



Dear guest,

You are about to relish the best of Cappadocian gastronomy.

At Seki Restaurant – Lounge & Cellar, we combine our very own garden's fresh products and local flavors with modern techniques to offer you a perfect experience of palatal delight.

Try the traditional tastes of our locality with our chefs' authentic touch and all natural 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 from our own Argos

Vineyards. You may visit our underground cellar and pick your own wine bottle. You are also most welcome to enjoy our cocktails, alcoholic- nonalcoholic beverages at Seki Lounge overlooking to the beautiful panorama of Pigeon Valley.

**Bon Appetite...**

\*Restaurant dinner is served until 10.30 pm.

## SOUP

**Tomato Soup** .....

**Soup of The Day** .....

## MEZZES

**'Antep Fıstıklı Rafık'** .....

Spread of Aged Feta & Goat Cheese, Roasted Pistachio

**Roasted Zucchini** .....

Condensed Yoghurt with Garlic & Roasted Walnuts

**Hummus; Antakya Style or with Turkish Pastrami** .....

For Antakya Style: Sumac Spice, Gherkins & Cold Pressed Olive Oil

**'Kış Gömeçi'** .....

Boiled Wheat, Sautéed Grape Leaves, Chickpea & Yoghurt with Garlic

**Marrow Olive Salad** .....

Wild Thyme, Sesame, Sun Dried Tomato, Garlic & Parsley

**'Kuru Cacık'** .....

Tzatziki with Condensed Yoghurt

**Lamb Liver & Charbroiled Eggplant** .....

Condensed Yoghurt with Garlic

**Spinach Spread** .....

Sautéed Spinach, Condensed Yoghurt with Garlic & Sautéed Lamb

## FROM THE STONE OVEN

**'Lahmacun' Turkish Flat Bread**.....

Topped with Spicy Lamb, Vegetables and Herbs

**'Konya Etli Ekmek' Baked Pita Bread** .....

with Hand Chopped Lamb and Vegetables

*If you have any concerns regarding food allergies,  
please inform the service person before ordering.*

*%10 service charge will be added.*

## OLIVE OIL DISH

**Confit of Artichoke**.....  
with Peas & Pine Nuts

**'İmam Bayıldı' Baked Eggplant** .....  
Charbroiled Eggplant Stuffed with Tomato, Onion & Red Pepper

**Local Stuffed Grape Leaves** .....  
With Cherry Syrup & Bulgur Wheat

**Confit of Leak**.....  
Baked Tomato with Celery and Leaks

## STARTERS

**Fresh Green Herb Salad**.....  
Green Herbs, Local Pottery Cheese, Red Cabbage Pickle & Honey - Lemon Dressing

**Garden Greens Salad**.....  
Arugula, Sorrel Leaves, Sun Dried Tomato & Artichoke Hearts

**Spinach Salad**.....  
Dry Fruits, Pomegranate Seeds & Dressing

**'Gavurdağ' Salad** .....  
Tomato, Onion, Walnut, Parsley and Spicy Dressing

**Wild Rice & Olive Salad**.....  
Black Rice, Scallions, Peas, Baby Gem Lettuce & Olive Oil Dressing

**Smoked Salmon Salad**.....  
Green Lentil, Cabbage Sprouts & Garlic Dressing

**Halloumi Salad** .....  
Green Lentil, Green Herbs & Garlic Dressing

**Local Cheese Platter**.....  
'Obruk' Cheese, Local Pottery Cheese, Creamy Goat Cheese, Kars Gruyere, Crispy Pumpkin

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## HOT STARTERS

**Turkish Pastrami Grilled in Parchment Paper** .....  
Crispy Pastry, Local Pottery Cheese, Fresh Herbs and Confit Cherry Tomato

**Shiitake Mushroom Risotto**.....  
with Seafood & Basil

**Sauteed Lamb Liver** .....  
Fresh Herbs & Red Onion Pickle

**Stuffed Grape Leaves**.....  
Grounded Beef and Cracked Wheat Stuffed Grape Leaves & Served with His Own Jus

**'Kitel Raha'** .....  
Steamed Beef & Walnut Stuffed Dumpling, Yoghurt with Garlic, Sumac Spice & Butter

**Spicy Shrimps** .....  
with Garlic, Local Spicy Dip & Grilled Lime

**'Mücver' Zucchini Fritters** .....  
Beetroot Chips & Fennel Dip

**'Öcce'** .....  
Smoked Eggplant, Zucchini & Red Pepper, Condensed Yoghurt with Garlic & Tomato Sauce

**'İçli Köfte' Stuffed Dumpling**.....  
Deep Fry Dumpling, Grounded Beef Boil Nuts and Pimento Spice

## HOMEMADE PASTA

**Fettuccine Alfredo** .....  
Chef's Special Meatball

**'Mantı' Turkish Dumpling**.....  
Served with Plain Yoghurt or Garlic Yoghurt & Herbed and Spiced Butter

**'Erişte' Traditional Hand Cut Pasta** .....  
with Walnut, Local Pottery Cheese & 'Keş' Chard Cheese

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## MAIN COURSES

**Slow Cooked Duck Leg** .....  
Mashed Potato, Squash Seed, Apple Marinated with Orange, Grilled Fig & Sour Cherry Sauce

**Grilled Salmon**.....  
Sautéed Spinach & Olive Salad

**Grilled Seabass** .....  
Risotto Milanese & Fresh Herbs Sauce

**Steamed Seabass Casserole**.....  
Potatoes, Onions, Garlic, Parsley & Spinach

**Grilled Chicken** .....  
'Firik' Smoked Wheat Pilaf, Pumpkin Puree, Cabbage Sprouts & Local Spicy Tomato Paste

**Meatballs & Pita Bread** .....  
Tomato Sauce, Grilled Pepper & Tomato, Buffalo Yoghurt & Burnt Goat Butter

**'ÇeltiKebab'** .....  
Beef medallions, Meatballs on Pita Bread, Charbroiled Eggplant with Yoghurt & Burnt Goat Butter

**Braised Beef Cheeks**.....  
Sautéed Seasonal Vegetables & Potato Puree

**Beef Filet Aged with Cumin** .....  
Mushrooms Stew & Pan Fried Potatoes

**Rib Eye Steak 300 gr**.....  
Baked Local Barren Potatoes, Sautéed Mushrooms, Mustard Sauce

**Lamb Chops**.....  
Goat Cheese & Herbed Charbroiled Eggplant, Sautéed Leeks, Madeira Sauce

**Slow Cooked Lamb Roast**.....  
Tzatziki, Local Spicy Tomato Paste, Charbroiled Eggplant

**Charbroiled Vegetables Platter** .....  
Broiled Zucchini, Eggplant, Artichoke, Onion & Local Spicy Tomato Paste

## SIGNATURE DISHES

**'Testi Kebabı' Local Pottery Beef Kebab** .....  
Crashed Wheat Pilaf with Angel Hair Noodle

**Slow Roasted Asado (for 4 People)**.....  
Smoked Wheat Pilaf, Tzatziki, Local Spicy Tomato Paste

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