



Dear Guests,

You are about to relish the best of Cappadocian gastronomy with dishes prepared with the freshest ingredients.

At Seki Restaurant-Lounge & Cellar, we combine our very own garden's fresh produce and local flavors with modern techniques to offer you the perfect palatal experience. Try the traditional tastes of our local cuisine prepared with our chefs' authentic touch and all natural and fresh ingredients.

At Seki, the wine pairing to your dish will never be an issue. Our naturally carved, underground Seki Cellar offers a rich selection of the best local and foreign wines as well as our own awarded wines produced at Argos Vineyards. Please ask your server if you would like to visit our underground cellar which dates back thousands of years and pick your own wine bottle. To continue your Seki experience, you are welcome to enjoy our cocktails, alcoholic and 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₺
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₺
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, Peanut 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

Artichokes Cooked in Olive Oil <i>with Pine Nut Sauce</i>	90₺
'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 Gravlax <i>with Mango Salsa, Rocket Leaves, Capers and Parsley Oil</i>	120₺
'Kış Gömeçisi' <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 ₺
Shrimp Casserole <i>with Local Spicy Tomato Paste</i>	110 ₺

PASTA

'Manti' 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 ₺
Chicken with Fresh Herb Marinade <i>with Wild Rice, Smoked Red Pepper, Leek Chips and Parsley Sauce with Yoghurt</i>	160 ₺
Salmon Deglaze <i>Quinoa with Dried Grape and Pine Nut, Steamed Vegetables and Lime Sauce</i>	190 ₺
'Çeltik Kebap' <i>with Shoestring Potatoes, Charbroiled Eggplant with Yoghurt and Tomato Sauce</i>	195 ₺
'Eli Böğründe' <i>Rib Eye Steak Pieces Roast with Shallot, Garlic, Tomato and Pepper</i>	160 ₺
Grilled Meatballs <i>with Baked Potato, Charbroiled Eggplant and Tomato Sauce</i>	160 ₺
'Testi Kebabi' Local Pottery Beef Kebab <i>with Vermicelli Farro Pilaf and Buffalo Yoghurt</i>	170 ₺
Grilled Lamb Chops <i>with Spicy Charbroiled Eggplant, Steamed Vegetables and Espagnole Sauce</i>	240 ₺

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