

## Börek, Dough and Pilaf

### Oven Baked "Paçanga Börek"

Kayseri pastrami, parsley, milk, "Kolot" cheese, sliced vine tomato served with mint yoghurt and spicy goat butter

### Ottoman Spoon "Manti"

Stuffed with lamb and beef minced meat, strained mint yogurt, capia pepper & green tomato sauce and brown herbs buffalo butter

### "Kapali Pide"

Stuffed with 'Rize' braised beef, 'Kayseri' pastrami, 'Edirne' "Kaşar" cheese, Ottoman sucuk, served with tomato relish and aromatic fresh herbs

### "Akıtma" Mastic Börek

Lamb and beef roasted minced meat, walnut, old Kars "Kaşar" cheese, cinnamon reduction strained yoghurt with smoked red pepper butter

### Tuğra's Vegetarian Selection (v)

Kibbe stuffed with hazelnuts and walnuts, stuffed breaded artichoke with hazelnut goat cheese, fava beans wrapped in vine leaves, smoked mashed eggplant, mixed olive relish, wild leek "Çiriş Börek", yoghurt, tomato and beet reduction sauce

## Salads

### Spoon Salad with Roasted Almond (v)

Cucumber, tomato, pepper, onion, wheat, fried Erzincan mint goat cheese and crispy almond, crushed "Bodrum" olives, grape and mastic sauce

### "Zahter" Salad (v)

Spring onion, tomato, cucumber, "Antep" pistachio, "zahter", parsley, cumin, red pepper flakes, cold pressed olive oil pomegranate sauce

### Crushed "Çengelköy" Cucumber and Pistachio Salad (v) 🍴

Strained garlic "Torba" yoghurt, fresh mint, roasted Antep pistachio, crispy phyllo dough with pomegranate reduction

### Purslane Salad (v)

Garlic Ezine cheese, walnut, blueberries, capia pepper, vine tomato, fresh onion, Ayvalık cold press olive oil, served with basil and sesame cracker

### Mediterranean Oysters Plaki

Egg yolk "Miyane" and root vegetables, aromatic garden spices, "Lamas" lemon, extra virgin olive oil and fried spicy garlic country bread

## Soups

### Sour Red Lentil Soup (v)

Chickpeas, black mulberry, lemon, dry mint and fried eggplant

### Organic Chicken Soup with Saffron

Wild mushroom with Aegean wild herbs, brown wheat, chicken thigh, saffron, tomato, cream, fresh vegetables and herbs

### "Mehir" Soup with Almond

Boiled beef neck and bone juice, rice, dry cherry, pomegranate, corn, almond, beans, fresh herbs, wheat with red pepper oil

## Hot & Cold Ottoman Bites

### Classic Tuğra Treats 🍴

Leerfish "pastırma", "Mastave" sautéed chard leaves with octopus, garlic clotted yoghurt and olive oil, lentil "köfte" with Yedikule lettuce, Stuffed zucchini flower, organic Circassian chicken with walnut, eggplant "kaygana" with yoghurt, homemade hummus with virgin olive oil, rose flavored melon and white Ezine cheese

### Selection of "Dolma" with Mastic and Basil Olive Oil

"Kemer" eggplant, vine tomato, Antep bell pepper, Tokat vine leaves, apricot "Dolma" stuffed with rice, herbs, currants and pine nuts, sweet onion stew and crispy sesame "Simit"

### Grilled "Bayrampaşa" Artichoke

Shrimp salad, "Ayvalık" olive oil with red onion and pomegranate sauce

### Traditional "İskenderun" Prawns Casserole

Sautéed fresh prawns casserole, wild mushroom, fresh onion, garlic, sweet peppers, Çanakkafe tomato, butter, green lemon juice, topped with "kaşkaval" cheese

### Stuffed "Tokat" Vine Leaves with Plum

Minced lamb and beef meat, "Baldo" rice, fresh herbs and clotted buffalo yoghurt

### "Mülebbes Dolma"

Lamb and beef meat wrapped with eggplant served with green peas roasted in peppermint oil

### Hashish Calamari

Deep fried baby calamari with hashish, "Akça" potato "bastı" with onion, fresh aromatic herbs, walnut tartar sauce and fresh scented spices

### "Sac Oruğu" Flattened Kibbe

Oven roasted flattened kibbe stuffed with lamb and beef minced meat, walnut, roasted "Kemer" eggplant and pepper served with aromatic herbs relish

## Main Courses

<p><b>Testi” Lamb Casserole</b>  <span style="float: right;">105</span> Shoulder of lamb with tomato, potato, shallots, wild mushrooms, pepper, garlic and thyme served on rice Historians believe that the world’s first clay pot was made in Anatolia about 7000 BCE during the Neolithic era. Nowadays, pottery is made in many different ways throughout Anatolia for traditional cooking method.</p>	<p><b>Duck Tandır</b> <span style="float: right;">85</span> Oven roasted duck strips with “Akçeltik” rice, “zahter” turnip, herbs, grilled red pepper, green pistachio, almond, currants wrapped with phyllo dough and lavender honey duck jus with caramelized season fruits In 1539, for the circumcision celebrations of the prince Beyazit and Cihangir, the sons of Sultan Süleyman the Magnificent and Hürrem Sultan, was brought back wild duck. It was then cooked with rice, dried fruits, almonds and served with a dark gravy made from the cooking liquor.</p>
<p><b>“Külbastı”</b> <span style="float: right;">110</span> Your choice of sliced lamb loin or beef tenderloin or organic chicken thigh, served on smoked mashed eggplant with chestnut, Aegean wild herbal pancake, grilled tomato with sumac, pomegranate with red onion relish The method of cooking cutlets was introduced at the beginning of the 18th Century. The meat’s delicious taste comes from cooking it quickly in thin and flat slices. It was served at the official banquets of Sultan Mahmud the II. (1784 – 1839).</p>	<p><b>Oven Baked Whole Mediterranean Sea Bass in Rock Salt Dough</b> <span style="float: right;">300</span> (For two person) Whole sea bass filled with ginger, garlic, bay leaf, lime, olive oil, red onion, basil, grilled corn bread and stuffed seasonal vegetables with creamy mastic anise sauce The method of cooking in salt goes back to the 4th Century BC and has been used by many civilizations since the Turks carried this method, which they adopted during their migration from the Middle Asia to Anatolia, until the kitchens of the Ottoman palace.</p>
<p><b>“İskilip Dolma”</b> <span style="float: right;">105</span> Braised beef entrecote cooked in copper pot with garden vegetables, roasted shallots served with “Akçeltik” rice, mixed pickles and vinegar yoghurt salad “İskilip Dolması” meat dish has 500 years of Ottoman tradition. This dish was “Yeniçeri”s main meal which was believed that it keeps the soldiers full and strong for a long time during the wars.</p>	<p><b>Darne of Monkfish Stew with Lobster</b> <span style="float: right;">160</span> Shallots, garlic, tomato, aromatic fresh herbs with asparagus, grilled red pepper and “Akça” potato wrapped in paper served with olive oil lemon blossom sauce Fish was an indispensable course in the palace kitchens during the period of Sultan Mehmet the Conqueror; it was also prepared by different cooking techniques during 19th century and served at official banquets during the period of Abdulhamid the II. (1876 – 1909).</p>
<p><b>Lamb Shashlik</b> <span style="float: right;">110</span> Slices lamb medallions, onion, fresh thyme, vine tomato, green pepper, oven baked fresh potato with rosemary, “Gönen baldo” rice with butter and buffalo yoghurt It was first served at Ottoman Palaces kitchen at 19th century for official banquets hosted by the Sultan’s for official delegations.</p>	<p><b>Lamb Shank</b> <span style="float: right;">105</span> Boned meat, roasted onion “Herise”, cherry tomatoes, green pepper, fresh cumin, served with oven baked cherry and “Amasya” apple reduction. Lamb shank was a very popular dish in Eastern Anatolia during 15th century. According to historians; the “keşkek” was wholesome for soldiers to cure herve system, skin and lung illnesses.</p>
<p><b>Chicken Topkapı</b> <span style="float: right;">85</span> Organic chicken filled with oriental rice, pistachio, nuts, herbs, served on sautéed spinach, tomato relish, yoghurt and creamy chicken jus A traditional recipe dating back to 1582, which was served in Murat the III’s private events in Topkapı Palace.</p>	<p><b>“Sebzavat Aşı” - Vegetable Casserole (v)</b> <span style="float: right;">60</span> Baby artichoke, shallots, garlic, almond, cherry tomato, green and broad beans, eggplant, pepper, carrot, chickpeas, saffron, currants, pistachio, clove, fresh herbs served with crispy onion and baldo rice It has been told in the history books that the dishes prepared with the season vegetables were consumed in a great deal in Ottoman Palace especially during the era of Sultan Fatih Mehmet and that the vegetables were even grown in the garden of the palace.</p>
<p><b>Antep Pistachio “Muzhur” Kebab</b> <span style="float: right;">95</span> Grilled lamb and beef minced meat with herbs, onion, garlic served with “Firik” pilaf, onions parsley relish, grilled lavash bread, tomato, pepper and yoghurt Kebabs are fairly common dishes in Anatolia. The Persian Empire, once reigned in that region before the Ottoman Empire was founded, reflects the passion for grilled meat. Historical sources claim that Darius, Persian Emperor used to skewer grilled pieces of meat before the wars in order to show force and power.</p>	<p><b>Lamb Cubes “Kavurma” on Hummus</b> <span style="float: right;">70</span> Sautéed with own oil, green vine tomato, shallots, coriander pepper and fried sliced almond This lamb dish seared with its own oil without adding anything else was indispensable in the kitchen of the Palace and that of the feast tables during Ramadan.</p>