



# 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 Yideğör

or

With Dana Hünkar beğendi

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 Sögürme

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

### Tatar Böreği

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

### Kuzu Ciğeri 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

Yeastened 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

