



## *Breakfast Menu*

### Turkish Breakfast Tray

Jam, butter, honey, fresh cream, assorted Turkish cheese, olives, dry nuts & fruits, tomato and cucumber, tahini & grape molasses, zaatar & olive oil, fresh Turkish bread

### Tahinli Corek

Flaky Turkish bread swirls with tahini and mahlab and walnut

### Papurtlama

Egg battered and butter fried sliced bread with oregano, accompanied with fresh cream and jam

### Fava Ezme

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

### Selection of Turkish Bakeries

Simit, Acma, Pogaca

### Simit with Egg

Melted aged kashkaval cheese, Bergama Tulum cheese, soujouk, pastrami and egg between toasted simit sandwich

### From Our Tray

Jam

Honey

Turkish Cheese

Turkish Olives

Butter

Tomato & Cucumber

Tahini & Grape Molasses

Yoghurt and Grape Molasses

Zaatar & Olive Oil

Dry Nuts and Fruits





## Pide

Thinly spread dough layers, baked in stone made oven  
with choice of your toppings:

with pastirma, with soudjouk, with minced meat, with spinach,  
with cheese, with cheddar and egg, mixed pide

## Zahterli Ekmek

Thinly spread dough layers with zaater and red pepper paste,  
baked in stone made oven

## Mercimek Soup/Lentil Soup

## Sahanda Yumurta

Fried Egg

## Sahanda Sucuklu Yumurta

Fried Egg with Turkish Soudjouk

## Sahanda Pastirmali Yumurta

Fried Egg with Turkish Pastrami

## Menemen

A classic Turkish egg dish, prepared with,  
tomatoes, green pepper and parsley

## Otlu Menemen

A classic Turkish egg dish, prepared with fresh herbs and vegetables

## Dokme Yumurta

Whipped egg, prepared with fresh herbs, cheese and potato

## Cukurda Yumurta

Oven baked eggs in spicy tomato sauce soaked flatbread





**Peynirli Firin Boregi**

Thin lavash dough filled with Tulum cheese and fresh herbs,  
baked in stone made oven with sesame seeds

**Taze Meyve Salatasi**

Fresh fruit salad

