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

Caesar-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
Patatas Bravas 34TL
Spanish tapas-style potato chunks with garlic sauce and spicy chipotle pepper sauce

Everything Pide 46TL
Harrissa sauce, tomatoes, feta, Buffalo mozzarella, ‘şiş’ chicken chunks, coriander, yoghurt sauce, hummus

Grilled Octopus 68TL
Served with tahini sauce and tabbouleh

Fried Whole Sea bass 76TL
Goujons of sea bass marinated in garlic, cumin and lemon Served with lime slices and homemade dipping sauce garlic and lemon mayonnaise with fish spices

Chicken & Sucuk Burrito 58TL
Mexican-style, slow-cooked chicken and spicy Turkish sausage, oregano, sumac, coriander in lavas flatbread Served sliced, and topped with yoghurt sauce and fresh pico de gallo salsa

“Frikadell” Burger 58TL
Beef patty, tombik bun, beef bacon, cheddar cheese, lettuce, tomato, secret Frikadell sauce, served in quarters
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 Provençal 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