 10 % municipality fees, 10 % Service charge & 5 % Vat

(A) – Contains Alcohol, (V) – Vegetarian, (N) – Contains Nuts, (D) – Contains Dairy, (S) - Spicy