

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	45₺
Soup of the Day	45₺

STARTERS

Rocket Salad with Artichoke Heart <i>with Pickled Onions, Dried Tomatoes, Powdered Parmesan and Balsamic Vinegar Dressing</i>	60₺
Grilled Vegetable Salad <i>with Mozzarella Cheese, Confit Tomatoes, Mediterranean Greens, Peanut and Pesto Sauce</i>	85₺
Raw Spinach Salad <i>with Dried Fruits, Red Onion, Mushroom and Soy Dressing</i>	65₺
Green Tomato Salad <i>with Parsley, Spring Onion and Chef's Special Sauce</i>	55₺
Broccoli Tartare with Avocado <i>with Halloumi Cheese and Guacamole Sauce</i>	75₺
Beet Caprese Salad <i>with Goat Cheese, Green Apple, Rocket Leaves and Basil Oil</i>	70₺
Fresh Green Herb Salad <i>with Homemade Pot Cheese and Honey - Lemon Dressing</i>	55₺
Smoked Duck Salad <i>with Fresh Green Herbs, Mediterranean Greens, Soybean Sprouts and Orange Dressing</i>	85₺
Anatolian Cheese Platter <i>Goat Cheese- Thrace, Blue Cheese- Niğde, Gruyère-Kars, 'Mihaliç' Cheese- Bursa, 'Obruk' Cheese-Divle</i>	195₺
Deli Platter <i>Pastrami, Dried Meat, Roast Beef with Dried Fruits</i>	210₺

OLIVE OIL DISHES AND MEZZES

Artichokes Cooked in Olive Oil <i>with Pine Nut Sauce</i>	90₺
Dried Stuffed Eggplant with Spicy Lamb and Rice <i>Yoghurt with Garlic and Gravy</i>	80₺
'Antep Fıstıklı Rafık' <i>with Spread of Aged Feta and Goat Cheese, Roasted Pistachio and Olive Oil</i>	80₺
Small Sea Bass Fillet Marinated with Fresh Herbs <i>Turkish Strong Spirit Flavored with Anise, Fennel Confit with Orange</i>	110₺
Salmon Gavlax <i>with Mango Salsa, Rocket Leaves, Capers and Parsley Oil</i>	120₺
'Kış Gömeçi' <i>Boiled Wheat, Sautéed Grape Leaves, Chickpea and Strained Yoghurt with Garlic</i>	60₺

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

HOT STARTERS

Pan Fried Squid <i>with Tartare Sauce</i>	120₺
Pan Fried Liver <i>with Pickled Onions and Butter Sauce</i>	80₺
Turkish Beef Pastrami Grilled in Parchment Paper <i>with Homemade Pot Cheese and Fresh Herbs</i>	125₺
Homemade 'İçli Köfte' <i>Fried Stuffed Cracked-Wheat Meatballs with Strained Yoghurt and Butter Sauce</i>	90₺
Shrimp Casserole <i>with Local Spicy Tomato Paste</i>	110₺

PASTA

'Mantı' Turkish Ravioli <i>with Plain Yoghurt or Yoghurt with Garlic and Chickpea Sauce with Butter</i>	100₺
Fettuccine Alfredo <i>with Oyster Mushrooms</i>	95₺
Penne Arrabbiata <i>with Local Spicy Tomato Paste and Powdered Parmesan</i>	70₺

MAIN COURSES

Charbroiled Vegetable Platter <i>Eggplant, Potato, Zucchini, Capia Pepper, Artichoke, Onion and Garlic Sauce with Olive Oil</i>	130₺
Slow Cooked Crispy Duck Leg <i>with Mashed Potato, Grilled Fig and Sour Cherry Sauce</i>	280₺
Chicken with Fresh Herb Marinade <i>with Wild Rice, Smoked Red Pepper, Leek Chips and Parsley Sauce with Yoghurt</i>	160₺
Octopus Flavoured with Basil Oil <i>with Mashed Artichoke, Grilled Asparagus and Caper Flower</i>	300₺
Grilled Sea Bass <i>with Mashed Artichoke, Pea, Red Beet and Citrus Sauce</i>	200₺
Salmon Deglaze <i>Quinoa with Dried Grape and Pine Nut, Steamed Vegetables and Lime Sauce</i>	190₺
Beef Filet Marinated in Fenugreek for 28 Hours <i>with Mushroom Stew, Grilled Asparagus and Baked Potatoes</i>	210₺
Beef Rib Asado <i>with Sautéed Porcini Mushroom, Wheat Risotto and Demi-Glace Sauce</i>	230₺
Beef Cheek Casserole Cooked in Soy Sauce <i>with Mashed Potatoes, Cauliflower, Broccoli, Carrot and Gravy</i>	190₺
'Testi Kebabi' Local Pottery Beef Kebab <i>with Vermicelli Farro Pilaf and Buffalo Yogurt</i>	170₺
Grilled Lamb Chops <i>with Spicy Charbroiled Eggplant, Steamed Vegetables and Espagnole Sauce</i>	240₺
Lamb Loin <i>with Charbroiled Vegetables, Asparagus and Pesto Sauce</i>	260₺

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