

cold appetizers & mezes

kaymak eggplant	clotted milk cream eggplant strained yoghurt black pepper tomato sauce crispy basil	390₺
crispy chickpea mütebbel	roasted eggplant tahini strained yoghurt spicy crispy chickpeas garlic baklava crisps	360₺
cherry sarma	delicious leaf wraps pine nuts currants cherry rice fresh herbs	360₺
atomic with apple	apples roasted in butter strained yoghurt Albanian peppers garlic	360₺
hummus	chickpeas tahini olive oil garlic pickles sumac cumin parsley	360₺
muhammara	roasted capia peppers walnuts pomegranate sour sunflower seeds garlic olive oil	360₺
dry cacık with kohlrabi	german turnip apple cucumber pomegranate sour chimichurri strained yoghurt cranberry	360₺
bosnian style shakshuka	eggplant capia pepper zucchini garlic tomato sauce parsley	360₺
baba ganoush	roasted eggplant roasted capia pepper parsley red onion garlic sumac pomegranate sour	360₺
haydari with walnuts	strained yoghurt butter-roasted walnuts white cheese dried mint dill garlic	360₺
avocado basil cheese mash	avocado ezine cheese basil slice almonds	430₺
hot spread smash	roasted tomatoes green&capia peppers parsley red onions lemon pomegranate sour olive oil	300₺
çubuk pickle	famous cucumber pickles produced in Çubuk, Ankara	250₺
white cheese	famous feta cheese produced in Ezine	250₺
melon	quarter in slices	250₺

hot appetizers & share platters

beef liver tütsü style	liver sauteed in olive oil sumac onions lemon dill albanian peppers lavash bread	880₺
carciofi alla romana	roman artichokes spinach pine nuts fresh pesto balsamic glaze	450₺
crispy "pergamon" zucchini	zucchini tempura flour mint-lemon cottage yoghurt sauce	400₺
herb casserole from stone oven	seasonal herbs garlic yoghurt butter with paprika powder	470₺
müçver	leek parsley fresh seasonal herbs eggs wheat flour	400₺
pachanga patties	mozzarella rib-eye pastırma jalapeno jam fried in dough green&red peppers tomatoes	420₺
hummus with pastırma stone oven	red peppers pastırma in butter sumac parsley	560₺
onion&garlic on shish	shallots garlic pomegranate sour olive oil pepper flakes ball thyme	300₺
adana-style stuffed meatballs	beef sour cherry sauce with garlic and pepper paste mint-lemon yogurt sauce	525₺
mushroom casserole stone oven	mushrooms kolot cheese butter red pepper flakes	475₺
mersin potatoes	freshly sliced and fried chips mint-lemon yoghurt sauce parsley garlic lemon sauce	400₺
smashed potatoes stone oven	skin-on baby potatoes kolot cheese butter	400₺

full portion salads

tulum cheese salad	arugula iceberg dry tomatoes scallions tulum cheese walnuts	650₺
meatballs salad	beef meatballs iceberg parsley mint roasted tomatoes pickled onions oasted capia tahini sumac	860₺
chicken salad	grilled chicken breast fennel roots iceberg coriander mint garlic Mexican pepper orange sauce	690₺
beef striploin salad	striploin kohlrabi orange segment dill parsley baby spinach pickled onions beet arugula honey yuzu vinegar	950₺

sidekick salads

tablacı salad	tomatoes green pepper parsley red onions sumac pomegranate sour	420₺
gavurdağı salad	tomatoes capia & green peppers cucumber red onion walnut pomegranate sour	450₺
arugula tomato salad	finely chopped arugula tomatoes lemon olive oil chili flakes	420₺
lush green salad	iceberg arugula mint parsley dill scallions green apple	400₺

desserts

tütsü sarma 420₺ tütsü brownie 480₺ t.cheesecake 420₺ tahini pumpkin380₺ meyve tabağı 300₺



by
düvee

TÜTSÜ

classics & favourites oak-smoked meat from our home-made smoker

brisket

| beef brisket smoked Texas-style for 10 hours in our special self-produced smoker | caramelized shallots | creamed mushroom-spinach | smashed potatoes | corn bread | home-made barbecue sauce | pickled onions | cooked: 100 or 200g, raw: ~200 or 400g

100g 850₺

200g 1500₺

beef ribs

2800₺

| beef ribs smoked Texas-style for 12 hours in our special smoker | caramelized shallots | creamed mushroom-spinach | smashed potatoes | corn bread | home-made barbecue sauce | pickled onions | cooked: 400g, raw: ~800g

pulled beef bbq tacos

1150₺

| beef ribs & brisket Texas-style smoked for 12 hours, pulled in BBQ sauce and own beef broth | delivered in 4 wheat tacos | guacamole, salsa, smoked garlic yoghurt sauce | fresh green onions | cooked: 160g, raw: ~320g

lamb tandoori | kuzu tandır

1380₺

| 200g cooked | lamb quarter cooked in stone oven for 4 hours until very tender | firik pilaf with dill, almonds, dried apricots | carrot | celery | onion

from oak fire and oak ember

tütsü meatballs 200g wood-grilled beef meatballs hot-sour smash sumac onions roasted peppers&tomatoes pickles	860₺
“düvee” yoghurt meatballs 200g beef meatballs on roasted eggplant&peppers garlic yoghurt tomato sauce	940₺
lamb ribs 400g bone-in lamb ribs ground red pepper roasted pepper&tomatoes sumac onions	1150₺
tütsü flake shish 200g paper thin beef striploin on skewers roasted tomatoes sumac onions sesame green onions	1350₺
shashlik 200g beef marinated beef striploin and onions on skewer roasted tomatoes & peppers sumac onions	1350₺
lokum 200g beef tenderloin grilled on fire beet potato pureé sauteed mushrooms	1700₺
rib-eye 400g beef rare prime cut of rib section grilled on fire beet potato pureé grilled istanbul-yedikule lettuce	2150₺
güngörmez denver steak 200g beef shallots creamed spinach with mushrooms grilled istanbul-yedikule lettuce	1700₺
bone-in rib steak côte de bœuf 500g beef shallots creamed spinach with mushrooms grilled yedikule lettuce	2300₺
lamb shish 200g cube-cut lamb thigh on skewer roasted peppers & tomatoes sumac onions	1150₺
küşhleme 200g lamb tenderloin wood-fire roasted pepper & tomatoes orzo pilaf with tomatoes	1600₺
karski style lamb striploin “yağlı kara” 200g lamb striploin roasted peppers & tomatoes sumac onions	1350₺
lamb chops 250g lamb cooked on fire orzo pilaf with tomatoes	1600₺
çöp shish tiny lamb skewers 200g lamb thinly chopped roasted peppers roasted tomatoes sumac onions	1150₺
adana kebab 200g traditionally cleaver-minced lamb meat adana peppers roasted peppers & tomatoes sumac onions	850₺
chicken skewers 200g marinated chicken thigh on skewers cooked on coal roasted peppers & tomatoes sumac onions	650₺
chicken wings 350g marinated chicken wings on skewers cooked on coal roasted peppers & tomatoes sumac onions	700₺
beef liver tütsü style liver sauteed in olive oil sumac onions lemon dill albanian peppers lavash bread	880₺



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