

Menu



SUKAR PASHA
O T T O M A N L O U N G E



“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 ,18 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.

Meze tabağı/Assorted Meze

Çerkezziye, z.yağlı pazı sarma, kozlenmiş patlıcan salatası, humus, Acuka

Hıntiye Aşı / Hıntiye Soup

Sıcak meze tabağı/Assorted hot meze

Çerkezziye, z.yağlı pazı sarma, kozlenmiş patlıcan salatası, humus, Acuka

Main Dish

With Tavuk Yidegör

or

With Dana Hünkar beğendi

or

With Sukar Pasha Karışık Izgara

Turkish Delights

Kazandibi, irmik hulviyyat, kaymak ice cream, Date cake





Freshly baked Turkish breads comes
along with daily bread dips

Cold meze

Cacık

Yogurt, cucumber, mint-oil, garlic

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

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

Tulum cheese, chard leaves, hummus, Saksuka, cerkezziye,
Gavur Dağı Salatası kekikli zeytin





Salad

Roka Salatası

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

Ice berg 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

Soup

Hintlyye Aşı - 5th 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 Tahıl

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 cheese

Mix Pide

Sucuk Güveç

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

Etlı 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

Şehü'l mühşî - 1764

"The meaning of word is- Regal Dolma"

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





Main Dish

Kuzu Cevirme

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

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 pirezola

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 Kebab

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

Otlı Nohut

Tender chickpeas with fresh herbs and fragrant spices





Dessert

İrmik Hulviyyât

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

Kunefe

Homemade dough with Nabulsi cheese served with premium quality
Turkish pistachio

Sakızlı fırın Sütlaç

Mastic flavored milk pudding baked in a clay pot

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

Akıtma

Turkish coffee infused hot cake

Meyve Tabağı \ Fruit plate

Maraş Dondurma çeşitleri/ Maraş style ice cream

Rose /Gül

Pistachio / Fıstık

Lemon and mint/ Nane limon

Mastic / Sakız

Curd/ Kaymak

Mix berry ice cream

