



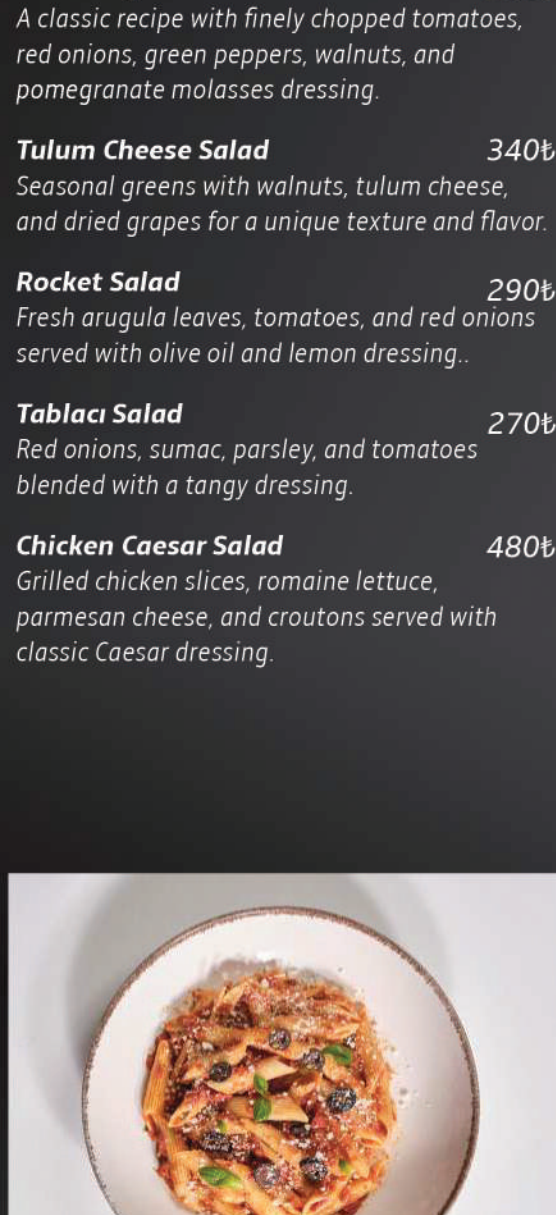
Menu

STARTERS

- Lentil Soup** 240¢
Classic Anatolian flavor prepared with lentils, fresh carrots, onions, and a special spice blend. Served with lemon.
- Local Cuisine Soup** 330¢
Fresh okra, lamb cubes, and traditional spices come together in this Konya-style soup.
- Pastrami Hummus** 490¢
Warm appetizer enriched with tahini, chickpea puree, slices of Turkish pastrami, olive oil, and walnuts.
- Pastrami** 470¢
Kayseri-style thinly sliced smoked pastrami served with fresh herbs.
- Baked Pastrami** 530¢
A flavorful combination of Kayseri pastrami with butter, tomatoes, and peppers.
- Mersin-Style Potatoes** 240¢
Crispy fries topped with garlic sauce and a special spicy mayonnaise, offering a unique flavor.

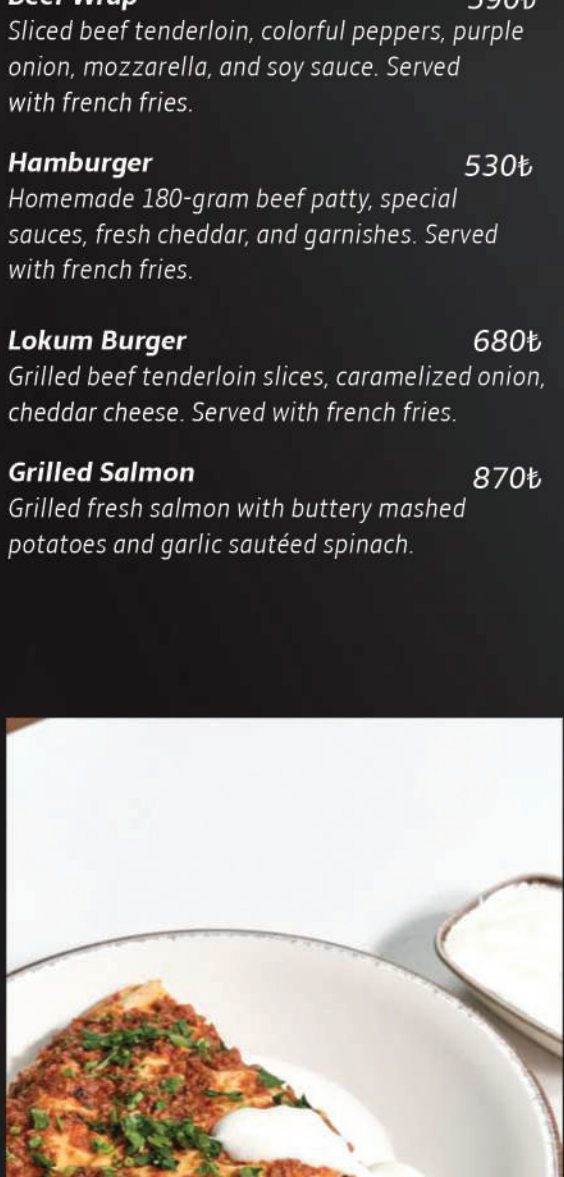


- Combo Plate** 470¢
Crispy fried potatoes, onion rings, mini sausages, melted mozzarella bites, and seasoned crispy chicken pieces.
- Crispy Chicken Plate** 450¢
Seasoned crispy chicken pieces served with sauce and crispy fries.
- Stuffed Meatballs (İçli Köfte)** 220¢
Traditional Kayseri-style boiled meatballs made with minced beef, onions, and spices, served with butter-tomato paste sauce.
- Baked Mushrooms** 290¢
Oven-baked mushrooms topped with butter and mozzarella cheese, flavored with fresh herbs.
- Water Borek (Su Böreği)** 190¢
Handmade thin pastry layers filled with Kayseri-style white cheese, parsley, and baked into thin slices.
- Sausage** 340¢
Homemade, spicy traditional Kayseri sausage grilled to perfection.



SALADS

- Seasonal Salad** 290¢
Fresh seasonal greens, carrot slices, and kale served with olive oil and lemon.
- Gavurdağı Salad** 340¢
A classic recipe with finely chopped tomatoes, red onions, green peppers, walnuts, and pomegranate molasses dressing.
- Tulum Cheese Salad** 340¢
Seasonal greens served with walnuts, tulum cheese, and dried grapes for a unique texture and flavor.
- Rocket Salad** 290¢
Fresh arugula leaves, tomatoes, and red onions served with olive oil and lemon dressing.
- Tablaci Salad** 270¢
Red onions, sumac, parsley, and tomatoes blended with a tangy dressing.
- Chicken Caesar Salad** 480¢
Grilled chicken slices, romaine lettuce, parmesan cheese, and croutons served with classic Caesar dressing.

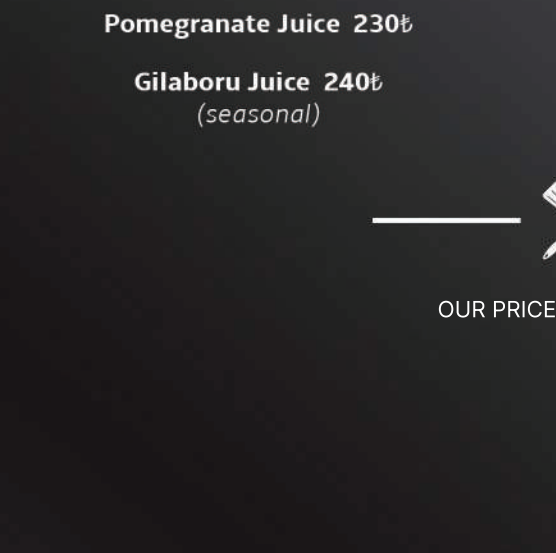
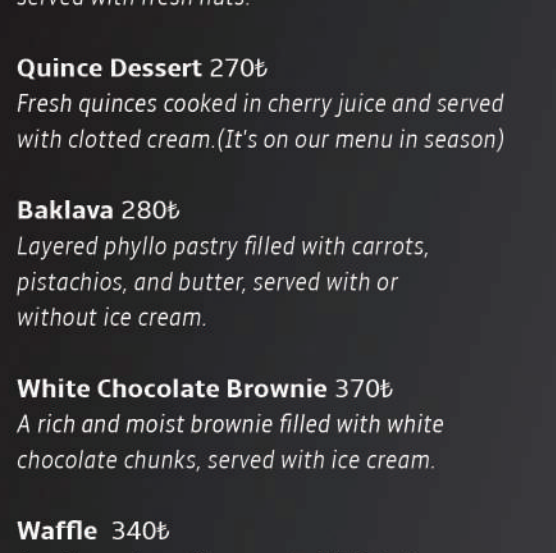
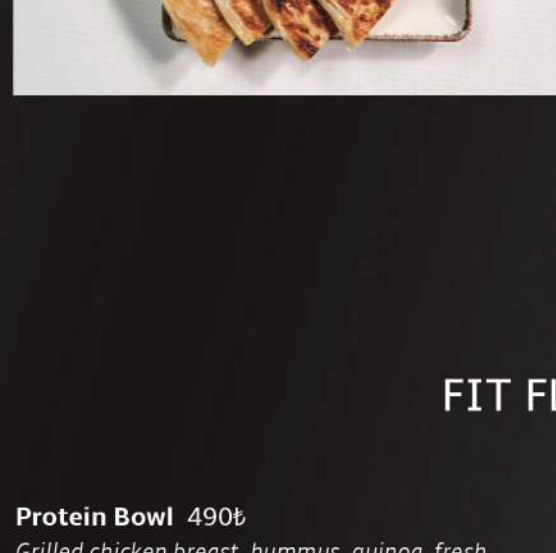
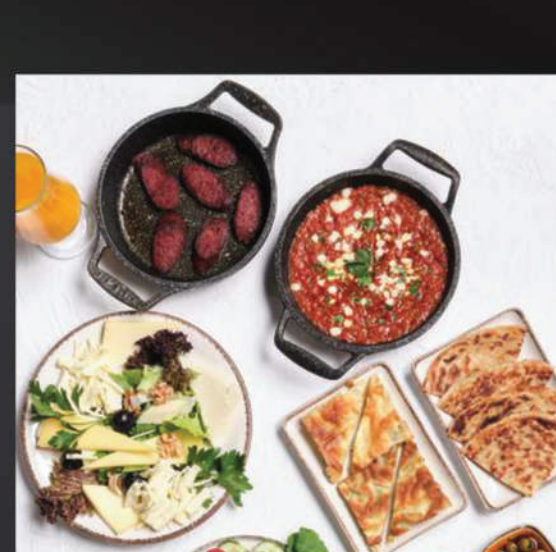
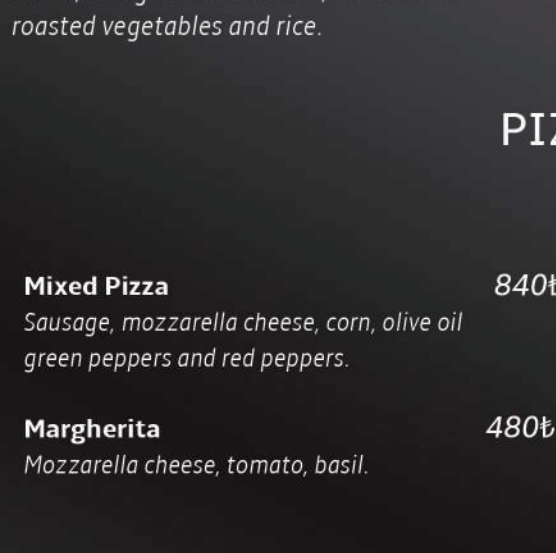
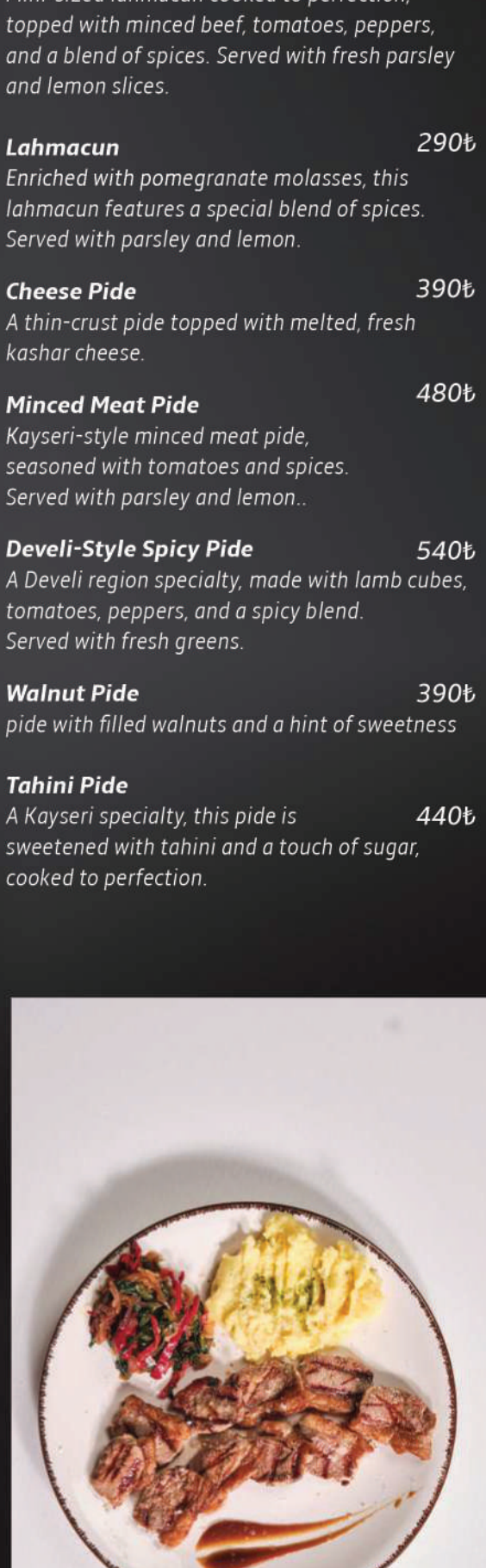


WORLD CUISINE

- Fettuccine Alfredo** 590¢
Fettuccine pasta, chicken pieces mixed with creamy parmesan sauce and pesto.
- Arabiata Penne** 440¢
A delicious Italian classic prepared with spicy tomato sauce, pesto, and black olives.
- Chicken Wrap** (Fried or Boiled) 420¢
Sautéed chicken, colorful peppers, purple onion, mozzarella, and lightly seasoned. Served with french fries.
- Beef Wrap** 590¢
Sliced beef tenderloin, colorful peppers, purple onion, mozzarella, and soy sauce. Served with french fries.
- Hamburger** 530¢
Homemade 180-gram beef patty, special sauces, fresh cheddar, and garnishes. Served with french fries.
- Lokum Burger** 680¢
Grilled beef tenderloin slices, caramelized onion, cheddar cheese. Served with french fries.
- Grilled Salmon** 870¢
Grilled fresh salmon with buttery mashed potatoes and garlic sautéed spinach.

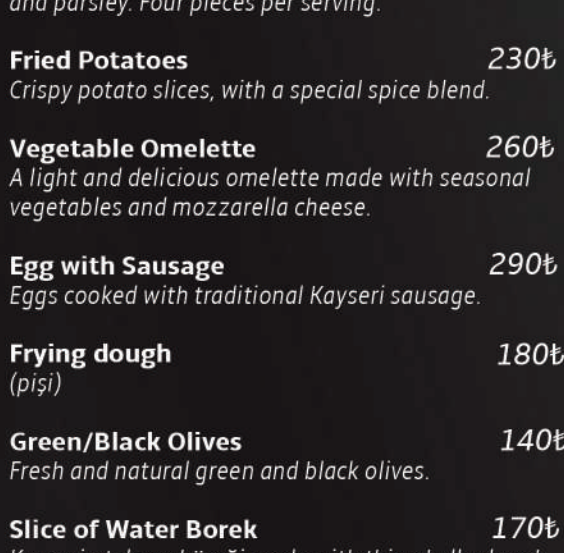
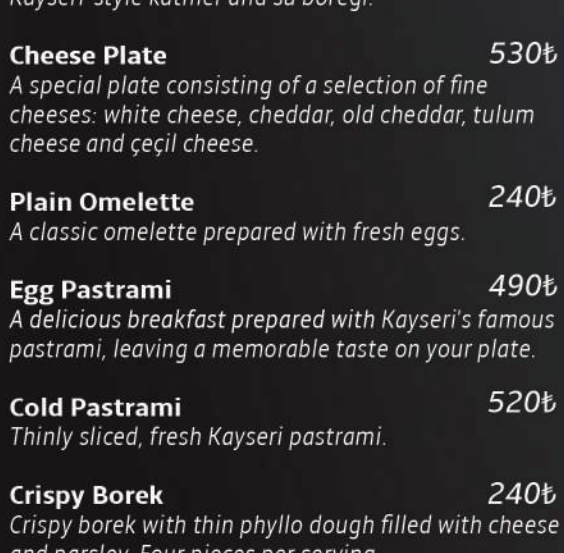
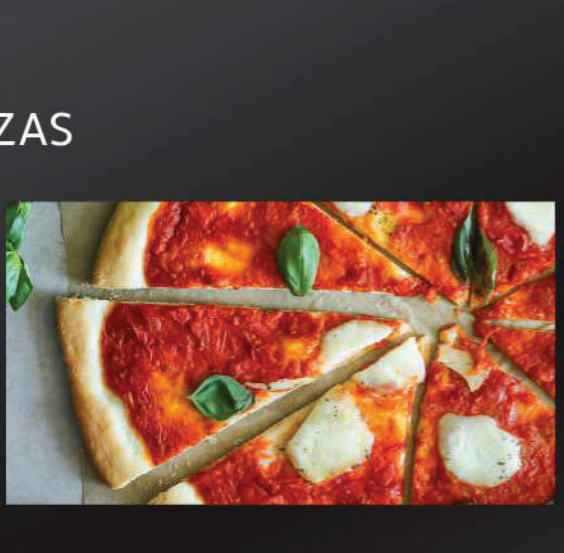
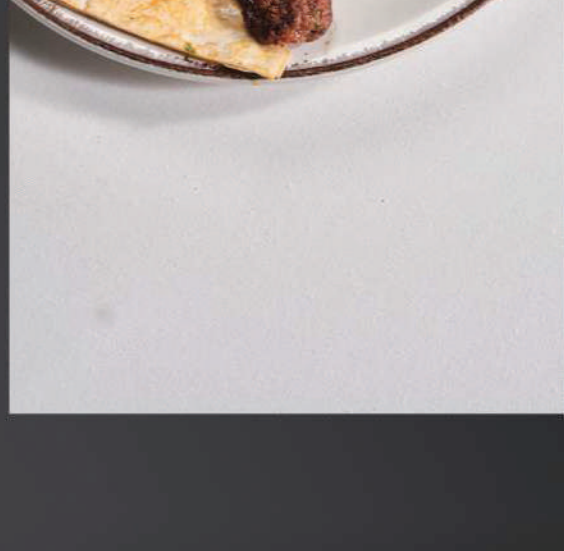
KAYSERI CUISINE

- Kayseri-Style Dumplings** 490¢
Handmade ravioli filled with seasoned minced meat, traditionally served with yogurt.
- Stuffed Meatballs** 240¢
Bulgur wheat balls stuffed with minced meat, walnuts, and spices, served with a yogurt-based sauce.
- Crispy Fried Dumplings** 490¢
Deep-fried Kayseri-style ravioli, served with a refreshing yogurt, tomato sauce, and mint.
- Pastry Wrapped Minced Meat** 490¢
Minced meat wrapped in a thin pastry, seasoned with tomatoes and spices, and served with yogurt.
- Stuffed Vine Leaves** 420¢
Vine leaves stuffed with minced meat, rice, and onion, slowly cooked and served with a yogurt-tomato sauce.
- Slow-Cooked Lamb Shank** 1.290¢
Lamb shank slow-cooked over a wood fire, served with buttery keşkek (a traditional Turkish dish made with cracked wheat) and grilled vegetables.



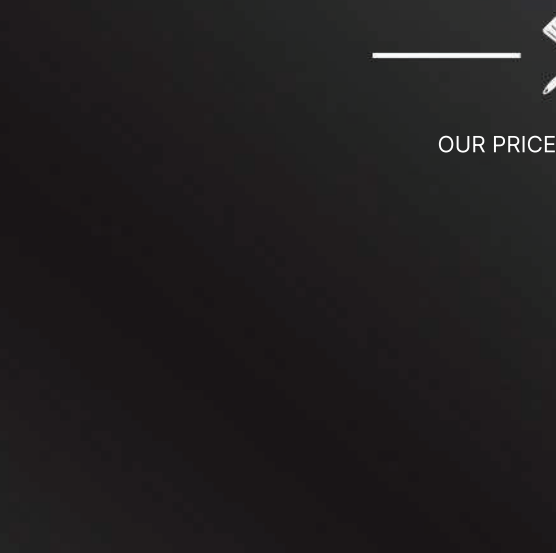
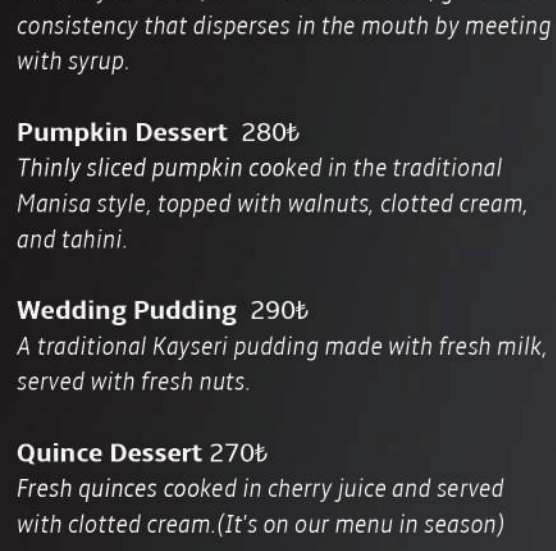
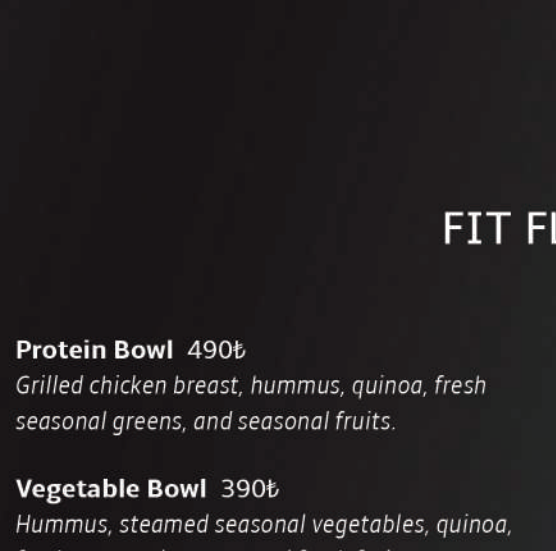
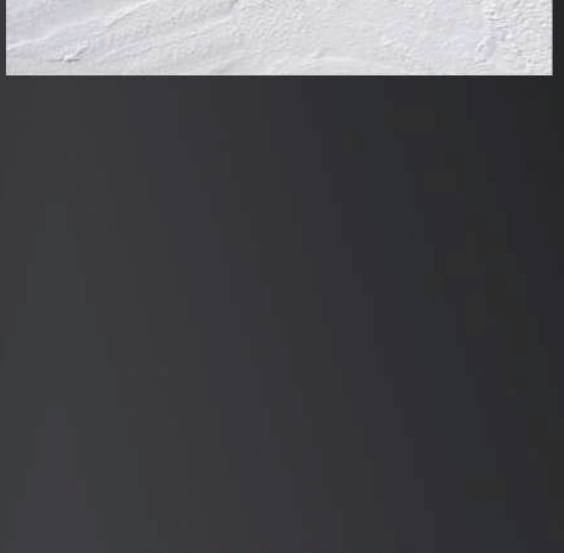
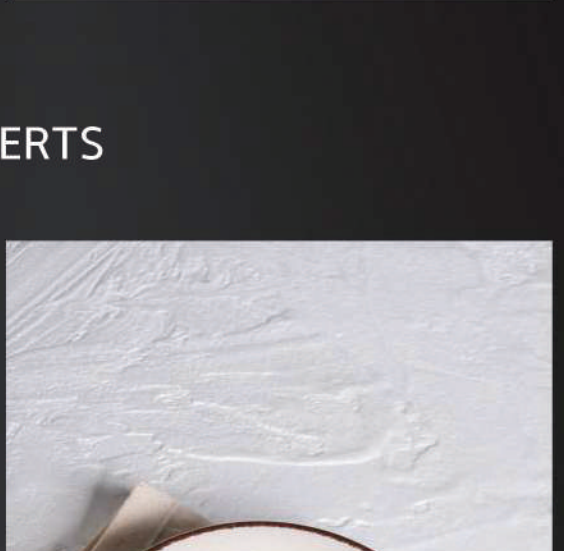
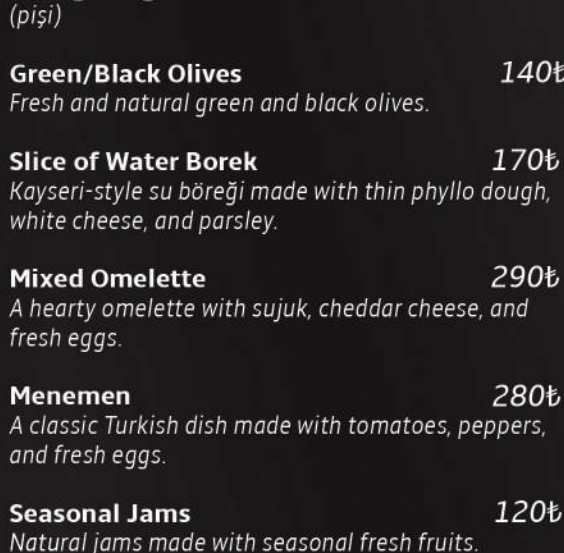
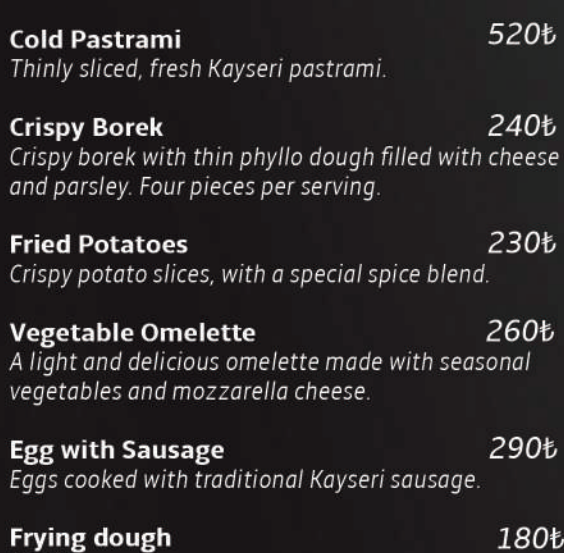
STONE OVEN

- Mini Lahmacun** 140¢
Mini-sized lahmacun cooked to perfection, topped with minced beef, tomatoes, peppers, and a blend of spices. Served with fresh parsley and lemon slices.
- Lahmacun** 290¢
Enriched with pomegranate molasses, this lahmacun features a special blend of spices. Served with parsley and lemon.
- Cheese Pide** 390¢
A thin-crust pide topped with melted, fresh kashar cheese.
- Minced Meat Pide** 480¢
Kayseri-style minced meat pide, seasoned with tomatoes and spices. Served with parsley and lemon.
- Develi-Style Spicy Pide** 540¢
A Develi region specialty, made with lamb cubes, tomatoes, peppers, and a spicy blend. Served with fresh greens.
- Walnut Pide** 390¢
Pide with filled walnuts and a hint of sweetness
- Tahini Pide** 440¢
A Kayseri specialty, this pide is sweetened with tahini and a touch of sugar, cooked to perfection.



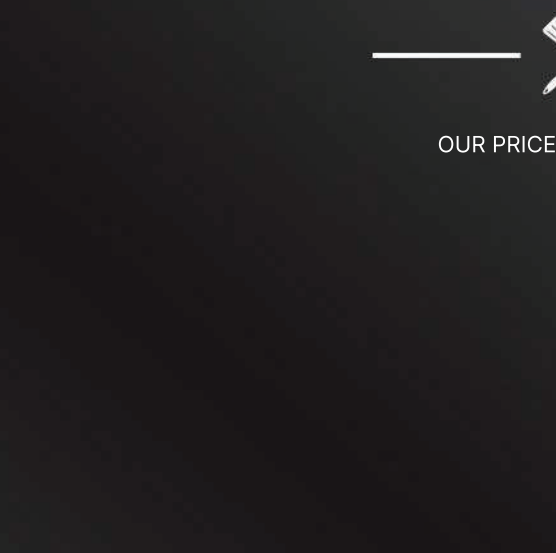
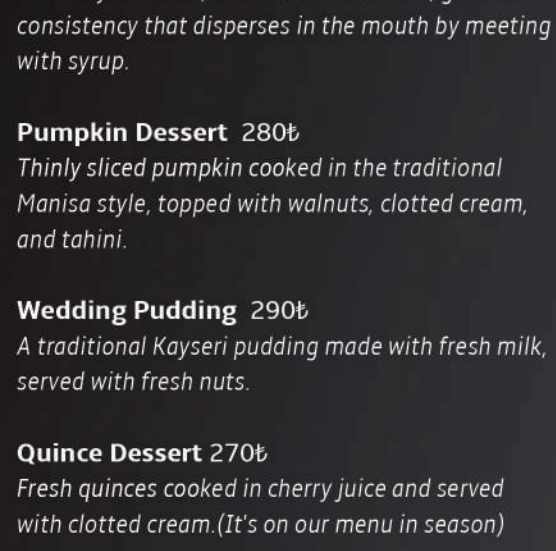
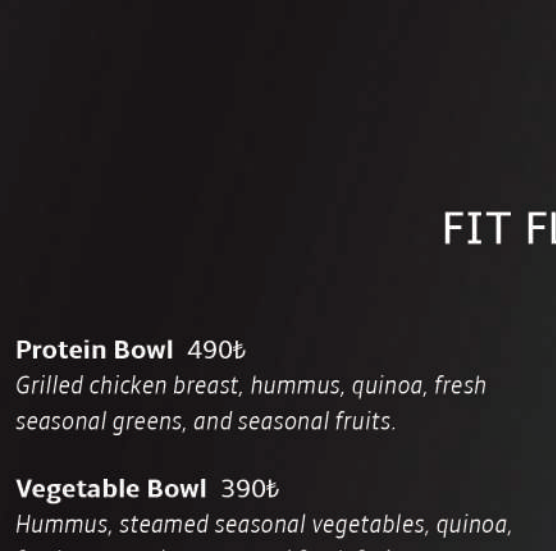
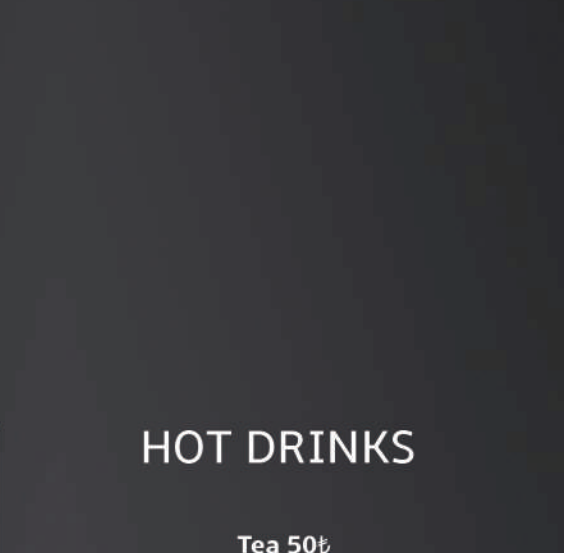
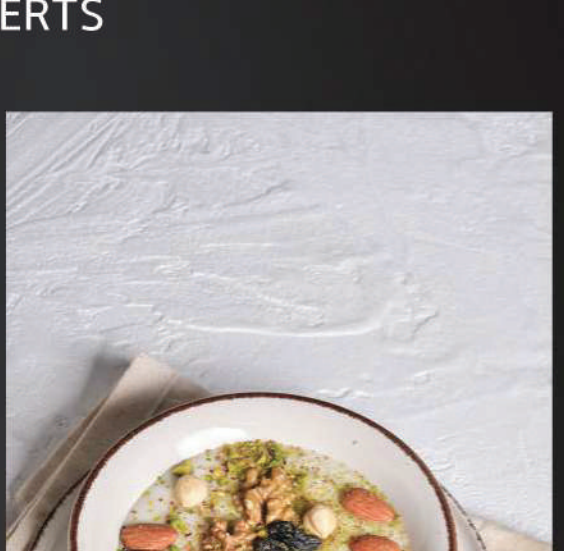
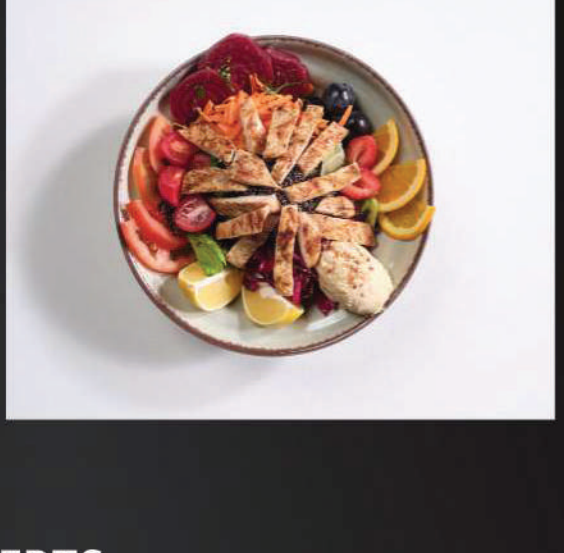
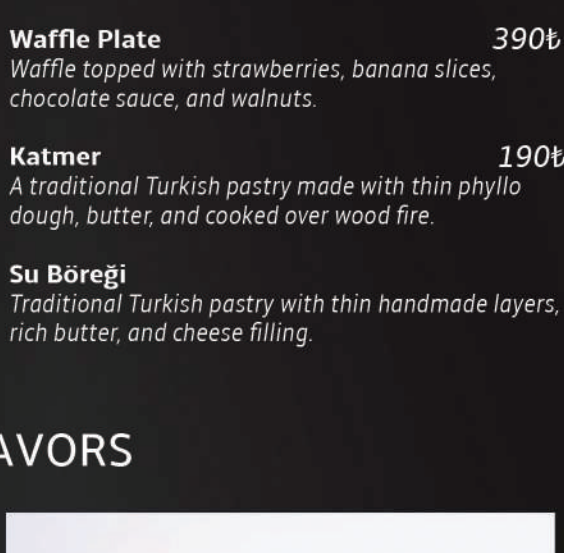
GRILLED DISHES

- Adana-style Grilled Kebab** 850¢
Spicy minced meat kebab, grilled to perfection, served with a sumac onion salad and grilled tomatoes and peppers.
- Urfa-style Grilled Kebab** 850¢
Mild lamb kebab served with a sumac onion salad, grilled peppers, and tomatoes.
- Ali Nazik Shish** 980¢
Marinated lamb skewers served over grilled eggplant puree.
- Ali Nazik Kebab** 870¢
Grilled minced meat served over grilled eggplant puree and drizzled with melted butter and tomato sauce.
- Pistachio-Crusted Kebab** 930¢
Minced meat kebab mixed with pistachios, served with a sumac onion salad, grilled tomatoes, and peppers.
- Abugannuş** 980¢
Grilled eggplant, peppers, and tomatoes topped with melted mozzarella cheese and grilled lamb skewers.
- Beyti Kebab** 950¢
Minced meat wrapped in lavash bread, served with a tomato sauce and yogurt.
- Eggplant Kebab** 950¢
Grilled eggplant slices served with minced meat, lavash bread, a sumac onion salad, and garnishes.
- Chicken Skewers** 750¢
Marinated chicken skewers grilled with peppers, tomatoes, and served with a sumac onion salad.
- Grilled Meat Balls** 790¢
Ground beef köfte served with french fries, arugula, and cherry tomatoes.
- Lamb New York** 1.250¢
Marinated lamb loin, served with creamy mashed potatoes and sautéed spinach.
- Fillet Steak** 1.390¢
Beef tenderloin, served with buttered mashed potatoes and sautéed spinach.
- Shashlik** 1.290¢
Marinated beef tenderloin skewers, served with mashed potatoes and buttered spinach.
- Lamb Chops** 1.390¢
Grilled lamb chops, served with creamy mashed potatoes and sautéed spinach.
- Adana Burrito** 470¢
Spicy Adana kebab wrapped in a thin lavash bread, served with onion salad and grilled peppers.
- Urfa Burrito** 470¢
Mild Urfa kebab wrapped in a lavash bread with sumac onion salad.
- Chicken Burrito** 420¢
Marinated chicken skewers wrapped in a lavash bread, served with grilled tomatoes and sumac onion.
- Sac Kebab** 950¢
Grilled cubed lamb, tomatoes, green peppers, and spices, served on a hot plate.
- Grilled Chicken Wings** 690¢
Marinated chicken wings, served with sumac onion and grilled vegetables.
- Chicken thigh** 690¢
Grilled chicken leg, served with grilled tomatoes, peppers, and a sumac salad
- Lamb shish** 950¢
Marinates lamb skewers served with onions, grilled tomatoes and peppers.
- Grilled Chicken Breast** 650¢
Adana lamb shish, chicken shish
- Mixed grill** 1.450¢
Beef steak, lamb chops, chicken skewers, sucuk, and grilled meatballs, served with roasted vegetables and rice.



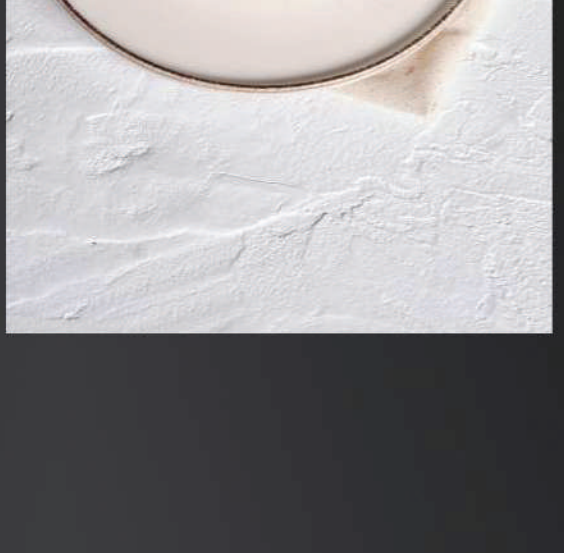
PIZZAS

- Mixed Pizza** 840¢
Sausage, mozzarella cheese, corn, olive oil green peppers and red peppers.
- Margherita** 480¢
Mozzarella cheese, tomato, basil.



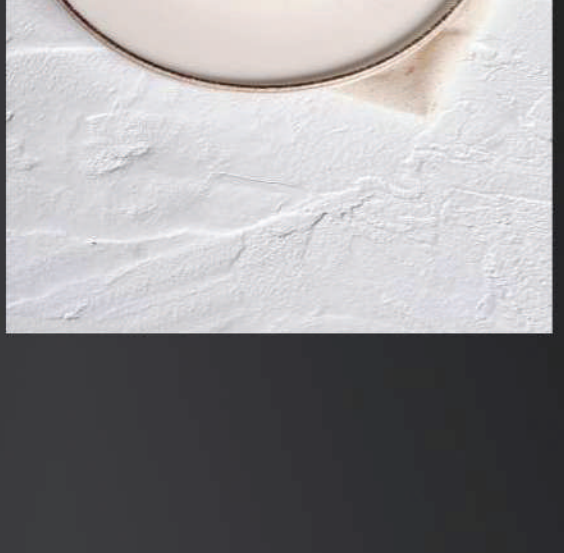
BREAKFAST

- Breakfast Plate** 740¢
A hearty start with a selection of cheeses (white cheese, cheddar, çeyli), black and green olives, natural honey and clotted cream, boiled egg, seasonal jams, fresh tomato and cucumber slices, and a su böreği.
- Traditional Turkish Breakfast** 1.890¢
White cheese, black and green olives, old cheddar, çeyli cheese, fresh cheddar, traditional menemen, smoked veal, bacon, walnut jam, seasonal jams, bogel, natural honey and clotted cream, fried potatoes, grilled sausage, a platter of fresh cold cuts, Kayseri-style katmer and su böreği.
- Cheese Plate** 530¢
A special plate consisting of a selection of fine cheeses: white cheese, cheddar, old cheddar, tulum cheese and çeyli cheese.
- Plain Omelette** 240¢
A hearty omelette prepared with fresh eggs.
- Egg Pastrami** 490¢
A delicious breakfast prepared with Kayseri's famous pastrami, leaving a memorable taste on your plate.
- Cold Pastrami** 520¢
Thinly sliced, fresh Kayseri pastrami.
- Crispy Borek** 240¢
Crispy borek with thin phyllo dough filled with cheese and parsley. Four pieces per serving.
- Fried Potatoes** 230¢
Crispy potato slices, with a special spice blend.
- Vegetable Omelette** 260¢
A light and delicious omelette made with seasonal vegetables and mozzarella cheese.
- Eggs with Sausage** 290¢
Eggs cooked with traditional Kayseri sausage.
- Frying dough (pişi)** 180¢
- Green/Black Olives** 140¢
Fresh and natural green and black olives.
- Slice of Water Borek** 170¢
Kayseri-style su böreği made with thin phyllo dough, white cheese, and parsley.
- Mixed Omelette** 290¢
A hearty omelette with sujuk, cheddar cheese, and fresh eggs.
- Menemen** 280¢
A classic Turkish dish made with tomatoes, peppers, and fresh eggs.
- Seasonal Jams** 120¢
Natural jams made with seasonal fresh fruits.
- Pancake** 240¢
Fresh pancakes served with seasonal fruits, honey, and chocolate.
- Waffle Plate** 390¢
Waffle topped with strawberries, banana slices, chocolate sauce, and walnuts.
- Katmer** 190¢
A traditional Turkish pastry made with thin phyllo dough, butter, and cooked over wood fire.
- Su Böreği**
Traditional Turkish pastry with thin handmade layers, rich butter, and cheese filling.



FIT FLAVORS

- Protein Bowl** 490¢
Grilled chicken breast, hummus, quinoa, fresh seasonal greens, and seasonal fruits.
- Vegetable Bowl** 390¢
Hummus, steamed seasonal vegetables, quinoa, fresh seasonal greens, and fresh fruits.
- Grilled Chicken Breast** 590¢
Grilled chicken breast served with mashed potatoes and sautéed spinach.



DESSERTS

- Nevzine Dessert** 290¢
This traditional flavour, prepared with the perfect harmony of tahini, walnut and molasses, gains a soft consistency that disperses in the mouth by meeting with syrup.
- Pumpkin Dessert** 280¢
Thinly sliced pumpkin cooked in the traditional Manisa style, topped with walnuts, clotted cream, and tahini.
- Wedding Pudding** 290¢
A traditional Kayseri pudding made with fresh milk, served with fresh nuts.
- Quince Dessert** 270¢
Fresh quinces cooked in cherry juice and served with clotted cream. (It's on our menu in season)
- Baklava** 280¢
Layered phyllo pastry filled with carrots, pistachios, and butter, served with or without ice cream.
- White Chocolate Brownie** 370¢
A rich and moist brownie filled with white chocolate chunks, served with ice cream.
- Waffle** 340¢
Freshly made waffle served with Nutella, banana slices, strawberries, pistachios, and walnuts.
- Simit Katmer** 1290 ¢
(served with snacks and tea)
- Antep Katmer** 690¢
(served with snacks and tea)



OUR PRICES INCLUDE VAT.