



**YAKA**

STEAK HOUSE

# ALERJEN LİSTESİ / LIST OF ALLERGENS

## LISTE DER ALLERGENE / СПИСОК АЛЛЕРГЕНОВ



TR Kabuklular  
EN Crustacean  
DE Schalentiere  
RU Ракообразные



TR Süt Ürünleri  
EN Dairy  
DE Milchprodukte  
RU Молочные продукты



TR Balık  
EN Fish  
DE Fisch  
RU Рыба



TR Hardal  
EN Mustard  
DE Senf  
RU Горчица



TR Yumuşakçalar  
EN Molluscs  
DE Weichtiere  
RU Моллюски



TR Yumurta  
EN Egg  
DE Ei  
RU Яйцо



TR Soya  
EN Soy  
DE Soja  
RU Соя



TR Kabuklu Çerez  
EN Tree Nuts  
DE Nüsse  
RU Орехи



TR Glüten  
EN Gluten  
DE Gluten  
RU Глютен



TR Susam  
EN Sesame  
DE Sesam  
RU Кунжут



TR Fıstık  
EN Peanut  
DE Erdnuss  
RU Арахис



TR Kereviz  
EN Celery  
DE Sellerie  
RU Сельдерей



TR Acı Bakla  
EN Lupin  
DE Lupinen  
RU Люпин



TR Sülfıt  
EN Sulphine  
DE Sulfit  
RU Сульфит



TR Alkol  
EN Alcohol  
DE Alkohol  
RU Алкоголь



TR Domuz Eti  
EN Pork  
DE Schweinefleisch  
RU Свинина

*Değerli Misafirlerimiz,*

*Herhangi bir gıda alerjiniz veya özel beslenme talebiniz var ise lütfen sipariş öncesinde ekibimizi bilgilendiriniz.*

*Уважаемые гости,*

*Если у вас есть пищевая аллергия или особые диетические требования, пожалуйста, сообщите об этом нашей команде перед оформлением заказа.*

*Dear Guests*

*If you have any food allergies or special dietary requirements, please inform our team before placing your order.*

*Liebe Gäste,*

*falls Sie Lebensmittelallergien oder besondere Ernährungswünsche haben, informieren Sie bitte unser Team vor Ihrer Bestellung.*

## STARTERS

### Carne Salada

Thinly Sliced Beef Tenderloin with Baby Spinach, Parmesan Cheese, Black Truffle Shavings and Red Wine Vinaigrette



### Roasted Beetroot & Cheese Mousse

with Chestnut Crumble and Citrus Sauce Infused with Truffle Oil



### Poseidon Platter

Jumbo Prawns, Blue Crab Tartare, Saku Tuna, Beluga Lentils, Guacamole and Samphire Sauce



### Calamari Stuffed With Shrimp & Cheddar

Served with Fresh Herb and Lemon Sauce



### House-Made Grilled Meat Selection

Ottoman-Style Sucuk (Turkish Spiced Beef Sausage), Beef Frankfurter, Cheese Sausage and Apple & Fennel Sausage, Served with Caramelised Onions and Potatoes



### Eggplant Soup

with Roquefort Cheese and Garlic Baguette



## SALADS

### Iceberg Wedge Salad

Iceberg Lettuce, Crispy Onions, Beef Bacon, Sage-Infused Gorgonzola Dressing and Tomato & Red Grape Salsa Sauce



### Marinated Tomato Salad

Pickled Onions, Toasted Pumpkin Seeds and Orange-Infused Tomato Dressing with Olive Oil



### Rocket Salad

Rocket Leaves, Sweet Corn, Radish Slices and Wholegrain Mustard Dressing





## PASTA

---

### FETTUCCINE with WILD MUSHROOMS

---

In A Creamy Sauce with Truffle Oil



### FARFALLE with HARISSA

---

with Crispy Quinoa and Tomato Vinegar Sauce



## MAIN COURSES

---

### LAMB RACK

---

Served with Jospier Potatoes and Cheese



### BEEF SHASHLIK SKEWERS

---

with Crispy Garlic Shoestring Potatoes and Herb Cheese Sauce



### YAKA GOURMET MINI BURGER

---

Served On Three Types Of Buns with Peri-Spiced Fries (African Chili Spice Blend)



### JOSPER-GRILLED CHICKEN

---

Served with Chimichurri Sauce



### CHARCOAL-GRILLED FILLET OF SEA BASS

---

with Seasonal Vegetables and Orange Balsamic Sauce















### GRILLED SALMON FILLET

---








with Roasted Pumpkin, Green Lentils and Mustard Pesto



## SAUCES & TOPPINGS

Béarnaise Sauce	
Pepper Sauce	  
Cheese Sauce with Wholegrain Mustard	 
Chimichurri	
Flavoured Butter with Avocado and Lime	
Flavoured Butter with Garlic and Fresh Herbs	
Flavoured Butter with Smoked Chili and Honey	
Black Olive Tapenade with Garlic	 

## SIDE DISHES

Pan-Fried Baby Potatoes	  
Baked Pasta Gratin	
Sautéed Mushrooms and Corn	
Creamy Sautéed Spinach, Asparagus and Broccoli	 

## DESSERTS

Homemade Forest Berry Tart	 
Vanilla Bean & Lime Cheesecake	  
Carrot Slice Baklava	  
Selection of Premium Chocolates	  
Pastel de Nata	  
Crème Brûlée	 
Chocolate Cake	  
Seasonal Fruit Selection	
Ice Cream Selection	

## PREMIUM & DRY-AGED CUTS

DRY-AGED T-BONE STEAK (400 - 450 gr)	50 €
DRY-AGED BONE-IN RIB EYE STEAK (400 - 450 gr)	60 €
DRY-AGED NEW YORK STRIP STEAK (350 - 400 gr)	40 €
DRY-AGED BONELESS RIB EYE STEAK (300 - 350 gr)	45 €
DRY-AGED TOMAHAWK STEAK (1000 gr) For 2	110 €
DANA FILET MIGNON STEAK (300 - 350 gr)	45 €