

STARTERS

Olive oil continues to reign over our cuisine today just as it did in the palaces of the Ottomans.

Seasonal vegetables

<i>Artichoke</i>	<i>with sweet potato and peas</i>
<i>Dolma</i>	
<i>Dried eggplant</i>	<i>stuffed with rice and cooked with plum</i>
<i>Dried ajur</i>	<i>stuffed with spiced rice and fresh mint (in season)</i>
<i>Stuffed chard</i>	<i>with seafood rice and plum sauce</i>
<i>Stuffed cabbage</i>	<i>with anchovy and rice</i>
<i>Stuffed chard</i>	<i>with rice, turkish bacon and broad bean</i>
<i>Dolma Plate</i>	<i>four kinds of dolma</i>
<i>Mushrooms</i>	<i>Oven baked with eggplant and cheese</i>
<i>Pastırma(Turkish Bacon)</i>	<i>with grape leaf and tomato</i>
<i>Kıbbek</i>	<i>Bulghur,meatball and cinnamon</i>
<i>Haydari</i>	<i>Plain yoghurt with cucumber, dill, garlic and olive oil</i>
<i>Kısır</i>	<i>Bulghur salad with fresh herbs (persil, mint, dill) beetroot , tomato,onion, garlic,hazelnut and olive oil</i>
<i>Lentil Salad</i>	<i>Lentil, pears,walnut, green onion, pomegranate and pomegranate molasses</i>
<i>Mücver</i>	<i>Fried fresh bean, Dried tomato paste</i>
<i>Börek /Pastry</i>	<i>with cheese, pears and walnut carrot, cinnamon, mint corriander with beef meat</i>
<i>Kuymak</i>	<i>Cheese fondue(cheese,butter,corn flour) (all ingredients from Black Sea Trabzon)</i>
<i>Feta cheese</i>	<i>Grilled in pastry with thyme sirop (from west Anatolia, Ezine)</i>
<i>Grilled hallumi cheese</i>	<i>with fried eggplant and tomato</i>
<i>Chese plate</i>	<i>Various turkish cheese</i>

MUTI SPECIAL STARTERS

<i>Warm shelled fresh artichoke</i>	<i>stuffed with chopped meat/swiss chard, topped with plain yoghurt sauce</i>
<i>Home made smoked salmon</i>	<i>with avocado sauce and beetroot sirop</i>
<i>Grilled prawns</i>	<i>with couscous salad</i>
<i>Topik (Armenian special)</i>	<i>mashed chickpeas, onion currants, cumin and tahini</i>
<i>Turkish Ravioli</i>	<i>with cuttle fish and squid</i>
<i>Eggplant</i>	<i>with cheese oven baked</i>

SOUPS

<i>Lentil soup</i>	<i>lemon grass, fresh ginger and basil oil</i>
<i>Pumpkin soup</i>	<i>gum mastic, parsley, mint, lemon and almonds</i>

SALADS

<i>Sorrel Lettuce Salad:</i>	<i>warm goat cheese, dates, tomato, pomegranate, croutons and orange dressing</i>
<i>Beetroot salad</i>	<i>ovenbaked with aniseed, mixed greens, goat cheese, tomato and saffron dressing</i>
<i>Season Salad</i>	<i>green salads, carrots, red cabbage, tomato, parsley and lemon vinaigrette</i>
<i>Aragula Salad</i>	<i>portebello mushrooms, cherry tomatoes, parmesan, balsamic vinaigrette dressing</i>
<i>Spinach</i>	<i>with sürk(dried spicy cheese from South-East Anatolia)</i>

HOME MADE FRESH PASTA

<i>Papardella</i>	<i>baked beef collar and tomato sauce</i>
<i>Ravioli</i>	<i>stuffed artichoke and with prawns</i>
<i>Ravioli</i>	<i>stuffed grilled eggplant, fresh thyme and tomato sauce</i>
<i>Ravioli</i>	<i>stuffed pastirma (Turkish bacon) with tomato cream and tomato sauce</i>
<i>Turkish Ravioli (Manti)</i>	<i>stuffed spiced minced meat yoghurt and tomato sauce</i>

MAIN COURSES/ TURKISH SPECIALS

<i>Lamb Shank</i>	<i>oven baked, cooked with quinces and red wine, with mashed potatoes.-</i>
<i>Beef Chuck</i>	<i>oven baked, with cloves; sweet potatoes figs and mashed potatoes</i>
<i>Veal tail</i>	<i>oven baked and mashed eggplant</i>
<i>Papaz Yahni</i>	<i>ovenbaked beef with shallots and plums</i>
<i>Maklube</i>	<i>oven baked beef collar with fried eggplant rice and almond</i>
<i>Meatballs</i>	<i>with bulghur and smoked wheat</i>
<i>Kebab</i>	<i>meatballs with spices, tomato and green pepper sauce</i>
<i>Karniyarik</i>	<i>eggplant stuffed with chopped meat and tomato sauce</i>
<i>Dolma</i>	<i>cabbage, collard greens stuffed with rice and bulghur, tomato sauce</i>

GRILL

<i>Tenderloin of beef 200gr.</i>	<i>baked vegetables, red wine and mixed mushroom sauce</i>
<i>Half chicken</i>	<i>oven baked vegetables</i>
<i>Salmon</i>	<i>with tabouleh salad (couscous salad with fresh herbs and pomegranate)</i>