SALADS

(Served with daily sourdough bread)



Strawberries, arugula, purslane, cucumber, Foça yogurt, strawberry vinegar, and olive oil.

Roasted Beet Salad 270 TL

Beets, arugula, cucumber, cherry tomatoes, served with Foça yogurt.

Mung bean salad 270 TL

Mashed beans, dry cowpea, arugula, tomatoes, cucumber, roasted tomato, balsamic vinegar, and olive oil.

Olive Salad 300 TL

Smoked Foça yogurt, ricotta, mixed olives, roasted garlic and tomatoes, balsamic vinegar, and olive oil.

Blue Cheese 270 TI

caramelized onions, and

Sausage Calzone 300 TL

Butcher's sausage baked in

pizza dough with mustard.

Blue cheese, wine

honey.

Daily Salad

Made with fresh seasonal vegetables. Ask our staff for today's mix.

OPEN-FACED TOASTED

Two slices of daily sourdough bread

Garlic 250 TL

Garlic puree, pesto, olives, and mozzarella.

Artichoke 230 TL

Artichoke puree with pesto, mozzarella, and cherry tomatoes.

Mushroom 240TL

Three kinds of mushrooms and mozzarella.

Olive 190 TL

Roasted olives, tomato sauce, and mozzarella.



ANTIPASTI

Antipasto Foça 500 TL

Daily selection of 3 types of bread, 3 types of cheese, extra virgin olive oil, cheese, smoked ham, olives, extra orange butter, olives

Antipasto Kirke 600 TL

Focaccia bread, Izmir Tulum virgin olive oil, arugula, walnuts

TAPAS

Tapas on Toasted Focaccia

Truffle & Peanut Butter 250 TL

Truffle-infused peanut butter, Parmesan, spicy pepper jam, cured meat

Sardine 250 TL

Vine leaf-wrapped sardines, roasted garlic & tomatoes, dried pastrami

Smoked Meat 220TL

Cream cheese, smoked meat, Parmesan

CLAY POT DISHES

Oven-baked accompaniments served in clay pots.

Vegetable 280 TL

Leek-carrot dip, mozzarella, served with daily olive oil bread.

Honey 320 TL

Oven-baked honey sesame three-cheese blend, grapes, served with simit

Green 260 TI

Spinach dip, black cumin, mozzarella, served with daily olive oil bread.

Meat 350 TI

Beef, mozzarella, potatoes, carrots, peas, served with daily olive oil bread.

Chicken 310 TL

Chicken, mozzarella, potatoes, carrots, served with daily olive oil bread.

PIZZA

SERVICE TIME VARIES BETWEEN 10 TO 40 MINUTES DEPENDING ON ORDER VOLUME.

Classics:

Ol. Phokaia 420 TL

Tomato sauce, grilled green olives, thyme, roasted garlic, extra virgin olive oil.

02. Margarita 450 TL

Tomato sauce, mozzarella, fresh basil (seasonal), parmesan, extra virgin olive oil.

03. Homeros (Four Cheese) 530 TL

Creamy cheese sauce, mozzarella, smoked cheese, Izmir tulum, parmesan, egg.

More Meat:

04. Odysseus 570 TL

Tomato sauce, mozzarella, smoked beef rib, homemade pickled red onion, sesame, parmesan, arugula, olive oil

05. Artemis 580 TL

Tomato sauce, mushrooms, mozzarella, smoked beef thigh, Kars gruyere, arugula

06. Helios 590 TL

Tomato sauce, mozzarella, butcher's sausage, pastirma, homemade pickled peppers, parmesan

07. Orion 600 TL

Tomato sauce, mozzarella, shredded beef, red onion, oyster mushrooms, shredded cheddar, gravy sauce

08. Ares 560 TL

Tomato sauce, mozzarella, beef sausage, smoked turkey, homemade mustard sauce, parmesan

09. Hermes 560 TL

Creamy cheese sauce, mozzarella, sliced potatoes, beef ham, smoked turkey, rosemary, parmesan

10. Protis 580 TL

Tomato sauce, mozzarella, butcher's sausage, homemade ranch sauce

Vegetable-Based:

11. Athena 480TL

Tomato sauce, mozzarella, mushrooms, spinach, homemade pickled red onions, nigella seeds, olive oil

12. Mythos 470 TL

Tomato sauce, mozzarella, wild thyme, eggplant, potatoes, zucchini, red bell pepper, tomato paste sauce, olive oil

13. Kybele 500 TL

Tomato sauce, mozzarella, marinated artichoke hearts, grilled green olives, sundried tomatoes, curd cheese, walnuts, olive oil

14. Focakarası 530 TL

Tomato sauce, mozzarella, fried eggplant, fried red bell pepper, smoked turkey thigh

Kirke's Signature:

15. Kirke 350 TL

Pesto sauce, arugula, parmesan, olive oil (A slightly charred, well-done taste)

16. Smyrna 500 TL

Tomato sauce, mozzarella, caramelized onions, pear slices, Roquefort, Izmir tulum cheese, smoked spicy honey, olive oil

Seafood Pizzas:

17. Ionia 480 TL

Lemon cream sauce, marinated sardines, zucchini slices, parmesan, olive oil

18. Karatas 530 TL

Tomato sauce, mozzarella, vine-wrapped sardines, red onion, cherry tomatoes, dried pastirma

Add-ons:

Cheeses:

- Burrata 100 TL
- Fresh Mozzarella 80 TL
- Mozzarella, Izmir Tulum, Kars Gruyere, Roquefort, Smoked Cheese - 70 TL

Meats:

Sucuk, Pastirma, Smoked Meat, Smoked Turkey, Shredded Beef, Ham - 150 TL

Vegetables:

Mushrooms, Olives, Corn, Garlic, Artichoke – 50 TL

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