

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 chili 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

BEYTI 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 PIRZOLA

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 KARİDES

Sautee shrimp, long chili pepper, mushroom, baby shallot and tomato in garlic butter with parsley and chili flakes, oregano (D)

TURKISH HUNTER BOREK

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 PİLAV 30

Bulgur pilaf prepared in Turkish way (D)

PİLAV 30

Buttered rice with corn, sun dry tomato and parsley (D)

STEAM VEGETABLES 30

Seasonal steamed vegetables (D) (V)

MIX 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) – Contain Dairy, (S) - Spicy