

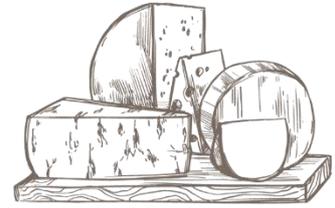
Sharing is Caring

Turkish Cold Meze Platter 88TL

*Yaprak sarma(stuffed vine leaves),Midyeli patlıcan dolması
(dried eggplant stuffed with mussels and rice),Hummus, Haydari (yoghurt dip),
Çerkez tavuk (chicken in walnut sauce),Muhammara (spicy walnut spread),
Fava and Babaganoush*

Cheese & Meat Platter 78TL

*Turkish goat cheese,Kars-style Gruyère
Parmesan,Gorgonzola,Tongue Roast beef, dry meat*



Kasa House Salad 42TL

*Marinated chicken,green leaves,Fennel,
Mushrooms, served with olive oil and lemon dressing*

Turkish Çoban (Shepherd's) Salad 42TL

*Cocktail tomatoes, cucumber,black olives,feta cheese,sumac,
dill,pomegranate concentrate*

Salmon Tartare 44TL

*Lightly marinated salmon served with fennel,
jalapeño peppers, coriander and lime*

Cesar-ish Salad 32TL

*Grilled organic lettuce, chef dressing topped with breadcrumbs spiced with paprika,
pepper and garlic*

Burrata, Tomato & Rocket Salad 42TL

Cheesy Garlic Bread 34TL

Made from sliced Turkish 'tombik' buns



Mains

Rack of Lamb Kebab 94TL

Seared lamb on a bed of eggplant puree with romaine lettuce

Seasonal Market Fish "en Papillote" 86TL

Cooked in parchment and served with winter root vegetables and ginger beurre blanc

Farm Chicken Green Curry 76TL

Chicken thigh marinated in coconut milk Served with broccoli and cauliflower

Lamb Shank Tandoori 94TL

*Marinated in tandoori yogurt and garlic, slow-cooked sous vide
Served with yogurt sauce and couscous*

Slow-Cooked Beef Ribs 98TL

Served with Mediterranean-herb chimichurri parsley sauce, and roast potatoes

Beef Tenderloin 98TL

Served with creamy potatoes and Provençale sauce

Dessert

Turkish Labneh Cheesecake 38TL

Layered red fruits, labneh cheesecake and crumble Served in a jar

Simit Pudding 38TL

Caramelized simit soaked in milk, cinnamon, orange and lemon zest

Chocolate Meteors 38TL

*Crispy chocolate chunks, creamy chocolate sauces, dark chocolate flake
Served with vanilla ice cream*

