



RECOMMENDED
ON RESTAURANT GURU
2022



COLD STARTERS SOĞUK BAŞLANGIÇLAR

Balon ekmek + Tulum + Tereyağı

Günün Mezesi *Daily Appetizer Specialty*

Tulum Peyniri *Anatolian Goat Cheese*

Turşu *Pickles*

Süzme Yoğurt *Strained Yoghurt*

Tike Cacık

Süzme Yoğurt, Salatalık, Kuru Nane *Strained Yoghurt with Cucumbers & Mint Leaves*

Humus *Chickpea Spread with Tahini, Lemon Juice & Spices*

Akdeniz Humus

Karamelize Soğan Soslu Humus *Chickpea Spread with Tahini, Lemon Juice, Spices Topped with Caramelized Onions*

Ege Humus

Domates, Salatalık, Kapari ve Beyaz Peynir Soslu Humus *Chickpea Spread with Tahini, Lemon Juice & Spices Topped with Tomatoes, Cucumbers, Feta Cheese & Capers*

Patlıcan Şakşuka

Sarmısaklı Domates Soslu Kızartılmış Küp Patlıcan *Fried Eggplant & Peppers with Garlic Tomato Sauce*

Muhammara

Közlenmiş Biber, Ceviz, Özel Baharatlar *Roasted Red Pepper Dip with Spices & Walnuts*

Mütebbel

Közlenmiş Yoğurtlu Patlıcan, Sarmısak, Fıstık *Fire Grilled Eggplant in Garlic Yoghurt Sauce with Pistachio*

Tike Atom

Arnavut Biberi Soslu Süzme Yoğurt *Strained Yoghurt with Spicy Chili Pepper Sauce & Walnuts*

Çiğ Köfte *BulgurWheat Patties with Fresh Herbs & Spices*

HOT STARTERS SICAK BAŞLANGIÇLAR

Günün Mezesi *Daily Appetizer Specialty*

Tike İçli Köfte Haşlama *Boiled Bulgur Wheat Meatballs*

Tike İçli Köfte Kızartma *Fried Bulgur Wheat Meatballs*

Yoğurtlu İçli Köfte

Tereyağlı Biber Sos ve Süzme Yoğurtlu 2 Adet Haşlanmış İçli Köfte 2 Pcs *Bulgur Wheat Meatballs Served with Yoghurt & Butter Pepper Sauce*

Pastırmalı Humus

Humus Üzeri Sotelenmiş Pastırma *Warm Cheakpea Spread with Tahini, Lemon Sauce & Spices Served with Turkish Pastrami*

Közde Patlıcan *Fire Grilled Eggplant, Tomatoes & Peppers*

Közde Soğan / Sarımsak

Közlenmiş Arpacık Soğan / Sarımsak, Kekik ve Nar Ekşisi *Roasted Pearl Onions /Garlic Cloves with Spices*

Yoğurtlu Közde Soğan / Sarımsak

Közlenmiş Arpacık Soğan / Sarımsak, Yoğurt *Roasted Pearl Onions / Garlic Cloves Served Over Strained Yoghurt*

Izgara Hellim *Pan Fried Halloumi Cheese*

Izgara Sebze *Fire Grilled Mixed Vegetable*



SALADS SALATALAR

Ezme

Domates, Soğan, Biber ve Baharatlar; Zeytinyağı, Limon ve Nar Ekşisi *Chopped Tomatoes, Onions, Peppers, Mild Spicy Herbs & Spices with Olive Oil Lemon Sauce*

Gavurdağı

Domates, Soğan, Maydanoz, Zeytinyağı, Limon, Nar Ekşisi Sos, Kırk Ceviz *Chopped Tomatoes, Onions, Parsley & Walnuts Served with Pomegranate & Olive Oil Sauce*

Tablacı

Domates, Kırmızı Soğan, Kapyra Biber, Salatalık, Maydanoz, Nane, Zeytinyağı, Nar Ekşisi Sos *Mediterranean Greens, Tomatoes, Red Peppers, Fresh Mint Leaves, Onions & Cucumbers Served with Pomegranate & Olive Oil Sauce*

Midik Salatası

Roka, Domates, Kırmızı soğan, Kapari çiçeği, Zahter, Sos, Limon, Zeytinyağı, Pekmez *Arugula, Tomato, Red onion, Caper flower, Zaratar, Sauce, Lemon, Olive oil, Molasses*

Hayırlı

Maydanoz, Nane, Taze Soğan, Sarımsak, Zeytinyağı, Limon ve Sumak *Finely Chopped Parsley, Fresh Mint, Green Onions, Garlic & Spices Served with Lemon & Olive Oil Sauce*

Tike Salata

Akdeniz yeşillik, Çeri domates, Kuru kayısı, Üzüm, Yeşil elma, Ceviz, Sos, Limon, Zeytinyağı, Portakal Suyu *Mediterranean greens, Cherry tomato, Dried apricot, Grape, Green apple, Walnut, Sauce, Lemon, Olive oil,*

Izgara Sebze, Hellim Salata

Tike Salata Üzerinde Hellim Peyniri, Izgara Sebze, Zeytinyağı ve Nar Ekşisi Sos *Mediterranean Greens, Grilled Vegetables & Pan Fried Halloumi Cheese Served with Pomegranate & Olive Oil Sauce*

Tavuk Külbastı Salata

Tike Salata Üzerinde Marine Edilmiş Tavuk Madalyon, Zeytinyağı ve Nar Ekşisi Sos *Mediterranean Greens Topped with Marinated Chicken Medallions Served with Pomegranate & Olive Oil Sauce*

Kuzu Külbastı Salata

Tike Salata Üzerinde Marine Edilmiş Kuzu Madalyon, Zeytinyağı ve Nar Ekşisi Sos *Mediterranean Greens Topped with Marinated Lamb Medallions Served with Pomegranate & Olive Oil Sauce*

