

# BAHARAT



BAR • FOOD • SPICES

Stone baked house **bread**...12

## COLD MEZES

Grilled **green olives** from Edremit in oil...9

Ezine **feta** & Santa Claus **melon**...14

Cured beef **pastirma** & pickles...15

**Humus**, traditional Tarsus style, prepared to order...16

**Babaganoush**, isot pepper, capers...16

**Cacik**, cucumber, mint, green garlic olive oil...14

**Cig Kofte**, bulghur, isot pepper, cos lettuce...16

## WOODFIRE OVEN

**Lahmacun**, spiced lamb flat bread, Antep style...16 each

**Peymacun**, Anatolian cheeses flat bread, parsley, mint...15 each

**Sujuk guvech**, spicy beef sausage, kashkaval cheese, tomato baked in claypot...25

Seasonal **vegetable guvech**, baked in claypot...24

**Manti**, beef mini dumplings, garlic yoghurt, burnt paprika...28

## CHARCOAL GRILL

**Kofte & Piyaz**, beef kofte, fasulye bean & tahini salad, ajuka chilli sauce...28

**Ali Nazik**, Adana lamb kebab, garlic yoghurt, charred eggplant...36

**SKEWERS** (*served with lavash bread, grilled tomato, curly pepper, chopped salad*)

**Chicken thigh** skewers marinated in salcha...28

**Adana kebab**, zirkh minced lamb, served traditional style...32

**Yaglikara**, lamb backstrap with cap...38

**Vali Kebab Plate** w condiments, Kofte, Chicken thigh skewer, Adana kebab, Yagli kara...98

## SALAD

**Gavurdag salad**, fine chopped tomato, peppers, pomegranate and walnut...16

White bean **piyaz**, tahini, red onion, parsley...12

Rustic **fries** with tarhana salt...12

Rice **pilaf**...12

## DESSERTS

Walnut **baklava**...4 each

Pistachio Antep **baklava**...5 each