

# 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

## **STARTERS**

Artichoke Cooked in Olive Oil (VEGAN) (V) (GF) (PE) Confit Cherry Tomato, Pea and Pine Nut Sauce

'Antep Fıstıklı Rafık' (V)(D)(N) Spread of Aged Feta and Goat Cheese, Roasted Pistachio, Cream and Olive Oil

Avocado Broccoli Tartare (V)(GF)(D) Extra Virgin Olive Oil and Grilled Halloumi

Cheese Platter (D)(V)(N)(G) Roquefort, Camembert, Goat Cheese, Gruyère 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)

# **SALADS**

Artichoke Salad with Sour Cherry (VEGAN) (GF) (V) (LF) Toasted Bread, Green Apple, Pomegranate, Edamame, Dill and Lime

Green Salad from the Argos Gardens (V) (D) (GF) Iceberg, Sorrel, Mint, Parsley, Green Onion, Quinoa, Edamame, Pomegranate Seeds and Grilled Halloumi

Grilled Vegetable Salad (VEGAN) (GF) (V) (LF) Garden Greens, Zucchini, Eggplant, Capia Pepper, Asparagus, Confit Tomatoes and Pesto Sauce

Smoked Duck Salad (GF) Mediterranean Greens, Grapefruit, Radish and Orange Sauce

Grilled Beef Salad (GF)
Spinach, Lettuce, Mushroom, Parsley, Dill, Green Onion with Halloumi and Soy Sauce

Grilled Chicken Salad (GF) Iceberg, Avocado, Arugula, Red Onion, Cherry Tomato and Mustard Sauce

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### **HOT STARTERS**

Homemade 'İçli Köfte' (D) (G)

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

Shrimp Casserole (F)(CR)(S)

Butter, Garlic and Local Spicy Sauce

Homemade 'Manti' (G) (D)

Yogurt and Chickpeas with Tomato Sauce

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

with Parmesan Cheese

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#### **MAIN COURSES**

Steamed Sea Bass (GF)(D)(A)(F) Tomato, Onion, Lemon, Baby Potato, Parsley and Olive

Pan Fried Chicken (D) (GF)
Pepper, Wild Rice and Basil Cream

Grilled Veal Medallions (D) (GF)
Spinach Root, Green Onion, Creamy Potatoes and Demi-Glace Sauce

Lamb Chops Marinated with Wild Thyme (GF) (D)
Grilled Eggplant, Mashed Chickpea Paste and Spicy Sauce

'Çeltik' Kebab (D) (GF)
Beef Slices, Shoestring Fried Potatoes, Strained Yogurt and Tomato Sauce

Seasonal Charbroiled Vegetables Platter (VEGAN) (V) (GF) (LF) Eggplant, Zucchini, Capia Pepper, Oysters Mushrooms, Tomato with Local Spicy Sauce

## **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 Souffle (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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