

ma·a·da

• TRADITIONAL MEZZE •



Melon & Cheese

Melon & Thracian Goat Cheese



Köpoğlu (Kyopolou)

Roasted Aubergine, Peppers, Tomato & Pepper Sauce with Yogurt



Cretan Zucchini Salad

With Breadcrumbs



Aegean Greens

Mixed Aegean Greens and Artichoke, Served with Yoğurt



Lebanese Spread

Root Vegetables, Homemade Red Pepper Paste, Walnut, Honey, Pomegranate Syrup



Cretan Olive Salad

Antioch Green Olive, Roasted Capia Pepper, Walnut, Pomegranate, Balsamic, Parsley



Armenian Bombay Beans

Göynük Bombay Beans with Caramelized Onions



Hummus with Truffle & Oyster Mushrooms

Hummus with Truffle Oil and Roasted Oyster Mushrooms

Marinated Seabass

Seabass Cooked in Orange and Lemon Acid, Served with Mustard Sauce



Stuffed Vine Leaf with Sour Cherry

Rice Stuffed Tokat Vine Leaf Cooked with Olive Oil

Urla Blue Tail Prawn

with Parsley and Olive Oil



Leer Fish Pastrami

Homemade



Beetroot Salad with Almond

with Carob Molasses, Yogurt and Almond



Artichoke

with Root Vegetables



Atom

Yogurt with Aubergine and Sauteed Chili Pepper



Aubergine Salad

Roasted Aubergine Salad



Cretan Spread

Thracian Goat Cheese, Ezine, Kars Kashar, Basil, Rocket, Walnut



Cauliflower Salad

Finely Chopped Cauliflower sauteed with onion and garlic



Smashed Gambilya Broad Beans

With Caramelized Onions



Yogurt with Konya Blue Cheese

Strained Yogurt with Konya Blue Cheese and Fresh Mint



Dried Denizli Pepper

Deep Fried Denizli Peppers, Served with Aubergine and Yogurt



Stuffed Zucchini Blossoms

Rice Stuffed Zucchini Blossoms Cooked with Olive Oil



Tzatziki with Purslane

Strained Yogurt with Garlic, Cucumber, Purslane, Almond, Dill, Basil & Mint Oil

Salted Bonito

served with Red Onions and Dill



Sauteed Pickled Cabbage

Pickled Cabbage Sauteed with Sun-Dried Tomatoes, Garlic, Onion and a House Spiced Sauce



Salmon Pastrami

Homemade

Seafood Mezze

Fresh Seafood Mixture with Pickles, Dried Tomatoes and Mustard Sauce



Pepper and Cheese Spread (Moschonisi Spread)

Thracian Goat Cheese, Ezine, Kars Kashar, Roasted Capia Peppers, Walnut



Steak Tartar A la Turca

with Lemon and Parsley



Cheese Platter

Bresaola, Smoked Rib Steak, Dried Meat, Aged Kashar Cheese, Camembert, Gruyere, Roquefort, Grape, Green Olive

Sea Platter

Octopus Carpaccio, Urla Blue Tail Prawn, Salted Bonito, Homemade Salmon & Leerfish Pastrami



Soka

Balkan Pepper with Salted Yogurt and Milk Cream



Smoky Zucchini

Smoky Baby Zucchini, Strained Yogurt, Labneh, Mustard, Dill, Turmeric



Antioch Mezze

Homemade Red Pepper Paste, Dried Tomatoes, Pepper, Walnut, Tulum Cheese and Pomegranate Syrup



Onion Mezze with Yogurt

Strained Yogurt, Tahini, Labneh, Roasted Shallots, Mashed Apple, Parsley

Mezzes of the Day

You Can Get Info From Your Waiter



Chef's Choice



Includes Gluten



Hot



Vegetarian

Mezze prices are per person, in Turkish Lira. / Please state your allergies to your waiter.

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• HOT APPETIZER •



Zucchini Hash Browns with Fresh Greens
served with Yogurt and Tomato Sauce



Sloppy Fries & Truffle Aioli
Homemade Fried Potatoes with
Homemade Truffle Aioli Sauce



Saganaki
Greek Cheese with Fresh Fig



Traditional Izmir Kokoreç
Traditional Grilled Seasoned Lamb Intestines



Edirne Fried Liver
with Peddle Salad



Rib-Eye Roll
Rib-Eye Meat Rolled in Baklava Dough



Grilled Oxtongue
with Onion Salad and Pita



Fish Ball
with Cheese and Fresh Greens Inside



Fried Calamari
served with Dip Sauce

Buttery Shrimp

with Garlic Sauce



Shrimp Casserole with Morel Mushrooms
Morel Mushrooms, Shallots, Peppers and Tomato



Grilled Baby Calamari
Grilled Calamari served with Chef's Sauce



Grilled Octopus
with Roasted Red Pepper Puree and
Purslane Salad



Roasted Scorpion-Fish
Morel Mushrooms, Onion, Capia Peppers,
Tomato



Cataplana
Scallops, Jumbo Prawn, Seabass, Vongole, Baby
Calamari, Root Vegetables and Shrimp Bisque with
Coffee

• SALAD •



Aegean
Olive Cream with Fresh Herbs, Red & Yellow
Tomatoes, Cucumber, Red Onion, Green Pepper,
Green Olives, Mint, Ezine Cheese with Thyme,
Parsley



Green
Finely Chopped Rocket Salad with
Cherry Tomato and Shredded Cheese



Istanbul
Pink Tomato, Red Onion and
Istanbul Sauce



Beetroot Salad with Goat Cheese
Beetroot Carpaccio, Fried Goat Cheese with
Greens and Slices of Orange



Verjuice Salad
Pink Tomato, Red Onion, Verjuice, Basil,
Parsley



Shrimp Salad
Iskenderun Shrimp, Greens, Tomato, Cucumber,
Ezine White Cheese, Mayonnaise Mustard Sauce



Chef's Choice



Includes Gluten



Hot



Vegetarian

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• MAIN COURSE •

Dry-Age Dallas

350-450 gr Dry-Age Dallas Steak with Mustard Potato Puree, Sauteed Vegetables and Black Pepper Sauce You Can Get Info From Your Waiter

Beef Tenderloin

200 gr Beef Tenderloin Medallion with Mustard Potato Puree, Sauteed Vegetables and Black Pepper Sauce

Lamb Shaslik

with Roasted Aubergine, Peddle Salad, Roasted Shallots and Garlic

Beef Tenderloin Shaslik

Grilled Sirloin and Red Onion on Skewers, served with Roasted Aubergine, Peddle Salad, Roasted Shallots and Garlic

Small Big

Adana Kebab

with Roasted Aubergine, Peddle Salad, Roasted Shallots and Garlic

Small Big

Lamb Tenderloin on Skewers

with Roasted Aubergine, Peddle Salad, Roasted Shallots and Garlic

Ali Nazik – Lamb Tenderloin

Grilled Lamb Tenderloin Served on Smoked Aubergine and Garlic Yogurt, served with flatbread

Traditional ‘Islama Köfte’

Grilled Meatballs Served Over Sourdough Bread Soaked in Spiced Meat Broth

Sweetbread

with Roasted Aubergine, Peddle Salad, Roasted Shallots and Garlic

Seabass

served with Lyonnaise Potato Salad, Onion and Rocket

Grilled Jumbo Prawns

You Can Get Info From Your Waiter

Turbot

You Can Get Info From Your Waiter

Bluefish

You Can Get Info From Your Waiter

Seabream

You Can Get Info From Your Waiter

• DESSERT •

Pumpkin Dessert with Tahini

served with Tahini, Clotted Cream and Walnuts

Quince Dessert

served with Apple Puree and Clotted Cream

Knaffe

served with Cream

Souflé

served with Cream and Powdered Sugar

Sweet Pastry with Pistachio

served with Ice-cream

Semolina Halvah with Ice-Cream with Cinnamon


Nevzine Anatolian Dessert made with Tahini and Walnuts

Fresh Fruit Platter

Fresh Seasonal Fruits

Ice-Cream

Cacao, Vanilla, Strawberry

 Chef's Choice |  Includes Gluten |  Hot |  Vegetarian

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