





BAŞLANGIÇLAR

Soup Of The Day Günün Çorbası	15 TL
Stuffed mushrooms Mantar Dolma	30 TL
(Stuffed with garlic and cheese)	
Mushroom Casserole Mantar Güveç	30 TL
(Cooked in butter and cheese.)	
Mozzarella Sticks	28 TL
Rissotto Balls Çıtır Rizotto Topları	28 TL
Spicy Chicken Wings Acılı Tavuk Kanat	38 TL
(Served with chips and salad- let us know if you would prefer classic or spicy chips.)	
Grilled Halloumi Izgara Hellim Tabağı	35 TL
Breaded Goats Cheese Keçi Peyniri Pane	35 TL
Turkish Cheese Board Yerli Peynir Tahtası	40 TL
(A delicious selection of Ezine, Tulum, grilled Halloumi, breaded goats cheese, mixed dried fruit, apple slices, walnuts and grissini breadsticks.)	
Shrimps Cooked In Garlic Butter Karides Tava	55 TL
(On a bed of spicy mixed peppers and mushrooms.)	
Continental Cheese Board continental Peynir Tahtası	48 TL
(Gouda with cumin, Emmental, Roquefort blue cheese, Edam, mixed dried fruit, apple,	
walnuts and grissini breadsticks.)	
Fried Calamari Kalamar Tava	55 TL
Mixed Mezes Plate Meze Tabağı	30 TL



















Neapolitan Spaghetti Napoliten Spaghetti	25 TL
Spaghetti Bolognese Kıymalı spaghetti	29 TL
Penne Arrabiata Acı Soslu Penne	25 TL
Vegetarian Noodles Sebzeli Noodle	27 TL
(Sauteed mushrooms, carrots, pumpkin, leeks, mixed fresh peppers cooked in sesame oil and soya sauce.)	
Chicken Noodles Tavuklu Noodle	32 TL
(slices of chicken, sauteed mushrooms, carrots, pumpkin, mixed fresh peppers,	
leeks cooked in sesame oil and soya sauce.)	
Beef Noodles Etli noodle	36 TL
(Tender slices of steak, sauteed mushrooms, carrots, pumpkin, mixed fresh peppers,	
leeks cooked in sesame oil and soya sauce.)	
Alfredo Kremalı Tavuklu Penne	36 TL
Linguine Di Mare Deniz Mahsulu Linguini	45 TL
(Mixed seafood in a creamy basil and parmesan sauce.)	
Pad Thai	47 TL
(Noodles coated with a spicy sweet chilli and soya sauce with chicken strips, shrimps, leeks and egg.)	















Chicken Dishes • Tavuk Yemekleri

Grilled Chicken Tavuk Izgara (light)	38 TL
(A light meal comprising of grilled chicken breast and seasonal boiled vegetables)	
Chicken Schnitzel Tavuk Şinitzel	38 TL
(Served with chips and seasonal salad.)	
Chicken Fajitas Tavuk Fajita	38 TL
(Tender chicken strips marinated in Mexican spices with sauteed mixed fresh peppers and onions.	
Served with guacamole, sour cream salsa jalapeno peppers and tortilla wraps.)	
Mexican Chicken Meksika soslu Tavuk	38 TL
(Cubes of chicken cooked in Mexican spices with onions, mixed peppers, kidney beans,	
tomatoes, chilli sauce and cream. Served with seasonal boiled vegetables and rice)	
BBQ Chicken Barbekü Soslu Tavuk	38 TL
(Breast of chicken marinated in BBQ sauce, sauteed mixed fresh peppers, onions and mushrooms.	
Served with seasonal boiled vegetables and rice)	
Creamy Chicken And Mushroom Krema Soslu Mantarlı Tavuk	38 TL
(Served with seasonal boiled vegetables and rice.)	
Pepper Chicken Karabiber soslu Tavuk	38 TL
(Grilled chicken in pepper sauce served with sauteed vegetables and your choice of classic chips,	
Served with seasonal boiled vegetables and rice)	















Beef Dishes • Et Yemekleri

Hitit Güneşi Et 85 TL

(A traditional dish dating from the Hittite Empire in the 13th Century) (Fillet steak in a demi glace and soya sauce, mixed fresh peppers, onion. This delicious combination sits on a bed of yogurt and served with chips)

Beef Tandir 90 TL

(Slow cooked boneless beef lovingly cooked by our chef to his secret recipe)

Begendili Kebab 90 TL

(Cubes of grilled fillet steak, lamb cutlet and kofte rubbed with butter and served on a bed of smoky pureed aubergine and yoghurt, grilled tomatoes and fresh peppers plus crispy matchstick fries)

Steak Fajita | Et Fajita 85 TL

(Strips of fillet steak marinated with Mexican spices, sauteed with mixed fresh peppers and onions ready to fill your tortilla bread. Dips of guacamole and sour cream along with jalapeno peppers accompany your meal)

Mixed Grill | Karısık Et Izgara

95 TL

(This is a red meat lovers heaven with fillet steak, lamb chops and meatballs all served with rice and seasonal boiled vegetables)

Lamb Chops | Kuzu Pirzola

95 TL

(Grilled lamb chops on a bed of gratin potatoes accompanied by seasonal boiled vegetables)

Ottoman Steak | Osmanlı Bonfile

95 TL

 $(Strips\ of\ fillet\ steak\ topped\ on\ yoghurt\ with\ mint\ ,\ grilled\ tomatoes\ and\ peppers\ served\ with\ chilli\ butter\ sauce\ and\ chips)$

Classic Steak | Bonfile Izgara

95 TL

(200gr Fillet steak marinated with our special blend of herbs and spices. Served with gratin potatoes, seasonal boiled vegetables) (Optional sauces – Mushroom sauce, pepper sauce, mexican sauce, cranberry and wine sauce.)















Meatball Selection • Köfte

Kofte Fajita 45 TL

(Grilled meatballs marinated with Mexican spices, sauteed with mixed fresh peppers and onions ready to fill your tortilla bread. Dips of guacamole and sour cream along with jalapeno peppers accompany your meal)

Summer Meatballs | Yaz Köftesi

45 TL

(Homemade beef meatballs served with grilled fresh peppers and tomatoes with suzme yoghurt, whick is thick and similar to Greek yoghurt and chips.)

Grilled meatballs | Köfte Izgara

45 TL

(Homemade beef meatballs using our special mix of herbs and spices, served with grilled fresh mixed peppers, tomatoes, served with rice and seasonal boiled vegetables)

Spicy Meatballs | Acılı Köfte

45 TL

(Homemade beef meatballs with a chilli kick! Served with suzme yoghurt, grilled fresh mixed peppers, tomatoes and chips)

Burgers

Homemade hamburger	40	0 TL

Homemade cheeseburger 42 TL

Homemade Burger with Mushroom sauce

45 TL

(All of our are burgers are made with a 200g patty of beef, if you would like a double or triple burger please ask us and are served with your choice of classic or spicy chips and salad)















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Fish Dishes • Balık

Local Sea Bass | Levrek Fileto (Grilled fillet of sea bass served with rocket, onion, tomato, our chef's grilled potatoes, all on a bed of sauteed spinach) Local Sea Bream | Çupra (Grilled sea bream served with rocket, onion, tomato, our chef's grilled potatoes, all on a bed of sauteed spinach) Grilled Salmon Fillet | Somon Izgara (Grilled salmon fillet served with rocket, onion, tomato, our chef's grilled potatoes and sauteed spinach) Fish Goujons















Vegetarian ● Sebze Yemekeri

Grilled Seasonal Vegetables Izgara Sebze Tabağı	35 TL
(Chef's mix of seasonal vegetables served with pesto sauce and suzme yoghurt)	
Vegetable Casserole Sebze Güveç	35 TL
(Sauteed seasonal selection of vegetables which can be served with out without cheese, just tell us your preference)	
Halloumi Fajita Hellim Fajita	38 TL
(Grilled Halloumi topped on sauteed with mixed fresh peppers and onions ready to fill your tortilla bread.	

Dips of guacamole and sour cream along with jalapeno peppers accompany your meal.)













Desserts / Homemade Cakes

EV YAPIMI TATLILAR

Daily Dessert | Günün Tatlısı

(This changes every day so be sure to ask what todays special treat is)	20 TL
Cake of the day Günün Pastası	20 TL
(Made by our very own Hotel Dalyance expert cake maker)	
Lemon cheesecake Limon Çizkek	20 TL
Raspberry cheesecake Frambuazlı Çizkek	20 TL
Red Velvet Cake Kadife Pastası	23 TL
(Made by our very own Hotel Dalyance expert cake maker)	
Chocolate Brownie & Ice cream Sandwich Karayip Katları	23 TL
(Made by our very own Hotel Dalyance expert cake maker)	
Turkish Rice pudding with traditonal Turkish ice cream Sütlaç	20 TL
Seasonal Fruit Plate Meyve Tabağı	20 TL
Ice Cream Dondurma	6 TL









