

SEKI

restaurant
lounge-cellar

Dear Guest,

You are about to relish the best of 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 and alcoholic-nonalcoholic beverages at Seki Lounge overlooking the beautiful panorama of Pigeon Valley.

Bon Appétit...

**Our restaurant serves until 10.30 pm.*

Soup

Tomato Soup	25₺
Soup of the Day	25₺

Starters

Mozzarella, Tomato and Eggplant Trio <i>with Pesto Sauce</i>	50₺
Smoked Salmon <i>with Sauce made of Aegean Cabbage Sprouts, Grapefruit, Orange and Parsley</i>	80₺
Zucchini Carpaccio <i>with Goat Cheese and Tabbouleh Salad with Arugula</i>	45₺
Fresh Green Herb Salad <i>Green Herbs, Local Pot Cheese, Pickled Red Cabbage and Honey - Lemon Dressing</i>	45₺
Garden Greens Salad <i>Arugula, Sorrel Leaves, Sun Dried Tomato and Artichoke Hearts</i>	45₺
Spinach Salad <i>Dried Fruits, Green Apple, Cultivated Mushroom and Soy Dressing</i>	50₺
'Gavurdağı' Salad <i>Tomato, Red Onion, Walnut, Parsley and Chef's Special Spicy Dressing</i>	45₺
Wild Rice & Olive Salad <i>Black Rice, Scallion, Pea, Baby Gem Lettuce, Cracked Green Olive and Lemon Dressing</i>	60₺
Halloumi Cheese Salad <i>Green Lentil, Green Herbs and Garlic Dressing</i>	50₺
Local Cheese Platter <i>'Obruk' Cheese, Local Pot Cheese, Creamy and Spicy Goat Cheese, Gruyere Cheese (a delicacy of Kars region), Crispy Pumpkin Sticks</i>	100₺

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

Olive Oil Dishes and Mezzes

Artichoke Confit <i>Served with Pea and Pine Nut Sauce</i>	65₺
Stuffed Grape Leaves from Argos Vineyards <i>Served with Cherries and Bulgur Wheat</i>	50₺
‘Antep Fıstıklı Rafık’ <i>Spread of Aged Feta and Goat Cheese, Roasted Pistachio</i>	60₺
Hummus; Antakya Style or with Turkish Pastrami <i>for Antakya Style: Sumac Spice, Gherkins and Cold Pressed Olive Oil</i>	50₺
‘Kış Gömeçi’ <i>Boiled Wheat, Sautéed Grape Leaves, Chickpea and Yoghurt with Garlic</i>	40₺
Warm Olive Salad <i>Wild Thyme, Sesame, Sun Dried Tomato, Garlic and Parsley</i>	50₺
Charbroiled Eggplant with Sautéed Liver <i>Condensed Yoghurt with Garlic</i>	60₺

Hot Starters

Turkish Beef Pastrami Grilled in Parchment Paper <i>Crispy Pastry, Local Pot Cheese, Fresh Herbs and Confit Cherry Tomato</i>	75₺
Sautéed Calf’s Liver <i>Fresh Herbs and Pickled Red Onions</i>	60₺
‘Kitel Raha’ <i>Mardin Style Steamed Dumpling Stuffed with Beef and Walnut, Served with Condensed Garlic Yoghurt, Sumac Spice and Butter</i>	60₺
Fried Spicy Shrimps <i>with Garlic, Local Spicy Dip and Grilled Lime</i>	75₺
‘Öcçe’ <i>Smoked Eggplant, Zucchini and Red Pepper, Served with Condensed Yoghurt with Garlic and Tomato Sauce</i>	50₺

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Homemade Pasta

Fettuccine Alfredo

with Oyster Mushroom

55₺

'Manti' - Turkish Ravioli

Served with Plain Yoghurt or Garlic Yoghurt, Herbed and Spiced Butter

55₺

'Erişte' - Traditional Hand Cut Pasta

with Walnut, Local Pot Cheese and Local 'Keş' Cheese

55₺

'Erişte' - Traditional Hand Cut Pasta with Goose Meat

with its Au Jus

75₺

Penne Arrabbiata

Tomato Sauce and Local Spicy Tomato Paste

50₺

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Main Courses

Slow Cooked Crispy Duck Leg	235₺
<i>Mashed Potato, Apple Marinated with Orange, Grilled Fig and Sour Cherry Sauce</i>	
Grilled Salmon	150₺
<i>Sautéed Spinach and Olive Salad</i>	
Steamed Seabass Casserole	150₺
<i>Potato, Tomato, Onion, Garlic, Parsley and Spinach</i>	
Chicken Confit	120₺
<i>Potato Rosti, Steamed Asparagus and Sage Sauce</i>	
Grilled Meatballs	130₺
<i>Baked Potato, Charbroiled Eggplant and Tomato Sauce</i>	
‘Çeltik Kebap’	150₺
<i>Shoestring Potatoes, Charbroiled Eggplant with Yoghurt and Tomato Sauce</i>	
Braised Beef Cheeks	160₺
<i>Sautéed Seasonal Vegetables and Potato Puree</i>	
Beef Filet Aged with Cumin	185₺
<i>Mushrooms Stew, Pan Fried Potatoes and Demi-Glace Sauce</i>	
Rib Eye Steak 300 g	190₺
<i>Baked and Extra Delicious Local Potato, Sautéed Mushroom and Mustard Sauce</i>	
Lamb Chops	190₺
<i>Herbed Charbroiled Eggplant, Steamed Vegetables and Madeira Sauce</i>	
Charbroiled Vegetables Platter	90₺
<i>Charbroiled Zucchini, Eggplant, Artichoke, Asparagus, Red Onion and Local Spicy Tomato Paste</i>	

Signature Dishes

‘Testi Kebabi’ Local Pottery Beef Kebab	145₺
<i>Kebab of Rib Eye Steak with Vermicelli Farro Pilaf</i>	
Slow Cooked Lamb Roast (for 4 People)	580₺
<i>Smoked Wheat Pilaf, Tzatziki, Local Spicy Tomato Paste</i>	

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