

# m a · a · d a

# • TRADITIONAL MEZZE •

 <b>Melon &amp; Cheese</b> Melon & Thracian Goat Cheese	 <b>Smashed Gambilya Broad Beans</b> With Caramelized Onions
 <b>Köpoğlu (Kyopolou)</b> Roasted Aubergine, Peppers, Tomato & Pepper Sauce with Yogurt	 <b>Yogurt with Konya Blue Cheese</b> Strained Yogurt with Konya Blue Cheese and Fresh Mint
 <b>Cretan Zucchini Salad</b> With Breadcrumbs	 <b>Dried Denizli Pepper</b> Deep Fried Denizli Peppers, Served with Aubergine and Yogurt
 <b>Aegean Greens</b> Mixed Aegean Greens and Artichoke, Served with Yogurt	 <b>Stuffed Zucchini Blossoms</b> Rice Stuffed Zucchini Blossoms Cooked with Olive Oil
 <b>Lebanese Spread</b> Root Vegetables, Homemade Red Pepper Paste, Walnut, Honey, Pomegranate Syrup	 <b>Tzatziki with Purslane</b> Strained Yogurt with Garlic, Cucumber, Purslane, Almond, Dill, Basil & Mint Oil
 <b>Cretan Olive Salad</b> Antioch Green Olive, Roasted Capia Pepper, Walnut, Pomegranate, Balsamic, Parsley	 <b>Salted Bonito</b> served with Red Onions and Dill
 <b>Armenian Bombay Beans</b> Göynük Bombay Beans with Caramelized Onions	 <b>Sauteed Pickled Cabbage</b> Pickled Cabbage Sauteed with Sun-Dried Tomatoes, Garlic, Onion and a House Spiced Sauce
 <b>Hummus with Truffle &amp; Oyster Mushrooms</b> Hummus with Truffle Oil and Roasted Oyster Mushrooms	 <b>Salmon Pastrami</b> Homemade
 <b>Marinated Seabass</b> Seabass Cooked in Orange and Lemon Acid, Served with Mustard Sauce	 <b>Seafood Mezze</b> Fresh Seafood Mixture with Pickles, Dried Tomatoes and Mustard Sauce
 <b>Stuffed Vine Leaf with Sour Cherry</b> Rice Stuffed Tokat Vine Leaf Cooked with Olive Oil	 <b>Pepper and Cheese Spread (Moschonisi Spread)</b> Thracian Goat Cheese, Ezine, Kars Kashar, Roasted Capia Peppers, Walnut
 <b>Urla Blue Tail Prawn</b> with Parsley and Olive Oil	 <b>Steak Tartar A la Turca</b> with Lemon and Parsley
 <b>Leer Fish Pastrami</b> Homemade	 <b>Cheese Platter</b> Bresaola, Smoked Rib Steak, Dried Meat, Aged Kashar Cheese, Camembert, Gruyere, Roquefort, Grape, Green Olive
 <b>Beetroot Salad with Almond</b> with Carob Molasses, Yogurt and Almond	 <b>Sea Platter</b> Octopus Carpaccio, Urla Blue Tail Prawn, Salted Bonito, Homemade Salmon & Leerfish Pastrami
 <b>Artichoke</b> with Root Vegetables	 <b>Soka</b> Balkan Pepper with Salted Yogurt and Milk Cream
 <b>Atom</b> Yogurt with Aubergine and Sauteed Chili Pepper	 <b>Smoky Zucchini</b> Smoky Baby Zucchini, Strained Yogurt, Labneh, Mustard, Dill, Turmeric
 <b>Aubergine Salad</b> Roasted Aubergine Salad	 <b>Antioch Mezze</b> Homemade Red Pepper Paste, Dried Tomatoes, Pepper, Walnut, Tulum Cheese and Pomegranate Syrup
 <b>Cretan Spread</b> Thracian Goat Cheese, Ezine, Kars Kashar, Basil, Rocket, Walnut	 <b>Onion Mezze with Yogurt</b> Strained Yogurt, Tahini, Labneh, Roasted Shallots, Mashed Apple, Parsley
 <b>Cauliflower Salad</b> Finely Chopped Cauliflower sauteed with onion and garlic	 <b>Mezzes of the Day</b> You Can Get Info From Your Waiter

 Chef's Choice |  Includes Gluten

A horizontal row of icons. On the left is a red chili pepper icon with the word "Hot" next to it. In the center is a small brown icon of a leaf with a stem. On the right is a green leaf icon with the word "Vegetarian" next to it.

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

# ma·a·da

## • 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

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

 **Green**  
Finely Chopped Rocket Salad with  
Cherry Tomato and Shredded Cheese

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

 **Istanbul**  
Pink Tomato, Red Onion and  
Istanbul Sauce

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

 Chef's Choice |  Includes Gluten |  Hot |  Vegetarian

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# ma·a·da

## • 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

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