

# LA SOFA

Lounge & Grill

## “WELCOME LA SOFA”

Relax and savor our Lounge & Grill cuisine, prepared with passion and expertise. Our dishes are designed to take your taste buds on a journey with rich, smoky flavors and the freshest ingredients.

*Executive Chef - Zafer Tok*

## Tasting Mezes Served at the Table

Balon Lavash, Ezine Cheese (V), Walnuts, Butter, Artichoke with Fava, Sauced Ezme, Mastave, Cive, Mamzana, Hibeş

### DOLMA PLATE

Onion Dolma, Flower Dolma, Fig Dolma

*From quince leaves to grape leaves, dolma made with a variety of ingredients has been counted among the most important dishes of Ottoman cuisine since the 15th century. Those who specialized in making dolma were called “dolmaci.”*



## Soups

### GÜLÜKLÜ SOUP

With mini chicken meatballs and mint butter.

*Gülüklü Soup, one of the favorite soups in Alanya’s local cuisine, is often served at traditional wedding feasts and gatherings. It is a product with a geographical indication.*



### GURNARD SOUP

With Wheat and Garden Vegetables

*In 1764, this soup was one of the most exquisite and favored in the sultans’ kitchens.*



## Hors D'oeuvres

### HINGEL WITH POTATOES (V)

With Yogurt and Red Pepper Sauce

*During the Great Circassian Migration of the 1860s, Circassians who settled in Sivas brought with them their cultural heritage and culinary traditions.*

*Sivas Hingel Manti is one of these cherished culinary treasures.*



## MIHRAB BOREK

Cheese-Rolled Borek

*Mihrab Borek takes its name from its elegant shape reminiscent of a mosque's mihrab and its intricate craftsmanship. It is an Anatolian delicacy born of patience and effort.*



## EDIRNE FRIED LIVER

With sumac-seasoned onions and parsley.



## HOT HUMMUS WITH LAMB

Lamb pieces marinated in onion juice and thyme, served on hot hummus with roasted pine nuts.

*This dish is traditionally prepared and consumed in countries such as Turkey, Armenia, Cyprus, and Greece. In Turkey, it is made in the Hatay and Mersin regions.*

*In recent years, it has become quite popular in Europe and America.*



## STUFFED GRAPE LEAVES WITH SOUR CHERRY AND MEAT

Grape leaves stuffed with meat flavored with sour cherries and served with tray yogurt.

*Stuffed Grape Leaves with Sour Cherry and Meat are one of the indispensable flavors of Ottoman and Turkish cuisine. The light sour taste of the cherries, balanced by the soft texture of the rice with water, creates a harmonious blend of sweet and sour flavors.*



## BAFRA PIDE

With Arugula

*Bafra Pide was patented by the Turkish Patent and Trademark Office in 2005 and has become one of Samsun's registered products.*



## MINI LAHMACUN

With Parsley

*Although not identical to the traditional Middle Eastern Lahmacun, this delicacy—also known as “Lahm Bi Ajin” or “Sfiha”—is prepared in various forms with different combinations of ingredients.*



## SALADS

### TABLACI SALAD (V)

Tomatoes, parsley, crushed red pepper, red onion, sumac, pomegranate molasses, and olive oil.

*This salad is prepared with finely chopped tomatoes, onions, and parsley seasoned with sumac, then finished with lemon and olive oil. It is named “Tablaci” because kebab chefs traditionally prepare it quickly on the counter.*



Gluten



Egg



Dairy  
Lactose



Fish



Tree  
Nuts



Sesame



Mustard



Celery



G6PD



Vegan



Vegetarian



Hot



Carrot



Crustacean

## AVOCADO SALAD WITH MUNG BEANS (V)

With fresh herbs, tomatoes, mixed greens, and a vinegar tahini sauce.

Mung beans are rich in fiber, which is why they have cholesterol-lowering properties. Avocado, on the other hand, helps balance cardiovascular health and reduce depressive effects.



## PIMPIRIN SALAD

With purslane, fresh onions, cherry tomatoes, and garlic yogurt sauce.

It is known to aid in weight loss and is beneficial for heart health.



## MAIN COURSES

### ŞEHZADE LOKUMU

Beef tenderloin with strained yogurt, tomato sauce, crispy potatoes, and butter

Inspired by Ottoman cuisine, Şehzade Lokumu is crafted from elegant and satisfying beef tenderloin. It takes its name from the extravagant flavors that graced the tables of princes and stands out as one of the unforgettable main courses at special events and celebrations.



### ADANA KEBAB

With grilled vegetables and sumac onions

The tradition of cooking meat over open flames in nomadic cultures played an important role in the creation of Adana Kebab.



### BEYTI SARMA WITH YOGURT

With concassé tomato sauce and garlic yogurt

The name "Beyti" originates from the Beyti Restaurant, which opened in 1945. This recipe, passed down from Ottoman palace cuisine to the present day, is a true classic.



### LAMB LOIN SKEWER

Grilled lamb, garlic pilaf, and vegetables

"Garlic Pilaf" is an aromatic and flavorful rice dish with a long history in Mediterranean cuisines. It is a healthy dish prepared with natural and simple ingredients, especially in rural regions.



### SEA BASS KÜLBASTI

With Hatay-crushed olives and warm tomato sauté

Between 1896 and 1915, Boğos Piranyan—who worked as a chef at Merzifon Anadolu College—stated in his 1914 book, *Aşçının Kitabı*, that cooking is not merely a practical or technical skill but also a reflection of a chef's ideas, culture, and even soul.



### CHICKEN KEBAB BAKED IN PARCHMENT

An exquisite flavor made with chicken breast, orange, potatoes, and fresh thyme

The parchment cooking method allows the dish to cook in its own steam, enhancing the natural flavors of the ingredients.



Gluten



Egg



Dairy  
Lactose



Fish



Tree  
Nuts



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Mustard



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Carrot



Crustacean

## DESSERTS

### KÜNEFE

With clotted cream ice cream.

*It is believed to have originated in the regions of Aleppo and Damascus, where cheesy desserts were first made. In Turkey, it is a renowned dessert with various interpretations in Hatay, Gaziantep, and the Southeastern Anatolian provinces.*



### PUMPKIN DESSERT

With clotted cream, tahini, and walnuts

*One of Antalya's traditional and indispensable flavors.*



### ALAÇATI MILK PUDDING

With Crunchy Hazelnuts

*Reflecting the serene and natural lifestyle of Alaçati, this dessert is an ideal choice for those who appreciate both modern and traditional flavors. Although it is usually enjoyed as a refreshing treat in the summer months, it graces tables in every season.*



## VEGAN MENU

### RICE PAPER ROLL

With rice vermicelli, seasonal vegetables, micro greens, and Thai sauce.



## HOT APPETIZERS

### SPAGHETTI WITH VEGETABLES

With zucchini, carrots, eggplant, mushrooms, and a garlic olive oil sauce.



## MAIN COURSES

### CAULIFLOWER STEAK

With crumble crust, potato celeriac purée, and plum chutney



## DESSERTS

### PUMPKIN CUP

Served with tahini, pumpkin, and vegan cream



## KIDS' MENU

### GRILLED MEATBALLS



### GRILLED CHICKEN



### SPAGHETTI BOLOGNESE



### FRENCH FRIES

### SPAGHETTI NAPOLI



Gluten



Egg



Dairy  
Lactose



Fish



Tree  
Nuts



Sesame



Mustard



Celery



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Carrot



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