

Cold starters

Tarama White cold eggs beaten with lemon	6€	Eggplant salad with yogurt and sesame cream	7€
Tatziki White cheese, cucumber, garlic, spices	6€	Mixed eggplant salad	10€
Dolmas Stuffed vine leaves	6€	Grilled peppers	7€
Dolmas + Tatziki	10€	« Bergère » salad Tomatoes, cucumber, peppers, feta, parsley, olive oil, lemon	8€
Houmous Mashed chickpeas cream and sesame seeds	6€	Avocado, tarama et tatziki Or two other starters to choose	10€
Pikilia (Mezze) Assorted appetizers	12€	Imam bayildi Stuffed eggplant with fresh vegetables	8€
Yogurtlu patlican Eggplants, fried peppers, yogurt, garlic	8,50€	Barak salad Mashed green olives, tomatoes, peppers, garlic, feta cheese	7€
Eggplant salad Eggplant caviar, parsley, lemon, garlic	7€	Yakamoz Green olives, onions, tomatoes, parsley	7€
Eggplant salad from Didim	7€		

Hot starters

Yemeni Dried meat slices, spices, baked « pastirma »	12€	Fried calamari	7€
Bohca Oven baked turkish sausage « sucuk »	9€	Shrimp salad Shrimp cooked in butter, crushed tomatoes, garlic, parsley	9€
Mitite Köfte Meatballs cooked in butter	9€	Spinach yogurt	7€
Sigara böregi Feta cheese sticks (3 pieces)	9€	Spinach with melted cheese	7€
Fried greek calamari	9€		

The Chef's specialities

The Chef's dish Pieces of lamb meat, chicken, beef, melted cheese	16,50€	Bagdat Beef, eggplants with yogurt, garlic, tomato sauce	14€
Hunkar Begendi Pieces of lamb meat, crushed eggplants	16,50€	Patlicanli tavuk Grilled chicken, eggplants, yogurt, garlic	15€
Alti ezmeli Pieces of lamb meat, crushed tomatoes with melted butter	16€	Sultan Pieces of lamb, turkish hotdog, vegetables, melted cheese	16,50€
Guveç Pieces of lamb meat cooked in a casserole, vegetables, melted cheese	16,50€	Pacha kebab Shank of lamb with bone	18€
Ali Nazik Pieces of lamb meat cooked with butter, eggplants, garlic, tomato sauce	16,50€	Moussaka Eggplant gratin, beef, bechamel	14,50€
Avanos kebab Lamb with vegetables « en papillote »	16,50€	Chicket with vegetables « en papillote » Oven-baked	15€

The Chef's vegetarian specialities

Imam Bayildi Stuffed eggplant with vegetables, melted cheese	13€	Canak kebab Stuffed eggplant with mushrooms, peas	13€
Kagit kebab Vegetables « en papillote »	13€	Kizartma Potatoes, eggplant, fried bell pepper, crushed tomatoes, garlic	13€
Menemen Omelette with tomatoes, bell peppers, parsley, onions	9,50€	Ispanakli yumurta Omelette with spinach	9,50€

Grilled skewer specialties

Carnaval d'Antioche Mixed grilled meats: lamb cost, piece of veal lamb, meatball and diced chicken	16,50€	Chicken skewer	14€
Pirzola Two chops of lamb	14€	Peynirli köfte Kofta, melted cheese, tomato sauce	14€
Souvlaki skewer Skewer of lamb	16€	Inegol köfte Kofta with grilled and mixed cheeses	14€
Beyti kebab Skewer of beef, garlic, grilled tomatoes	14€		

Seafood specialties

Royal sea bream grilled and flambé with raki	18,50€	Brochettes des îles Prawns and scallops	18€
Bass grilled and flambé with raki	18,50€	Skewer of scallops	18€
Cod « en papillote » with vegetables oven-cooked	16€	Calamari (greek method)	16€

Cheese

Féta

Goat cheese

4€

Kashkaval

Yellow cheese made from cow milk

5€

Desserts

Baklava

Layers of filo filled with pistachio and honey (2 pieces)

5€

Kunefe

Angel hair, cheese pastry soaked in sweet, sugar-based syrup, mozzarella, honey, served warm (to be ordered at the beginning of the meal for 4 people minimum)

6€/pers

Sütlac

Rice pudding

5€

Banana with honey

Banana with honey and pistachio

6€

Helva

Mashed seeds and pistachio

5€

Ice creams

Coupe Parisienne

3 flavors to choose

6€

Coupe colonel

3 scoops of lemon ice cream and vodka

9€

Chocolat liégeois

Chocolate-flavored ice cream with whipped cream

6,50€

Banana split

2 scoops to choose served with banana and whipped cream

7€

Café liégeois

Coffee-flavored ice cream with whipped cream

6,50€

Apetizers

Ricard 3cl	4€	Samos (Muscat Grec) 6 cl	5€
Vodka, Gin 4 cl	5€	Ouzo (Anisette Grec) 4 cl	6€
Kir (Cassis, mûre)	4€	Raki (Anisette Turc) 4cl	6€
Martini 6 cl	5€	Porto 6 cl	5€
JB, Johnnie Walker 4 cl	6€	Mavrodafné 6 cl	5€
Chivas Regal, Jack Daniel's 4 cl	7€		

Digestifs

Plum brandy 4 cl	5€	Armagnac 4 cl	5€
Pear brandy 4 cl – Poire william	5€	Jet 27 6 cl	5€
Cognac 4 cl	7€	Baileys 6 cl	5€
Calvados 4 cl	5€		

Drinks

Bottled beer	5€	Coffee Espresso	2€
Mythos (Greek), Efes Pilsen (Turkish)			
Mineral or Sparkling water	4€	Turkish coffee	2,50€
Vittel, Badoit, Perrier			
Soda or juice	4€	Mint tea	3,50€
orange juice, tomato juice or apple juice / Coca Cola and others		Green tea and mint leaves	
		Tea and Infusion	3€

Wine menu

Turkish wine

	½ Bottle	Bottle
Pamukkale (Senfoni)	14€	18€
Villa Doluca	14€	18€
Antik (Doluca)		21€
Yakut	15€	20€
Lâl rosé	15€	18€
Cankaya blanc		19€
Anfora		22€

Greek wine

	½ Bottle	Bottle
Kourtaki red, rosé or white wine	13€	17€
Naoussa Boutari		23€
Retsina white	13€	18€
Nemea		19,50€
Calliga red		21€

Greek wine- Pitcher

	¼ - 25cl	½ - 50cl
Pitcher of red wine – Nemea Spécial	6€	12€
Picher of greek rosé	6€	12€
Pitcher of white wine – Retsina blanc	6€	12€

Champagne

Champagne Ask to Sezer	- €
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