

The logo for Seki Restaurant features the word "SEKI" in large, bold, dark brown letters with a weathered, wood-grain texture. Below it, the words "restaurant" and "lounge-cellar" are written in a smaller, black, typewriter-style font, stacked on two lines.

SEKI
restaurant
lounge-cellar

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 and Cuban 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 and Olive Oil Vegetables

Confit of Artichoke

with Peas and Pine Nuts

'Imam Bayıldı' Baked Eggplant

Charbroiled Eggplant Stuffed with Tomato, Onion and Red Pepper

Local Stuffed Grape Leaves

with Cherry Syrup and Bulgur Wheat

'Antep Fıstıklı Rafık'

Aged Feta & Goat Cheese Spread, Roasted Pistachio

Hummus; Antakya Style or with Turkish Pastrami

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

Kuru Cacık

Tzatziki with Condensed Yoghurt

Marrow Olive Salad

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

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

%10 service charge will be added.

Starters

Fresh Green Herb Salad

Green Herbs, Local Pottery Cheese, Red Cabbage Pickle and Honey - Lemon Dressing

Garden Greens Salad

Arugula, Sorrel Leaves, Sun Dried Tomatoes and Artichoke Hearts

Spinach Salad

Dry Fruits, Pomegranate Seeds & Dressing

'GavurdağSalad

Tomatoes, Onions, Walnuts, Parsley and Spicy Dressing

Wild Rice & Olive Salad

Black Rice, Scallions, Peas, Baby Gem Lettuce and Olive Oil Dressing

Halloumi Salad.....

Green Lentil, Green Herbs & Garlic Dressing

Local Cheese Platter

Obruk, 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

'Kitel Raha'...

Steamed Beef & Walnut Stuffed Dumpling, Yoghurt with Garlic, Sumac & Butter

Stuffed Grape Leaves...

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

'Mücver' Zucchini Fritters...

Beetroot Chips & Fennel Dip

Homemade Pasta

'Erişte' Traditional Hand Cut Pasta

with Walnut, Local Pottery Cheese & 'Keş' Chard Cheese

'Mantı' Turkish Dumpling

Served with Plain Yoghurt or Garlic Yoghurt & Herbed and Spiced Butter

Fettuccine Alfredo ...

Chefs Special Meatball

Penne Arabiata

Tomato sauce and Chili Chutney

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Main Courses

Grilled Salmon.....

Sauteed Spinach & Olive Salad

Steamed Seabass Casserole

Potatoes, Onions, Garlic, Parsley and Spinach

Grilled Chicken

'Firik' Smoked Wheat Pilaf, Pumpkin Puree, Cabbage Sprouts & Local Spicy Tomato Paste

Meatballs & Pita Bread....

Tomato Sauce, Grilled Peppers & Tomatoes, Buffalo Yoghurt & Burnt Goat Butter

Çeltik Kebap..

Beef Medallions, Meatballs on Pita Bread, Charbroiled Eggplant with Yoghurt & Burnt Goat Butter

Rib Eye Steak 300 gr..

Baked Local Barren Potatoes, Sauteed Mushrooms and Mustard Sauce

Lamb Chops.....

Goat Cheese & Herbed Charbroiled Eggplant, Sauteed Leeks, Madeira Sauce

Slow Cooked Lamb Roast.....

Tzatziki, Local Spicy Tomato Paste, Charbroiled Eggplant

Charbroiled Vegetable Platter...

charbroiled Zucchini, Eggplant, Red Peppers, Artichokes, Onions and Local Spicy Tomato Paste

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Desserts

Seki Special ...

Fırınlanmış Cevizli Günkurusu, Karadutlu Dondurma, Vanilla & Caramel Sauce

'Kadayıf' Homemade Crumpets in Cherry Syrup ...

Sour cherry & clothed cream

Crispy Pumpkin Dessert

Crispy Pumpkin Sticks, Walnut, Dehydrated Cream & Tahini Sauce

Date Custard....

Caramelized Date and Pistachios

Local Grape Molasses Custard.....

Walnut, Butter Sauce and Molasses

Ice cream (a scoop).....

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