



**With a passionate commitment to cultural heritage,
Seki invokes the sunny flavors of the earth.**

We know that the abundance created on earth by sun and water is the one source which gave birth to human civilization. Cappadocia generously displays the multicultural character of Anatolia, the cradle of civilization, carrying the legacy of the Luwians, Hittites and Assyrians. Seki, which means “terraces on the slopes”, transforms the cultural and agricultural heritage of Cappadocia into a true journey of taste with its international cuisine inspired by these lands.

Located in one of the oldest and largest monastery settlements in the world, above the Argos Cellar, Seki uniquely interprets its cuisine, flavored with seasonal crops harvested from Argos’ organic garden, with the unmatched touches of its chefs and modern cooking techniques. Seki invites its guests on a journey through layers of flavor, just like the “seki” from which it takes its name, with the combination of tastes from various cultures and a fascinating atmosphere with views extending to the unique Güvercinlik Valley and Mount Erciyes.

SOUPS

Soup of the Day

COLD STARTERS

Salmon Ceviche (GF)(F)

Parsley, Fresh Coriander, Hot Pepper, Soy and Lime Sauce

Avocado Broccoli Tartare (V)(GF)(D)

Cold Pressed Olive Oil and Grilled Halloumi

Beet Caprice (V)(GF)

Granny Smith, Goat Cheese, Peanuts, Basil and Pesto Sauce

'Antep Fıstıklı Rafik' (V)(D)(N)

Spread of Aged Feta and Goat Cheese, Roasted Pistachio, Cream and Extra Virgin Olive Oil

Artichoke Shrimp Avocado (GF)(S)

Extra Virgin Olive Oil and Fried Dill

'Pirpirim' (GF)(D)(N)

Purslane, Green Apple, Walnut and Fresh Herb Oil

Octopus Carpaccio (GF)(S)(F)

Pineapple, Arugula Leaves and Citrus Sauce

Artichoke Cooked in Olive Oil (VEGAN)(V)(GF)(PE)

Confit Cherry Tomato, Pea, Carrot and Pine Nut Sauce

Cheese Platter (D)(V)(N)(G)

Roquefort, Camembert, Goat Cheese, Gruyere and Plum Purée

Deli Platter (G)

Roast Beef, Smoked Meat, Pastrami, Smoked Duck and Plum Purée

(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. %10 service charge will be added.

SALADS

Artichoke Salad with Sour Cherry (VEGAN)(V)(LF)(G)

Toasted Bread, Green Apple, Pomegranate, Edamame, Dill and Lime

Spring Salad (V)(D)(GF)

Mozzarella Cheese, Tomato, Green Onion, Arugula, Purslane, Parsley, Olive and Lime Sauce

Green Salad from the Argos Gardens (V)(D)(GF)

Iceberg, Sorrel, Mint, Parsley, Green Onion, Quinoa, Edamame, Pomegranate Seeds and Grilled Halloumi

Rocket Salad (V)(D)(GF)

Tomato, Radish, Plum, Pomegranate, Avocado, Fresh Cheese and Lime Sauce

Smoked Duck Salad (GF)

Mediterranean Greens, Grapefruit, Radish and Orange Sauce

Spinach Salad with Soy Sauce (VEGAN)(V)(SOY)(G)

Red Onion, Capia Pepper, Green Apple, Dried Fruit and Olive Oil

HOT STARTERS

Shrimp Casserole (F)(S)

Butter, Garlic and Local Spicy Sauce

Duck Arancini (G)(D)(E)

Orange Mascarpone and Citrus Sauce

Homemade 'İçli Köfte' (D)(G)(PE)

Fried Stuffed Cracked-Wheat Meatballs with Strained Yogurt and Butter Sauce

Vegetable Pastry Role (VEGAN)(V)(G)(SOY)

Avokado Purée, Sweet & Sour Sauce and Teriyaki Sauce

PASTA

Spinach Fettuccine (G)(V)(D)(E)

Wild Mushroom, Cream and Parmesan Cheese

Penne Arrabbiata (G)(V)(D)(E)

with Parmesan Cheese

Bolognese Tagliatelle (G)(E)(C)

Onion, Garlic, Tomato, Celery Stalk and Mince Beef Meat

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MAIN COURSES

Deglazed Salmon (GF)(D)(A)(F)

Sautéed Artichoke, Olive Salad and Lime Sauce

Grilled Sea Bass (GF)(D)(F)(A)

Smoked Baby Gem Lettuce, Sour Quinoa and Gorgonzola Sauce

Grilled Chicken (D)(GF)

Pepper, Wild Rice, Edamame and Basil Cream

Lamb Chops Marinated with Wild Thyme (GF)(D)

Grilled Eggplant, Mashed Chickpea, Charbroiled Vegetables and Fresh Herb Sauce

26-Hour Cooked Lamb Shoulder (GF)

Caramelized Onion, Sautéed Oyster Mushrooms, Mashed Plum and Jus Sauce

Confit Lamb Shank (G)(D)

Local “Keşkek” and Burnt Butter with Fresh Herbs

Lamb Karsky (G)(SE)(D)(G)(SOY)

Mashed Potatoes, Spinach Root, Broccoli, Oyster Mushrooms and Fresh Herb Sauce

Asado Braising (D)(G)(SOY)

Wheat Risotto, Steamed Vegetables and Its Own Sauce

Filet Mignon Flemish Style (D)(G)(SOY)

Spinach Root, Green Onion, Creamy Potatoes and Demi-Glace Sauce

Local Clay Pot “Testi” Kebab (G)

Pickles, Roasted Eggplant with Yogurt and ‘Kavılca’ Pilaf

Stuffed Dried Eggplant Cooked in Casserole (VEGAN)(V)(GF)

Rice, Pepper, Capia Pepper, Garlic, Tomato, Homemade Tomato Paste, and Its Own Souce

Seasonal Charbroiled Vegetables Platter (VEGAN)(V)(GF)(LF)

Eggplant, Zucchini, Capia Pepper, Oyster Mushrooms, Tomato, with Local Spicy Sauce

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DESSERTS

Turkish Delight and Orange Crème Brûlée (G)(D)(V)(E)
Fruit Salad and Chocolate Sticks

Marlenka (G)(N)(D)(V)
Forest Fruit, Honey Meringue and Walnut Praline

San Sebastian Cheesecake (G)(D)(V)
Chocolate Sauce

Panna Cotta with Blueberry (D)(V)(N)
Dried Fruit Bar and Ice Cream

Chocolate Soufflé (E)(D)(N)(V)(G)
with Forest Fruit Ice Cream

Parfait with Orange and Chocolate (D)(N)
with Caramelized Pistachio

'Baklava' (G)(D)(N)(V)
Ice Cream

Seasonal Fruit Platter (VEGAN)(V)

Ice Cream (D)(V)
Fruit Salad

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