



**With a passionate commitment to cultural heritage,  
Seki invokes the sunny flavors of the earth.**

We know that the abundance created on earth by sun and water is the one source which gave birth to human civilization. Cappadocia generously displays the multicultural character of Anatolia, the cradle of civilization, carrying the legacy of the Luwians, Hittites and Assyrians. Seki, which means “terraces on the slopes”, transforms the cultural and agricultural heritage of Cappadocia into a true journey of taste with its international cuisine inspired by these lands.

Located in one of the oldest and largest monastery settlements in the world, above the Argos Cellar, Seki uniquely interprets its cuisine, flavored with seasonal crops harvested From Argos’ organic garden, with the unmatched touches of its chefs and modern cooking techniques. Seki invites its guests on a journey through layers of flavor, just like the “seki” From which it takes its name, with the combination of tastes From various cultures and a fascinating atmosphere with views extending to the unique Güvercinlik Valley and Mount Erciyes.



## **STARTERS**

**Artichoke Salad with Sour Cherry (VEGAN)(G)**

Toasted Bread, Green Apple, Pomegranate, Edamame, Dill and Lime

**Rocket Salad (V)(D)(GF)**

Mozzarella Cheese, Dried Tomato, Spring Onion and Lemon Dressing

**Avocado Broccoli Tartare (V)(GF)(D)**

Olive Oil and Grilled Halloumi

**Cheese Platter (D)(V)(N)(G)**

Danish Blue, Camembert, Goat Cheese, Gruyère and Plum Purée

**Deli Platter (G)**

Homemade Bresaola, Dried Meat, Pastrami, Smoked Duck and Plum Purée

(VEGAN) | (V) Vegetarian | (N) Nuts | (S) Shellfish | (G) Gluten | (D) Dairy | (E) Egg | (A) Alcohol  
(SE) Sesame | (SOY) | (F) Fish | (M) Mustard | (C) Celery | (L) Lupin | (P) Pork | (PE) Peanut  
(CR) Crustaceans | (MO) Mollusca | (GF) Gluten-Free | (LF) Lactose-Free  
(FF) Fat Free | (ORGANIC)

If you have any concerns regarding food allergies, please inform the service personnel before ordering. %10 service charge will be added.

## **APPETIZERS**

**Sandwich (G)(D)(V)**

Aged Kashar Cheese, Tomato, Lettuce, Cucumber and  
Cocktail Sauce

*Dried Meat / Beef Salami / Smoked Turkey / Grilled Chicken*

**Vegan Burger (VEGAN)(V)(G)**

Tofu, Caramelized Onion, Lettuce, Tomato, Pickle, Baked Potato and  
Charbroiled Red Pepper Sauce

**Seki Burger (G)(D)**

Smoked Beef Jerky, Caramelized Onion, Lettuce, Tomato, Pickle,  
Cheddar Cheese and French Fries

**Spicy Chicken Wings (GF)(C)**

Celery Stalk and Louisiana Sauce

**Homemade Nachos (G)(D)**

Tortilla Bread, Beef Fillet and Kashar Cheese

**French Fries (VEGAN)(V)(GF)**

*Plain / Peri Peri Seasoning*

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## **DESSERTS**

**Plum and Apple Galette (G)(D)(V)**  
Vanilla Sauce

**Marlenka (G)(N)(D)(V)**  
Forest Fruit, Honey Meringue and Walnut Praline

**Rice Pudding with Cream (D)(N)(V)**  
Caramelized Hazelnut

**Quince Dessert with Cinnamon (D)(V)(N)**  
Clotted Cream and Pistachio

**Chocolate Souffle (E)(D)(N)(V)(G)**  
Coconut Milk Foam and Orange Sauce

**'Baklava' (G)(D)(N)(V)**  
with Ice Cream

**Seasonal Fruit Platter (VEGAN)(V)**

**Ice Cream (D)(V)**  
Fruit Salad

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