

Fish & Steak House

Since 1996



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SALATALAR / SALADS

MAYMUN SALATA / SEASON SALAD	22 TL
YEŞİL SALATA / GREEN SALAD	22 TL
ÇOBAN SALATA / SHEPHERD'S SALAD	26 TL
YUNAN SALATA / GREEK SALAD	26 TL
KABIR SALATA / SPINACH SALAD	
Five thousand tomatoes, cucumbers, rocket, green peppers and onions	
GAYURDASI / GAYURDAS SALAD	28 TL
Cubic salad with Turkish spices and pomegranate dressing - walnut on the top	

DENİZ MAHSULLÜ ARA SICALAR / HOT SEA FOOD STARTERS

BAZIR ÇOBAN / FISH SOUP	25 TL
KALAMAR SIVA / FRIED CALAMARI	55 TL
KALAMAR EDGARA / GRILLED CALAMARI	25 TL
BAHARATI TOP KALAMAR / EDGARA / GRILLED BABY SPICY CALAMARI	40 TL
KARIDES GÜVİC / SHRIMP CASSEROLE	55 TL
TIRIYALI KARIDES / BUTTERED SHRIMP	55 TL
EDGARA ANKAPOT / GRILLED OCTOPUS	45 TL
TIRIYALI ANKAPOT / BUTTERED OCTOPUS	45 TL
DENİZ MAHSULLERİ GÜVİC / SEA FOOD CASSEROLE	45 TL
JUMBO KARIDES / JUMBO SHRIMP	45 TL

Günlük fiyatlar / Daily prices

* please consult your waiter about our special hot sea food starters

GELENEKSEL TÜRK YEMEKLERİ / TRADITIONAL TURKISH FOOD

EDGARA KÖFTESİ / GRILLED MEAT BALLS	50 TL
Hot ground meat marinated with Turkish spices	
ÇÖP SİS / SHISH KEBAB	55 TL
Small cubes of marinated lamb grilled on the coal fire	
ET SOTE / SAUTERED MEAT	70 TL
Finely sliced beef sautéed with mushrooms, onion, garlic and colorful peppers	
ÇOBAN KAVURMA / SHEPHERD ROASTING	70 TL
Cubic sliced beef sautéed with mushrooms, onion, garlic and colorful peppers	
KUZZU SİS / LAMB KEBAB	45 TL
Specialty marinated cubes of lamb grilled on the coal fire	
MEHENGİRLİ KEBAB / STEAK WITH EGGPLANT PURÉE	75 TL
Slice of sautéed beef over a mixture of eggplant and garlic purée	
KUZZU FIZIKLA / LAMB CHOPS	45 TL
Lamb chops grilled on the coal fire	
SAKLIK SİS / CHICKEN KEBAB	40 TL
Merryman chicken sautéed on the skewers	
VEJETERİYEN TABAĞI / VEGETARIAN PLATE	30 TL
Grilled seasonal vegetables	

BONFİLELER / STEAKS

T-BONE STEAK	65 TL
400-500 gr - sığır eti 30 dk cooking time 30 min	
TOMERDÖ STEAK	75 TL
200-240 gr donat bonfile, soğan, sarımsak, renkli biberler ve dilim glaz sos ile soslanıp kızartılır cheddar peyniri ile servis edilir	
200-240 gr steak, sautéed with onion, mushrooms, colorful peppers and dani glaze sauce, melted cheddar cheese on the top	
PEPPER STEAK	75 TL
200-240 gr donat bonfile, taze biberlerle ile soslanıp servis edilir	
200-240 gr steak, sautéed with black pepper	
SIRLOIN STEAK	75 TL
200-240 gr donat bonfile, karamelize soğan ve biber sosu ile soslanıp servis edilir	
200-240 gr steak, sautéed with caramelized onion and white wine	
BRISKET STEAK	75 TL
200-240 gr donat bonfile, soğan sos ve ketchup ile soslanıp servis edilir	
200-240 gr steak, sautéed with soy sauce and cognac	
MUSHROOM STEAK	75 TL
200-240 gr donat bonfile, kremalı mantar sosu ile soslanıp servis edilir	
200-240 gr steak, sautéed with creamy mushroom sauce	
MUSTARD STEAK	75 TL
200-240 gr donat bonfile, kremalı hardiuk sosu ile soslanıp servis edilir	
200-240 gr steak, sautéed with creamy mustard sauce	
BEEF STROGONOFF	75 TL
soğan, soğan sosu ve ketchup ile soslanıp servis edilir	
Finely sliced steak, sautéed with onion, garlic and creamy mushroom sauce	
LOKUM STEAK	75 TL
200-240 gr donat bonfile, donat sosu ile soslanıp servis edilir	
200-240 gr beef filet cut in thin slices	

TATLILAR

KAZANDIRI	12 TL
Hot pudding slightly burnt on the bottom	
DONDURMALI BAKLAVASI	18 TL
Samosa dolma with vanilla ice cream	
KABAK TATLISI	20 TL
Baked syrupy pumpkin with dotted cream and cracked sesame seeds, walnut on the top	
FIRINDA TAHİN HELVASI	18 TL
Hot tahini in the oven	
ÇİKOLATALI SÜTLÜ	25 TL
Chocolate soufflé with dotted cream and powdered sugar, cooking time 15-25 min	
AYVA TATLISI	20 TL
Baked syrupy quince with dotted cream, walnut on the top	
KURUM KADAYIFI	20 TL
Hot pudding with syrup and dotted cream, walnut on the top	
DONDURMA	12 TL
Vanilla ice cream	
MEYVE TABAĞI	12 TL
Seasonal fruit plate	

* the dessert kinds may vary seasonally

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KIRMIZI ŞARAPLAR / RED WINES

NATYUS KALECİKBAŞI, SEVİLEN	170 TL
Smooth, lively	
MAJESTİK, SEVİLEN	140 TL
Intense and long with red fruits and spice aromas	
MAJESTİK (37.5 cl) SEVİLEN	75 TL
Intense and long with red fruits and spicy aromas	
18. FAKSEL CABERNET SAUVIGNON SEVİLENTPE, SEVİLEN	165 TL
Long finish, elegant, medium bodied	
11. FAKSEL MERLOT SEVİLENTPE, SEVİLEN	165 TL
Elegant, fruity and medium bodied	
900 CABERNET SAUVIGNON, SEVİLEN	195 TL
PREMIUM SYRAH & MERLOT, SEVİLEN	180 TL

BEYAZ ŞARAPLAR / WHITE WINES

NATYUS NARİNCİ, SEVİLEN	170 TL
Smooth, fresh	
MAJESTİK, SEVİLEN	140 TL
Long with fresh fruits, lively and smooth	
MAJESTİK (37.5 cl) SEVİLEN	75 TL
Long with fresh fruits, lively and smooth	
15ABY CHARDONNAY, SEVİLEN	165 TL
Aromatic, balanced, long and full-bodied	
15ABY SAUVIGNON BLANC, SEVİLEN	165 TL
Lively, fresh and balanced	
900 FINE BLANC, SEVİLEN	195 TL
PREMIUM CHARDONNAY, SEVİLEN	180 TL

ROZE & TATLI ŞARAPLAR / ROSE & SWEET WINES

18. ROSE SHIRAZ & CABERNET SAUVIGNON, SEVİLEN	165 TL
Fruity, lively, smooth	