

A'la

RESTAURANT



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 Ореху



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 Sulfıt
RU Сульфит



TR Alkol
EN Alcohol
DE Alkohol
RU Алкоголь



TR Domuz Eti
EN Pork
DE Schweinefleisch
RU Свинина

Dear Guests

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

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MEZZES

Lavash Bread, Ezine & Obruk Cheese with Walnuts, Butter And Pastirma



VEGAN

Beetroot Hummus, Cornichons and Fresh Mint
Artichoke With Fava Bean Purée, Spicy Ezme, Herb Yogurt, Traditional
Eggplant Stew And Sour Cherry Stuffed Vine Leaves



SOUPS

Almond Cream Soup
with Roasted Almonds, Dried Rose
Petal Powder and Fresh Mint



VEGAN

Çeşm-i Nigar Soup
with Butter and Mint



HOT APPETIZERS

Stuffed Bulgur Balls
with Minced Meat and Walnuts



Edirne-Style Fried Liver
with Sumac Onion and Parsley



**Zucchini Fritters &
Paçanga Rolls**

with Tomato Sauce and
Strained Yogurt



SALADS

Levk Salad

with Fine Bulgur, Beetroot, Green Lentils, Free-Range
Egg, Seasonal Greens, Roasted Walnuts, Lor Cheese
and Mulberry Dressing



VEGAN

Gaziantep-Style Shepherd's Salad

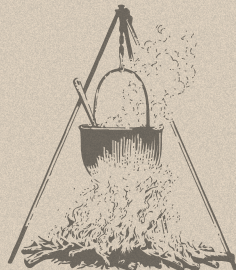
Tomatoes, Cucumber, Green Pepper, Red Pepper
Flakes, Red Onion And Garlic, Crispy Tarhana Chips,
Cornichons, Pomegranate Molasses And Sumac



VEGAN

Mung Bean & Avocado Salad

with Fresh Herbs, Tomatoes,
Mixed Greens, Tahini Dressing and
Black Seed Oil



MAIN COURSES

Şehzade Special Tenderloin

Grilled Beef Tenderloin Served with Strained Yogurt, Tomato Sauce, Crispy Potatoes and Butter



Sea Bass Wrapped in Vine Leaves

Drizzled with Olive Oil



Slow-Cooked Chicken Casserole

with Seasonal Vegetables and Rich Chicken Jus



KEBABS

Adana Kebab

with Bulgur Pilaf and Grilled Vegetables



Urfa Kebab

with Bulgur Pilaf and Grilled Vegetables



Grilled Chicken Wing Skewers

with Bulgur Pilaf and Grilled Vegetables



Lamb Karski

with Bulgur Pilaf and Grilled Vegetables



DESSERTS

Chilled Baklava



Pumpkin Dessert

with Tahini and Walnuts



Alaçatı Milk Pudding

with Roasted Hazelnuts

