

NAR

Contemporary Turkish Restaurant

Cold Appetizers

Atom

smoked eggplant, yogurt, garlic, chili flakes

Cacık

cucumber, crispy watercress, pomegranate, olive oil

Çılbır

poached eggs, turkish sausage, yogurt, pimento

Girit Paste

white cheese, fresh basil, pistachio

Piyaz

tahini, lemon, white beans, onion, apple vinegar

Hummus

chickpeas, lemon salt, garlic, tahini, cumin

Eggplant Salad

green pepper, tomato, garlic

Fava

broad beans, dill, red onions, olive oil

Gömme

roasted shallots, smoked paprika, garlic, yoghurt, hazelnut

Fatteh

chickpeas, crispy lavash, yoghurt, mint, cashew nuts

Muhammara

sundry tomato, red bell pepper, walnut, olive oil

Vine leaves Sarma

rice, pinenuts, raisins, parsley

Halhalı Olives

tomato, red pepper paste, marjoram, fresh herbs

Eggplant Mutabbal

tahini, garlic, yogurt, red bell peppers

Marinated Sea Bass

tabbouleh, red radish, lime

Olive Oil Cooked Vegetables

onion, pumpkin, beetroot, squash blossoms, padron pepper

Artichoke

Aegean herbs, rice, white onion, peas, white cabbage, olive oil

(G) Gluten **(N)** Nuts **(V)** Vegetarian **(D)** Dairy

*Our culinary team will do their best to accommodate your dietary requirements.
Please inform your waiter of any dietary concerns or allergies you may have.*

Hot Appetizers

Manti

minced lamb, pistachio, butter, light tomato sauce, yoghurt

Piruhi

slow cooked veal cheek, sweet corn, field greens

İceberg Sandwich

mini adana, crispy root vegetables, coriander, lime

Shrimps Casserole

red shrimps, shallots, green pepper, gruyere cheese

Mini Meatballs

date, tomato sauce, creamy red cheddar sauce

Mücver

beetroots, zaatar, sumac, fresh mint, green onions, yoghurt sauce

Kokoreç

toast bread, green peppers, oregano, cumin, butter

Su Böreği

minced beef, parsley, smoked yoghurt

Mersin Potato

red chilli flakes, garlic, yoghurt, lime

Onion Egg

caramelized onion, quail eggs, black truffles

Fried Mussels

rice, pinenuts, raisins, lemon sauce

Lamb Neck

peas, zereshk, thyme, pomegranate sauce

Grilled Octopus

cauliflower, turmeric, crispy kadayif

Fried İçli Köfte

*minced lamb, walnut, butter, dry herbs, onion, yoghurt, pimento*Boiled

İçli Köfte

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Soups

Ezogelin

red lentils, white rice, bulgur, mint, butter, lemon

Tarhana

dry yoghurt, tomato paste, lamb brain

Soup of the Day

Salads

Bostana

tomato, cucumber, cherry, spring onion, parsley, isot, mint, pomegranate

Fattoush

long lettuce, tomato, cucumber, fresh mint, purple basil, parsley, red radish, lemon

Pirpirim

gherkins, cherry tomato, purslane, arugula, fried anchovy, ezine cheese

Gavurdağı

tomato, pepper, cucumber, walnut, parsley, pomegranate sauce

Beetroot Salad

hazelnut, chives, fried goat cheese, balsamic reduction

Green Salad

Mediterranean greens, granny smith, red radish, red cabbage, carrot, lemon sauce

Quinoa SALAD

butter lettuce, avocado, bell peppers, mint, almond flakes, microgreens

Main Courses

Braised Veal Cheek

swiss chard, caramelized baby carrots, black olives crumbs

Roasted Lamb Shank

freekeh bulgur, figs, apricot, black grapes, almonds, own jus

Oven roasted Salmon

baby potato, cherry tomato, chives, lemon caper sauce

Poached Lobster

potato, leeks, cream, garlic, cheddar sauce

Confit Chicken Leg

butter lettuce valute, spinach and pastrami croquet

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Grills & Kebap

Lamb Chops

morel mushrooms, peas, red plum

Adana Kebap

kale, cherry tomato, bulghur

Meatballs

tomato pepper salsa, red onions, pita bread

Lamb Küşleme

smoked eggplant, cherry tomato

Lamb Skewer

bulgur, tomato, pepper, onion

Lamb Lokum

creamy potato, spinach, red bell pepper

Beef Lokum

oyster mushroom, fresh herbs

Chicken Skewer

green lentil, fennel salad

Chicken Wings

shallots, garlic, lavash bread

Sides

Broccolini

Chips

Grilled Vegetables

White Rice

Mashed Potato

Green Salad

Asparagus

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From The Oven

Cheese Tomato Pide
rocket leaves

Minced Beef Pide
mix pickles

Pastrami Egg Pide
mint almond yoghurt

Goat Cheese Spinach Pide
baby arugula, tomato

Turkish Sausage Kashar Cheese Pide
onion, sumac, parsley

Oxtail Caramelized Onion Pide
asparagus salad

Smoked Eggplant Tulum Cheese Pide
walnut, pomegranate

Kuşbaşı Pide
tomato, onion, green pepper

Lahmacun
butter lettuce, onion, tomato, parsley, lemon

Signatures

Salt Crusted Blacksea Seabass
asparagus, lemon rice, basil cream sauce

Adana Dolama
pistachio, yoghurt, tomato sauce

Caramelized Pumpkin
clotted cream, walnut

Dry Aged Steaks

T-Bone Steak

Rib Eye

Wagyu Tenderloin

Lamb rack

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Desserts

Sütlaç

rice pudding, roasted hazelnut

Muhallebi

figs, chocolate

Cennet Çamuru

pistachio, cinnamon, vanilla ice cream

Quince

star anise, granny smith, clotted cream

Baklava

Havuç Dilimi

carrot sliced baklava, pistachio, vanilla ice cream

Şöbiyet

baklava filled cream, pistachio

Sarma

rolled pistachio baklava

Chocolate

baklava with chocolate and hazelnut

Sütlü Nuriye

baklava with milk and hazelnut

Walnut Baklava

vanilla ice cream

Kuş Gözü

rolled baklava walnut

Burma Kadayıf

pistachio, clotted cream

Turkish Cheese Kunafa

Ice Cream

Vanilla

Strawberry

Pistachio

Lemon

Maraş Kesme

Caramel

Chocolate

Cherry

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