







## COLD APPETIZERS / SOĞUK MEZELER

### Hummus (Humus)

Pureed chickpeas with lemon, tahini, garlic and olive oil (V)

TL

### Haydari (Haydari)

Strained yogurt with herbs and garlic (V)

TL

### Turkish Take On Salsa Salad (Acılı Ezme)

A Southeast Turkish take on salsa with tomato, onion, peppers, garlic, parsley and pomegranate molasses (V)

TL

### Eggplant In Tomato Garlic Sauce

#### (Patlıcan Şakşuka)

Fried eggplant in a tomato, peppers, olive oil and garlic sauce (V)

TL

### Aubergine Salad (Patlıcan Salatası)

Pureed grilled aubergine (eggplant) with lemon, peppers, butter, and garlic (V)

TL

### Stuffed Grape Leaves With Olive Oil

#### (Zeytinyağlı Yaprak Sarma)

Stuffed grape leaves with rice, onion, mint, pine nuts, and currants and cinnamon (V)

TL

### Turkish Cheese Plate (Türk Peynir Tabağı)

Our selection of five cheeses from around Turkey, including braided cheese from Diyarbakir, smoted Circassian Cheese, herbed cheese from Van, white sheep's milk cheese, dried apricots, walnuts and crackers (V)

TL

### Mixed Appetizer Plate (Karışık Meze Tabağı)

Eight appetizers including aubergine salad, stuffed grape leaves, hummus, eggplant in tomato-garlic sauce and more (V)

TL







## HOT APPETIZERS / ARA SICAKLAR



Soup of the Day (**Günün Çorbası**)

*Chef's Special Soup of the Day (Ask your waiter)*



Sigara Börek

*Rolled fried börek (V)*



Onion Rings (**Soğan Halkası**)



Fried Calamari (**Kalamar Tava**)



French Fries (**Patates Cips**)

*Served with ketchup and mayonnaise*



Grilled Hellim Cheese

(**Izgara Hellim Peyniri**)

*With Mediterranean greens, tomatoes and cucumbers (V)*



Mushroom Casserole

(**Mantar Güveç**)

*Topped with melted kashar cheese (V)*



Shrimps In Butter

(**Tereyağında Karides**)

*With garlic, mushrooms and peppers*







## SALADS / SALATALAR

### Shepherd's Salad (**Çoban Salata**)

The traditional Turkish salad of finely chopped tomatoes, cucumbers, red onions and parsley, and pomegranate molasses



TL



### Green Salad (**Yeşil Salata**)

Iceberg lettuce, pickled red cabbage, grated, carrot's, tomatoes, cucumbers, corn, olive oil and balsamic vinegar with dressing (V)



TL



### Grilled Hellim Salad

#### (**Izgara Hellim Salatası**)

Mediterranean greens, tomatoes and grilled hellim (haloumi) cheese, with a honey mustard dressing



TL



### Tuna Fish Salad (**Ton Balık Salatası**)

Iceberg lettuce, tuna fish, corn, capers tomatoes, cucumbers and red onion with a honey mustard dressing



TL

### Seafood Salad

#### (**Deniz Mahsulleri Salatası**)

Mixed seafood and tomatoes over a bed of mediterranean greens



TL











## TURKISH SPECIALITES KEBABS / KEBAPLAR

### Last Ottoman Special (For two)

An assortment of beef shish kebab, eggplant kebab, chicken wings, Adana kebab and chicken shish kebab, served with casserola and rice, grilled tomatoes, green peppers, and bread



### Adana Kebab (Spicy or Not Spicy)

Hand-chopped beef and lamb marinated in a traditional spice and peppers mixture, with rice, grilled tomatoes and peppers, served with bread



### Chicken Shish Kebab (Tavuk Şiş Kebab)

Marinated chicken breast served with rice, grilled tomatoes green peppers.



### Grilled Meatballs (Izgara Köfte)

A mixture of beef and lamb with delicious spices, expertly grilled, served with rice, grilled tomatoes green peppers.



### İskender Kebab

Chopped pide bread browned in butter, topped with döner, tomato slices, peppers, traditional İskender sauce



### Beef Döner Kebab (Et Döner Kebab)

With grilled tomatoes and peppers, rice



### Chicken Wings (Tavuk Kanat)

Marinated chicken wings served with rice, grilled tomatoes green peppers.







## TURKISH SPECIALITES KEBABS / KEBAPLAR



### Lamb Chops (**Kuzu Pirzola**)

Marinated grilled lamb chops, served with rice, grilled tomatoes, green peppers

### Lamb Shis Kebab (**Kuzu Şiş Kebab**)

Lamb filet marinated in spices and grilled on a skewer, served with rice grilled tomatoes, green peppers, and bread

### Eggplant Kebab (**Patlıcanlı Kebab**)

Hand-chopped beef and lamb marinated olive oil an spices, grilled on a skewer with tender eggplant (aubergine) slices, served with rice grilled tomatoes, green peppers onion, and bread



### Ali Nazik Kebab

Hand-chopped beef skewer, yogurt and spices grilled on a charcoal-roasted eggplant (aubergine) with yogurt garlic and topped with a butter sauce

### Beef Shish Kebab (**Et Şiş Kebab**)

Beef filet marinated in spices and grilled on a skewer, served with rice grilled tomatoes, green peppers and bread



### Tomato Kebab (**Domatesli Kebab**)

Hand-chopped beef and lamb spices, grilled on a skewer with tender tomato served with rice green peppers

### Mushroom Kebab (**Mantarlı Kebab**)

Mushroom with Hand-chopped beef and lamb marinated in a traditional spice mixture, with rice grilled tomatoes and peppers,





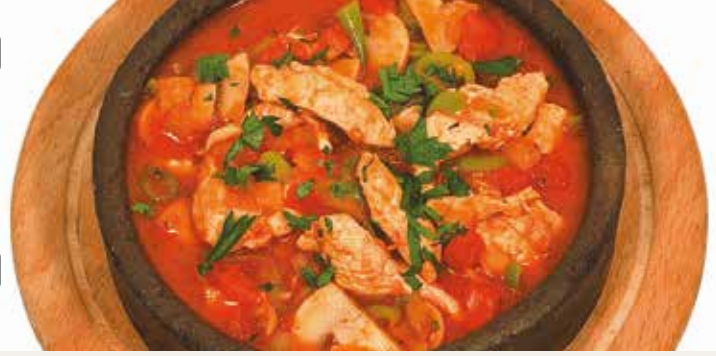


## OTTOMAN SPECIALITIES / OSMANLI SPESİYALLER

Pottery Kebab (For two)

(Testi Kebabı - İki Kişilik)

Lamb or beef or chicken Baked in a jug with tomatoes, peppers, mushrooms, onions, garlic, Traditional Ottoman spices, served with rice



Chicken Casserole (Tavuk Kiremit)

Marinated chicken cubes, tomatoes, peppers, mushrooms and onion cooked in a terr cotta casserole, topped with rice and melted yellow cheese



Shepherd's Roasted (Çoban Kavurma)

Marinated thinly-cut beef shank sauteed with baby onions, tomatoes, peppers, mushrooms, garlic and thyme



Lamb In Casserole (Kuzu Güveç)

Thin-cut marinated lamb back, slow-cooked in a casserole with tomatoes, peppers, tomatoes sauce, topped with melted aged yellow cheese



Beef In Casserole (Dana Güveç)

Marinated beef strips slow-cooked in a casserole with tomatoes, peppers, and tomatoes sauce, topped with melted aged yellow cheese



Chef's Stuffed Chicker (Piliç Dolma)

A pounded chicken breast stuffed with sauteed spinach, mushrooms, and kashar cheese, topped with chef's special cream sauce served with and grilled tomatoes and peppers



Musakka

A split eggplant stuffed with finely chopped beef back sauteed with onion, peppers and tomatoes



Lamb Shank (Kuzu İncik)

Beef cutlets wrapped in fried aubergine (eggplant) strip topped by melted young kashar cheese and the chef's special sauce, with rice pilaf



Last Ottoman Chefs Speciality (For two)

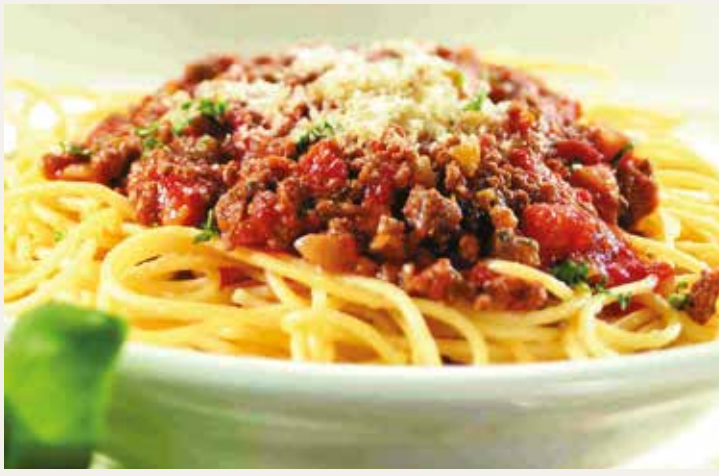
Last Ottoman Şef Spesiyal (İki Kişilik)











## PASTAS / MAKARNALAR

### Spagetti Alla Napolitana

Tomato sauce and parmesan cheese (V)

TL

### Penne Alla Arabbiata

Spicy tomato sauce, sliced olives and parmesan cheese (V)

TL

### Spagetti Alla Bolognese

Meat sauce and parmesan cheese

TL

### Fettuccine Alfredo

Chicken, mushroom, cream

TL

### Linguini With Chicken

Julienned with chicken and cream sauce

TL

### Linguini With Sea Food

(Deniz Mahsullii Linguini)  
Spicy tomato sauce with sea food

TL



## VEGETARIAN / VEJETERYAN

### Karniyarik

A vegetarian version of this traditional Turkish stuffed eggplant dish, with peppers, tomatoes, onion and yellow cheese (V)

TL

### Grilled Vegetables (Izgara Sebze)

Grilled mushrooms, zucchini, carrots, eggplant, peppers, tomatoes and potatoes, with pilav, herbed (V)

TL

### Vegetables Casserole (Sebzeli Güveç)

An oven-baked casserole of mushrooms, zucchini, carrots, eggplant, tomatoes and peppers topped with bubbling yellow cheese (V)

TL

### Vegetarian Musakka (Eggplant)

TL

### Last Ottoman Special Vegetarian

TL







## INTERNATIONAL CUISINE / ULUSLARARASI MUTFAK



Chicken With Soy Sauce  
(Soya Soslu Tavuk)

Chicken strips, mushrooms, onion, julienned carrots, soy souce and grilled tomatoes, peppers, and rice

Chicken With Curry Sauce  
(Köri Soslu Tavuk)

Chicken strips, mushrooms, onion with curry sauce and grilled tomatoes, peppers and rice



Filet Steak (Bonfile)

Pepper Steak  
(Karabiberli Bonfile )

Steak With Mushroom Sauce  
(Mantar Soslu Steak)



Mexican Steak (Meksika Usulü Steak)

Marble Steak (Flambe)  
(Mermer Steak)

T-Bone Steak







## FISH AND SEA FOODS / BALIKLAR



Grilled Sea Bream (**Çupra Izgara**)  
Served with arugula, red onion, tomato, lemon

Grilled Sea Bass (**Izgara Deniz Levrek**)  
Served with arugula, red onion, tomato, lemon

Shrimp Casserole (**Karides Güveç**)  
Shrimp baked with mushrooms, tomatoes, peppers and garlic, topped with kashar cheese

Grilled Salmon (**Somon Izgara**)  
Served with arugula, red onion, tomato, lemon

Fish Casserole (**Kiremitte Balık**)  
Swordfish baked with tomatoes, peppers and onion

Creamy Sea Bass Casserole  
A baked filet of sea bass on a bed of sauteed, mushrooms, peppers, onion and garlic

Swordfish Kebab (**Izgara Kılıç**)  
Served with arugula, red onion, tomato, lemon, and the chef's special sauce

Marble Jumbo Shrimps Flambe )  
(**Mermerde Jumbo Karides**)  
Shrimp sauteed in butter, served with seasonal vegetables and garlic sauce, presented on a warm marble slab

Mixed Fish Plate (For two person)  
(**Karışık Balık - İki Kişilik**)  
Our chef's choice of five different fish in season, served with arugula, tomato, red onion, lemon and french fries

Fish in The Salt (For/Two)  
**Tuzda Balık (İki Kişilik)**







## DESSERTS / **TATLILAR**

Baklava (with ice cream)

Sütlaç / **Rice pudding**

Dondurma / **Ice Cream Cube (3 ball)**

Sufle / **Souffle with Ice Cream**

Fruit Plate (Season Fruits) / **Meyve Tabağı**





# SOFT BEVERAGES

- Sparkling (Big)  TL
- Sparkling Water (Small)  TL
- Water (Small)  TL
- Water (Big)  TL
- Ayran (Yoğurt Drink)  TL
- Coca Cola, Fanta, Sprite  TL
- Mix Fruits Juice  TL
- Ice Tea (Limon or Peach)  TL
- Lemonade (Homemade)  TL
- Tonic  TL
- Fresh Orange Juice  TL
- Fresh Pomegranate Juice  TL



# APERITIFS

- Efes Draft Beer 33 cl.  TL
- Efes Draft Beer 50 cl.  TL
- Tuborg  TL
- Bomonti  TL
- Miller  TL
- Carsberg  TL
- Heineken  TL
- Corona  TL
- Non-Alcoholic Beer  TL
- Raki Single  TL
- Raki Double  TL
- Vodka & Pomegranate  TL
- Vodka Redbull  TL
- Vodka & Tonic  TL
- Gin & Tonic  TL
- Red Bull  TL
- Çerez  TL







# COCKTAILS

Cosmopolitan  
(Vodka, Triple sec or orange liqueur, lime)



Tequila Sunrise  
(Tequila, orange juice, orange slice; grenadine)

Cuba Libre  
(Rum, coca cola, lemon)

Mojito  
(Bacardi rum, sugar syrup, lime, sparkling water, fresh mint)

Sex On The Beach  
(Tequila, vodka, orange juice, orange slice grenadine)



Margarita  
(Tequila, cointreau, lime lemon juice)

Frozen Margharita  
(Tequila, orange liquers, lime lemon, juice and crushed ice)

Bloody Mary  
(Vodka, tomato juice, lemon juice, tabasco)

Long Island Ice Tea  
(Vodka, Tequila, light rum, gin and splas of cola)

Sangria Coctail  
(Red win, fruit juice, carbonated water, water with bubbles and sometimes brandy)

Aperol Spritz  
(Prosecco, aperol, soda, orange, ice)

# DIGESTIVES

J&B

Ballantine's

Johnny Walker Red Label

Chivas Regal

Jack Daniels

Tequila

Kahlua

Baileys

Cognac

A vertical column of 16 white rounded rectangular checkboxes, each with a small 'TL' icon to its right, corresponding to the items in the list.



# RED WINE

HOUSE WINE BY GLASS

ÖKÜZGÖZÜ BY GLASS

CARBERNET SAUVIGNON

HOUSE WINE

A dry red wine with wild tannins and a long taster with hints of black pullm cherry and pepper

ÖKÜZGÖZÜ - BOĞAZKERE

A dry red blend wine made from "Öküzgözü" and "Boğazkere" grapes indigenous to Anatolia, with cherry and damson flavor, long taste full body and mild tannins.

MERLOT

Dominated by red fruit flavors, this is an easy-drinking dry red wine soft tannins and a medium-length; bodied texture.

CARBERNET SAUVIGNON

A dry red wine with hints of pomegranate, black pepper and strong tannins.



## SELECTION ÖKÜZGÖZÜ BOĞAZKERE

- Öküzgözü, Boğazkere
- Eastern Anatolia/Elazığ,Diyarbakır
- Bordeaux with ruby tints
- Complex with dried red fruit aromas such as plum and sweet spice aromas
- Full bodied and long with persistent flavors and strong ripe tannins
- Matured for 8 months in 225 lt French oak barrels
- 18-19 °C
- It perfectly matches with spicy sauced red meat dishes, T-bone steak, spaghetti Carbonara and hard yellow cheeses.
- International Wine Challenge 2016, Bronze



## ANCYRA

MERLOT  
DRY

- Merlot
- Aegean / Denizli, İzmir
- Intense ruby with fuschia
- Rich in dark fruit and spice aromas
- Persistent dark red fruit flavors, concentrated and well balanced with its soft tannins
- 18-17 °C
- It perfectly matches with grilled veal and lamb, lightly spicy sauced red meats, pastas with cream and deli meat.
- Decanter 2015, Commended



## SARAFİN

MERLOT  
DRY

- Merlot
- Aegean / Denizli, İzmir
- Intense ruby with fuschia
- Rich in dark fruit and spice aromas
- Persistent dark red fruit flavors, concentrated and well balanced with its soft tannins
- 18-17 °C
- It perfectly matches with grilled veal and lamb, lightly spicy sauced red meats, pastas with cream and deli meat.
- Decanter 2015, Commended







## WHITE WINES

HOUSE WINE BY GLASS



SAUVIGNON BLANC BY GLASS



NARİNCE



HOUSE WINE

*Fruity and smooth, with strong acidity, this is a rich, versatile dry white wine which can be drunk both before and during meals.*



CHARDONNAY

*Strong-bodied dry white wine with dominant tones of green apple, tropical fruit; banana and freshly-cut grass.*



SAUVIGNON BLANC

*Tropical fruit flavours accompany the dominating green apple resulting in a wine which has strong acidity and is soft to drink.*



SELECTION NARİNCE EMİR

*Narince, Emir, Central Anatolia / Tokat, Cappadocia, Bright goldish yellow, Rich with white and citrus fruit aromas; buttery notes, Elegant, creamy, concentrated and long with mineral notes, Matured for 9 months in 225 lt French oak barrels, It perfectly matches with grilled and steamed fishes, sea food, pastas and hard cheeses.*



SARAFİN FÜME

*Made from the Sauvignon Blanc grape grown in the Sarafin vineyards of the Gulf of Saros, was created as a rare white wine. It is stated that it is a special wine and only 15 thousand bottles are produced for its enthusiasts. Fume Blanc is obtained by keeping it in small French oak barrels for 8 months*



ANCYRA

*Narince - Turkey Izmir*



## ROSE WINES

HOUSE WINE BY GLASS



HOUSE WINE

*A rose dry wine with scents of rose and lime added by the Muscat Hamburg and lively flavours revolving around redfruits such as strawberry, cherry, as well as hints of grape fruit; mango and kiwi.*



MAJESTİK ROSE

*A dry red wine, made from (made in) majestic grapes indigenous to Anatolia, imbued with hints of red forest fruits and floral aromas, this wine is full-bodied and has a strong acidity*



DOLUCA ROSE



## SPARKLING WINES

ALTIN KÖPÜK

*Emir, Central Anatolia / Cappadocia, Bright yellow Fine, elegant and persistent, Elegant with white flower and stony fruit aromas, Creamy, concentrated, pleasant with mineral notes, elegant, It can be enjoyed as an aperitif and has a good match with appetizers, shell fishes, sushi, sea food risotto, pastas with vegetables, desserts with cream and ice-cream.*





## HOT DRINKS

TURKISH TEA / **ÇAY**

 TL

TURKISH COFFEE / **TÜRK KAHVESİ**

 TL

ESPRESSO

 TL

DOUBLE ESPRESSO

 TL

CAPPUCCINO

 TL

CAFE LATTE

 TL

GREEN TEA

 TL

ROSEHIP TEA

 TL

SAGE TEA

 TL

LINDEN TEA

 TL

GINGER TEA

 TL

CHAMOMILE TEA

 TL

MINT AND LEMON TEA

 TL

## WATER PIPE

APPLE / **ELMA**

 TL

DOUBLE APPLE / **ÇİFT ELMA**

 TL

WATERMELON / **KARPUZ**

 TL

MELON / **KAVUN**

 TL

STRAWBERRY / **ÇİLEK**

 TL

ORANGE / **PORTAKAL**

 TL

GRAPE / **ÜZÜM**

 TL

MİNT / **NANE**

 TL

PEACH / **ŞEFTALİ**

 TL

CHERRY / **KİRAZ**

 TL

CAPPUCCINO / **CAPPUCCINO**

 TL

ROSE / **GÜL**

 TL

LEMON / **LİMON**

 TL

LAST OTTOMAN SPECIAL  
**LAST OTTOMAN SPESİYAL**

 TL