



### **NAHITA “A Good Place”**

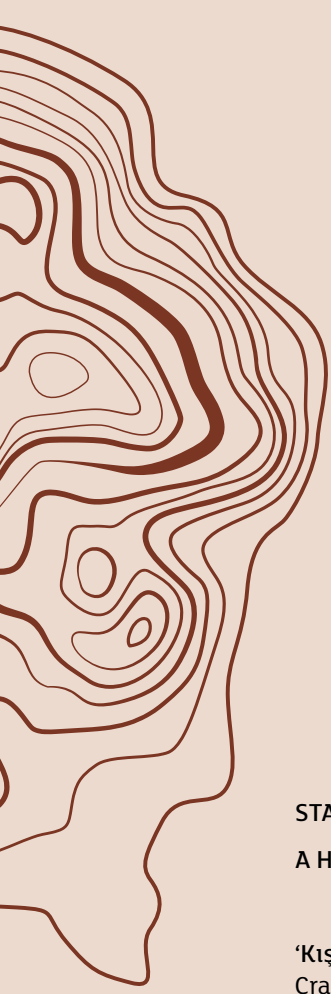
Inspired and nourished by its Anatolian roots, respectful of its geography, history, and cultural continuity, Nahita, the new star of Anatolian cuisine, harbors the mindfulness that lacks in the new world. Nahita’s “good” sense and approach is reflected throughout its philosophy, narrative, service, and dishes.

Nahita’s menu is curated through produce from an area of 60km diameters, where most significant Neolithic Age settlements can be found. This area has become most valuable within time thanks to the fertilization of its soil with volcanic ash that has led to the development of expertise in agriculture, farming, and handicrafts. Cappadocia, one of the few areas where life has uninterruptedly persisted for around 11 thousand years, is among the most outstanding examples of this period, when social order was altered, and urbanized life started.

Opposing the waste that stems from the pursuit of perfection and becoming the “best,” Nahita shelters approaches that will create a legacy for the future of the world, nature and cultural heritage in its identity to be “A Good Place” for its employees, guests and Anatolia’s dearest.

In guidance of its philosophy of being “A Good Place,” Nahita’s cuisine is simple yet intricately connected to the past while shining a light to the future. A “good” kitchen that collects rainwater, grows its own products, consumes what it produces, transforms its waste, does not exceed 60 km in product supply, and ultimately expresses respect for the world, nature, and future generations.

By reconnecting food with history, geography, and cultural heritage, Nahita reclaims Anatolia through its recipes, cooking methods, and presentations.



## STARTERS FROM ANATOLIAN CUISINE

**A Hot Soup Before Your Meal** (G) (D)

**'Kış Gömeci'** (D) (V) (G)

Cracked wheat, chickpeas and strained yogurt

**Wild Thyme Salad** (VEGAN) (V) (GF)

Za'atar, kapia pepper, tomato paste, red pepper paste, spring onion, pomegranate molasses and parsley

**Muhammara** (V) (G) (N) (PE)

Kapia pepper, peanut, red pepper paste, pomegranate molasses and cumin

**Meze Trio** (V) (G) (D) (PE) (N)

'Kış Gömeci', wild thyme salad and muhammara

**Hummus** (D) (V) (GF) (SE)

Garlic, lemon juice, cumin, tahini sauce, Argos pickles and extra virgin olive oil

**Celery with Apple** (G) (SE) (V) (D)

Green apple, walnuts, strained yogurt and sesame

**Cheese and Antipasti Platter** (D) (G)

Pastrami, dried meat, local blue cheese, tabal cheese, 'çömlek' cheese and obruk cheese

## LOCAL SEASONAL SALADS

**Grilled Lettuce Salad** (G) (D) (M) (V)

Lettuce, lemon juice, 'Ezine' cheese, aged kasseri cheese, dijon mustard and caper

**Beetroot Salad with Goat Cheese** (V) (GF) (D)

Cucumber, apple, dill and sour cherry

**Green Salad** (VEGAN) (V) (GF) (LF)

Cracked wheat, dried fruits, lettuce, basil, sorrel, arugula and extra virgin olive oil

**Charbroiled Vegetable Salad** (D) (V) (GF)

Eggplant, kapia pepper, tomato, local pepper, goat cheese, garden greens and extra virgin olive oil

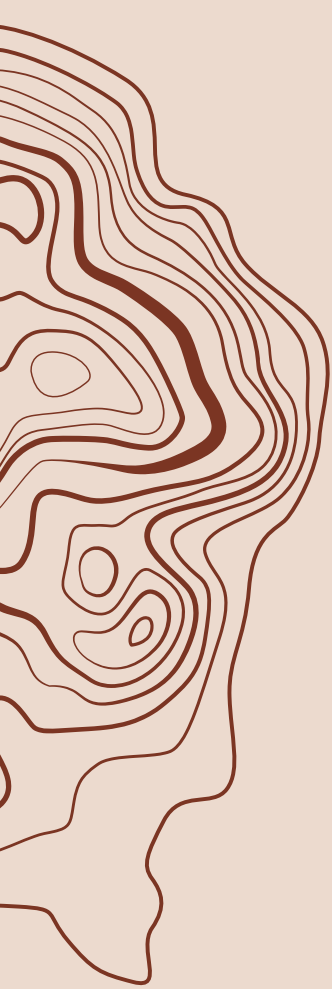
**Winter Salad** (D) (V) (G)

Radish, quince, apple, seasonal greens, local cheese, pomegrate and rye bread

(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.  
All prices are inclusive of VAT. 10 % service charge will be added.

## STARTER & SALAD



## APPETIZERS

**Nahita Olive Oil Dish** (VEGAN) (V) (GF) (LF)  
Celery, beetroot, quince, carrot, leek and orange juice

**Stuffed Onions with Lamb** (GF) (LF) (PE)  
Sumac and dried mint

**Nevşehir Potato Chips** (V) (D) (GF)  
Lemon, garlic, strained yogurt, parsley, black pepper and sumac

**Hummus with Pastrami** (SE) (GF)  
Garlic, lemon juice, cumin, tahini sauce,  
sweet paprika powder and sesame seeds

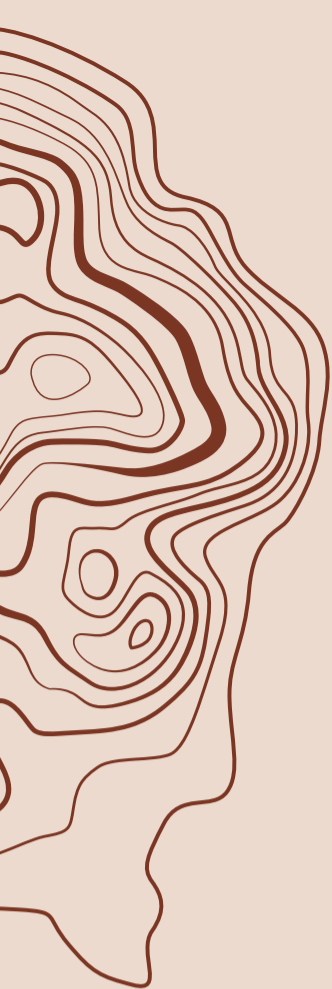
**Pan-Fried Liver** (D) (GF)  
Charbroiled eggplant with yogurt and garlic, pickled red onion,  
parsley, spring onion, thyme and chili flake

**‘Yağlama’** (G) (D)  
Homemade lavash, minced meat, fresh mint, yogurt with  
garlic and homemade tomato sauce

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## APPETIZER



### A FEAST OF ANATOLIAN FLAVOURS

**Homemade 'Manti'** (G) (D)

Chickpea sauce with butter and yogurt with or without garlic

**Grilled Chicken** (GF) (D)

Potato, charbroiled tomato and pepper

**Grilled Bullhead Fish** (SOY) (F) (LF) (GF)

Spinach, leek, green onion and lemon

**Meatballs** (D) (GF)

French fries, homemade tomato sauce and Nevşehir yogurt

**'Nevşehir Tava'** (G) (D)

Pan-fried beef tenderloin, garlic, kapia pepper, green pepper, red pepper paste, butter, allspice, cumin and pita bread

**Grilled Fillet Steak** (SOY) (G)

Charbroiled vegetables and marrow sauce

**'Şaşlık'** (G) (D)

Beef tenderloin skewer, grilled pita, yogurt and butter sauce

**Beef Ribs** (SOY) (G)

Mashed potato and caramelized onion

**Happena** (G) (M)

Beef tenderloin, whole wheat bread, caramelized onion, currants and apricot

**'Küşleme'** (G) (D)

Grilled eggplant, local pastry and butter

**'Ecri'** (SOY) (G) (D)

Lamb shoulder, mashed vegetables and bulgur pilaf with chestnut and cream

### DECADENT DESSERTS

**Flour Halva with Molasses** (G) (V) (N)

**Apple and Olive Oil Baklava** (G) (V)

**Turkish Custard and Phyllo Dough Dessert** (G) (D) (N)

**'Kadayıf' Homemade Crumpets with Cherry** (G) (N) (D) (V)

**Charbroiled Quince Dessert** (D) (V) (N)

**Baked Pumpkin** (D) (V) (N)

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## MAIN COURSE & DESSERT