
restaurant
lounge

## 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 Fistıklı 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)

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) (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 'Mantı' (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)<br>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

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## DESSERTS

Turkish Delight and Orange Crème Brûlée (G) (D) (V) (E)<br>Fruit Salad and Chocolate Sticks<br>Marlenka (G)(N)(D)(V)<br>Forest Fruit, Honey Meringue and Walnut Praline<br>San Sebastian Cheesecake (G)(D) (V)<br>Chocolate Sauce<br>Panna Cotta with Blueberry (D)(V)(N)<br>Dried Fruit Bar and Ice Cream<br>Chocolate Souffle (E) (D) (N) (V) (G)<br>with Forest Fruit Ice Cream<br>Parfait with Orange and Chocolate (D) (N)<br>with Caramelized Pistachio<br>'Baklava' (G)(D)(N)(V)<br>Ice Cream<br>Seasonal Fruit Platter (VEGAN)(V)<br>Ice Cream (D)(V)<br>Fruit Salad

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