



Menu



SUKAR PASHA
OTTOMAN LOUNGE





“Hürrem Sultan”

Her Imperial Majesty the Empress consort Hürrem Sultan of the Ottoman Empire or Karima, known to Europeans informally as simply Roxelana (c. 1510 - April 1558) was a legal wife of Süleyman the Magnificent of the Ottoman Empire.

Aside from her political concerns, in Jerusalem she established in 1552 the Hasseki Sultan Imaret, a public soup kitchen to feed the poor and the needy.

Soguk Meze tabađı/Assorted Cold Meze

Çerkezziye, Sürk, Kozlenmis Patlican Salatasi, Hummus,
Acuka

Hıntiyye Aşı / Hıntiyye Soup

Sıcak meze tabađı/Assorted hot meze

Kuzu Ciđeri Tava, Su Börek, Icli Kofte

Main Dish

With Tavuk Yideđer

or

With Dana Hünkar beđendi

or

With Sukar Pasha Karışık Izgara

Turkish Delights

Kazandibi, irmik hulviyyat,
kaymak ice cream, Date cake

Open Beverage

Water, Softdrinks, Tea and Coffee



Cold meze

Cacık

Yogurt, cucumber, mint-oil, garlic

Yogurtlu Patlıcan

Char-grilled eggplant mixed with garlic and labneh

Hummus

Homogenously mixed chickpea and tahina

Kavurmalı Hummus

Served with sizzled lamb dices

Kekikli Zeytin

Green olives, fresh oregano, walnut, parsley, tomato, olive oil, pomegranate molasses

Şakşuka

Lightly fried cubes of eggplant, potato and bell pepper combined with rich tomato sauce

Közlenmiş Patlıcan Salatası

Charcoal grilled eggplant with bell pepper and lemon juice

Çerkezziye

Char-grilled red bell pepper, walnut, garlic, labneh

Vişneli Pazı Sarma

Fresh chard leaves stuffed with fragrant rice and sour cherry

Meze Sinisi

Kısr, Vine leaves, Hummus, Şakşuka, Çerkezziye, Gavur Dağı Salatası, Kekikli zeytin

Yaprak Sarma

Stuffed Vine Leaves served with virgin olive oil and Turkish pomegranate sauce

Lahana Sarma

Stuffed Cabbage Leaves served with olive oil and Turkish pomegranate sauce

Fava Ezme

Slow cooked fava beans with oil, cumin, chopped parsley, tomato, garlic, onion, lemon juice and Turkish chili pepper





Salads

Roka Salatası

Fresh rocket leaves, cherry tomato, turnip, red onion, pickled beetroot served with pomegranate dressing

Tomato and Tulum Cheese Salad

Tomato, parsley, mint leaves, walnut, onion, Tulum cheese, Pomegranate seeds and sumac.
Served with yogurt pomegranate dressing

Yörük Salatası

Tomato, cucumber, radish, mint leaves, white cheese, green onion, black olives, romaine lettuce, sumac served with lemon & olive oil dressing

Gavur Dağı Salatası

Tomato, parsley, walnut, onion, sumac served with pomegranate molasses

Göbek Salatası

Iceberg lettuce, pickled red cabbage, tomato, grated carrot, crumble of "tulum" cheese and walnut served with citrus dressing

Bostan Salatası

Tomato, cucumber, fresh mint, parsley, garlic, lemon juice, pomegranate sauce, olive oil, sumac

Pickled Cabbage Salad

Pickled white and red cabbage salad with honey, olive oil, parsley, green onion and pumpkin seeds

Soups

Hıntlye Aşı - 15th Century

"Legend says that barley soup is the first nourishment that Prophet Adam assuages his hunger with "Barley, chickpea, yogurt and lamb

Mercimek Çorbası

Prepared Turkish way and served with crispy bread cubes and red pepper oil

Günün Çorbası\ Soup of the day
(Please ask the waiter)





Rice

Şehriyeli Pilav

Turkish way pilaf with vermicelli

Dane-i Tahl

Fragrant spiced basmati rice prepared with green lentil and barley

Hot Meze

Pide

Thinly spread dough layers, baked in stone made oven with choice of your toppings:
with pastırma, with soudjouk, with minced meat, with spinach, with cheddar &
egg with cheese, Mixed Pide

Islak Pide

Thinly spread dough layers, baked in stone made oven with minced lamb and beef meat
with tomato sauce and served with garlic yogurt sauce.

Sigara Boregi

Fried cheese and parsley filled yufka rolls served with mint yogurt

Peynir Eritme

Melted Kashkaval and Tulum cheese with fresh herbs, baked with bread crust

Mancarlı

Spinach, onion and egg sautéed with fresh herbs and served with garlic yogurt

Manti

Turkish dumplings filled with minced beef and served with
garlic yoghurt and tomato sauce

Acili Tavuk Kanat

Grilled chicken wings, marinated with red chili

Lahana Sarma

Stuffed cabbage leaves with rice, served with tomato sauce, tomato concasse and garlic yoghurt

Sucuk Güveç

Turkish soudjouk cooked in clay pot with mushroom and red pepper sauce,
served with melted kashar cheese on top





Etli Söğürme

Pan sizzled tender pieces of lamb served on a bed of charcoal grilled eggplant pure

Tatar Böređi

Minced meat stuffed fried dumplings served with garlic yogurt and tomato sauce

Kuzu Ciđeri Tava

Fried lamb liver

İçli Köfte

Fried bulgur patties filled with walnut and minced meat

Şeyhü'l Mûhşî -1764

"The meaning of word is- Regal Dolma"

Dried young eggplant filled with rice, minced meat, fresh mint and served with yogurt

Fried Potato





Main Dish

Kuzu Cevirme

Whole Lamb spit on charcoal
Served with Turkish pilaf or "Machbous" pilaf

Susuz Kebap

Char-grilled lamb loin, served on a bed of sautéed vegetables

Has Pasa – Lamb

Lamb Kofta with tomato sauce, bread cubes, yoghurt and cheese

Has Pasa – Chicken

Chicken Kofta with tomato sauce, bread cubes, yoghurt and cheese

Sukar Pasha Karışık Izgara

Char-grilled chicken chunks, beef chunks, Adana kebab, lamb chop, Chicken chop

Kuzu Şiş

Char-grilled chunks of lamb

Dana Şiş

Char-grilled chunks of beef tenderloin

Kuzu Pirzola

Char-grilled lamb chops

Tavuk Şiş

Char-grilled chunks of chicken breast

Hünkar Beğendi

Braised veal chunks served on a bed of charcoal cooked eggplant pure

Adana Kebap

City of "Adana" way char-grilled lamb kofta

Tavuk Yidegör

Charcoal cooked chicken kofta, served with mini bulgur balls
topped with yogurt and tomato sauce

Uclu Ciger

Char-grilled lamb liver chunks on a bed of cooked vegetable salad

Otlu Nohut

Tender chickpeas with fresh herbs and fragrant spices





Dessert

Kunefe

Homemade dough with Nabulsi cheese served with premium quality Turkish pistachio

Katayef

Yeasted pancake stuffed with nuts, fried to crunchy then doused in light sugar syrup

Katmer

Butter fried flaky pastry, stuffed with semolina cream, icing sugar and pistachio

Trelice

Sponge cake soaked in 3 kinds of milk

Sutlu Irmik Helvasi

Milky semolina pudding with sour cherry sauce

İrmik Hulviyyât

Roasted pine nut and semolina, cooked in cinnamon sherbet.
Served with mastic ice cream

Sakızlı fırın Sütlaç

Roasted pine nut and semolina, cooked in cinnamon sherbet.
Served with mastic ice cream

Kazandibi

Caramelized rice cream

Hurmalı kek

Baked date sponge served with caramel sauce and cheese cream

Citir Tulumba

Fried crunchy pastry. Served with light sahlap sauce
and cinnamon sugar

Mango Float

Creamy biscuits and fresh mango layers sweetened with condensed milk

Akıtma

Turkish coffee infused hot cake

Peynirli Helva

Sweet cheese halwa is a combination of melted cow's cheese with semolina
served with creamy custard





Sutlu Yaren

Pistachio, roasted nuts, raspberry, phyllo topped with full fat cream and baked in the oven

Cheese Kullaj

Paper thin dough is prepared with fine semolina and stuffed with cheese

Walnut Kullaj

Paper thin dough is prepared with fine semolina and stuffed with walnut

Pistachio Kullaj

Paper thin dough is prepared with fine semolina and stuffed with pistachio

Meyve Tabagı \ Fruit plate

Maraş Dondurma çeşitleri/Maraş style ice cream

Rose, pistachio, lemon and mint, mastic, curd, mixed berry

