

# SEKI

restaurant  
lounge-cellar

Dear Guests,

You are about to relish the best Cappadocian gastronomy with dishes prepared with the most natural ingredients.

At Seki Restaurant-Lounge & Cellar, we combine our very own garden's fresh products and local flavors with modern techniques to offer you the perfect experience of palatal delight. Try the traditional tastes of our locality prepared with our chefs' authentic touch and all natural and fresh ingredients. To select the right wine will not be an issue. Seki Cellar offers a rich selection of best local and foreign wines as well as our awarded wines produced at our own Argos Vineyards. You may visit our underground cellar which dates back thousands of years and pick your own wine bottle. You are also most welcome to enjoy our cocktails, alcoholic-nonalcoholic beverages at Seki Lounge overlooking the beautiful panorama of Pigeon Valley.

**Bon Appetit...**

*\*Our restaurant serves until 10.30 pm.*

## **SOUP**

'Tarhana' Soup	25₺
Soup of the Day	25₺

## **STARTERS**

<b>Rocket Salad with Artichoke Heart</b> <i>with Pickled Onions, Dried Tomatoes, Powdered Parmesan and Balsamic Vinegar Dressing</i>	50₺
<b>Purslane Salad with Strawberry</b> <i>with Mozzarella Cheese, Cherry Tomatoes, Peanut and Quince Molasses</i>	85₺
<b>Raw Spinach Salad</b> <i>with Dried Fruits, Red Onion, Mushroom and Soy Dressing</i>	60₺
<b>Green Tomato Salad</b> <i>with Parsley, Spring Onion and Chef's Special Sauce</i>	45₺
<b>Broccoli Tartare with Avocado</b> <i>with Halloumi Cheese, Edamame and Guacamole Sauce</i>	65₺
<b>Beet Caprese Salad</b> <i>with Goat Cheese, Green Apple, Rocket Leaves, Pistachio and Basil Oil</i>	50₺
<b>Fresh Green Herb Salad</b> <i>with Homemade Pot Cheese and Honey - Lemon Dressing</i>	50₺
<b>Warm Olive Salad</b> <i>with Wild Thyme, Sesame, Dried Tomato, Garlic and Parsley</i>	55₺
<b>Wild Rice Salad</b> <i>with Black Rice, Scallions, Peas, Baby Gem Lettuce, Cracked Green Olives and Lemon Dressing</i>	65₺
<b>Cheese Platter</b> <i>Goat Cheese, Camembert, Gruyère, Gorgonzola, 'Obruk' (a rare, local cave-aged Turkish cheese) with Prune Marmalade (from our garden)</i>	160₺
<b>Deli Platter</b> <i>Pastrami, Dried Meat, Roast Beef with Dried Fruits</i>	150₺

## **OLIVE OIL DISHES AND MEZZES**

<b>Artichokes Cooked in Olive Oil</b> <i>with Pine Nut Sauce</i>	70₺
<b>Stuffed Grape Leaves from Argos Vineyards Cooked in Olive Oil</b> <i>with Sour Cherry Sauce</i>	60₺
<b>Vegetable Antipasti with Grilled Shrimp</b> <i>Parsley Oil with Garlic</i>	120₺
<b>'Antep Fıstıklı Rafık'</b> <i>with Spread of Aged Feta and Goat Cheese, Roasted Pistachio and Olive Oil</i>	65₺
<b>Small Sea Bass Fillet Marinated with 'Raki'</b> <i>Turkish Strong Spirit Flavored with Anise, Fennel Confit with Orange</i>	75₺
<b>'Kış Gömeçisi'</b> <i>Boiled Wheat, Sautéed Grape Leaves, Chickpea and Strained Yoghurt with Garlic</i>	55₺

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

## **HOT STARTERS**

<b>Pan Fried Squid</b> <i>with Tartare Sauce</i>	<b>90₺</b>
<b>Pan Fried Liver</b> <i>with Pickled Onions and Butter Sauce</i>	<b>70₺</b>
<b>Turkish Beef Pastrami Grilled in Parchment Paper</b> <i>with Homemade Pot Cheese and Fresh Herbs</i>	<b>85₺</b>
<b>Homemade 'İçli Köfte'</b> <i>Fried Stuffed Cracked-Wheat Meatballs with Strained Yoghurt and Butter Sauce</i>	<b>85₺</b>
<b>Vegetable Antipasti</b> <i>Cauliflower, Eggplant, Zucchini, Capia Pepper, Carrot, Shallot, Garlic and Kalamata Olives</i>	<b>60₺</b>

## **PASTA**

<b>'Mantı' Turkish Ravioli</b> <i>with Plain Yoghurt or Yoghurt with Garlic and Chickpea Sauce with Butter</i>	<b>60₺</b>
<b>Mushroom Fettuccine</b> <i>with Alfredo or Gorgonzola Sauce</i>	<b>60₺</b>
<b>Penne Arrabbiata</b> <i>with Local Spicy Tomato Paste and Powdered Parmesan</i>	<b>55₺</b>

## **MAIN COURSES**

<b>Charbroiled Vegetable Platter</b> <i>Eggplant, Potato, Zucchini, Capia Pepper, Artichoke, Onion and Garlic Sauce with Olive Oil</i>	<b>100₺</b>
<b>Slow Cooked Crispy Duck Leg</b> <i>with Mashed Potato, Grilled Fig, Prune Marmalade (from our garden) and Sour Cherry Sauce</i>	<b>250₺</b>
<b>Chicken with Fresh Herb Marinade</b> <i>with Wild Rice, Smoked Red Pepper, Leek Chips and Parsley Sauce with Yoghurt</i>	<b>140₺</b>
<b>Octopus Flavoured with Basil Oil</b> <i>with Mashed Artichoke, Grilled Asparagus and Caper Flower</i>	<b>260₺</b>
<b>Grilled Sea Bass</b> <i>Sautéed Artichoke with Lime Sauce, Baby Gem Lettuce and Beet Sauce</i>	<b>180₺</b>
<b>Steamed Salmon with Vegetables</b> <i>with Sautéed Vegetable Antipasti and Parsley Sauce</i>	<b>150₺</b>
<b>Beef Filet Marinated in Fenugreek for 28 Hours</b> <i>with Mushroom Stew, Grilled Asparagus and Baked Potatoes</i>	<b>200₺</b>
<b>Beef Rib Asado</b> <i>with Sautéed Porcini Mushroom, Wheat Risotto and Demi-Glace Sauce</i>	<b>220₺</b>
<b>Beef Cheek Casserole Cooked in Soy Sauce</b> <i>with Mashed Potatoes, Cauliflower, Broccoli, Carrot and Gravy</i>	<b>180₺</b>
<b>'Testi Kebabi' Local Pottery Beef Kebab</b> <i>with Vermicelli Farro Pilaf</i>	<b>155₺</b>
<b>Grilled Lamb Chops</b> <i>with Spicy Charbroiled Eggplant, Steamed Vegetables and Espagnole Sauce</i>	<b>210₺</b>
<b>Lamb Loin</b> <i>with Charbroiled Vegetables, Asparagus and Pesto Sauce</i>	<b>230₺</b>

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