

"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 - Şevket Gökçen

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Appetizers at the Table

Lavash, Ezine Cheese, Walnut, Butter, Artichoke with Fava,

Pate with Sauce, Mastave, Cive and Hibesh





Salads

ANTEP SALAD (1) (1) (1)

Tomato, Cucumber, Charliston Pepper, Chili Pepper, Purple Onion, Garlic, Tarhana Chips and Pomegranate Sour

AVOCADO SALAD WITH MUNG BEANS (M) 🚱

Fresh Spices, Tomatoes, Colorful Leaves, Vinegar Tahini Sauce

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SHAHZADE DELIGHT



Beef Tenderloin, Strained Yogurt, Tomato Sauce, Crispy Potatoes and Butter

ADANA KEBAB 🕞 😫 🌽

Gökçesu Rice with Grilled Vegetables and Sumaced Onions

URFA KEBAB 🕞 😫 🐶

Gökçesu Rice with Grilled Vegetables and Sumaced Onions

LAMB BACK SHISH 🕞 🗊 🚱

Grilled Lamb with Gökçesu Rice and Vegetables

SEA BASS WRAPPED IN VINE LEAVES 🕞 😰 👘

With Seasonal Vegetables and Capers Lemon Sauce

CHICKEN KEBAB 🕞 😫

With Shallots, Baby Carrots and Brown Chicken Sauce



Desserts

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With soft Ice Cream

PUMPKIN DESSERT

With Cream, Tahini and Walnuts

ALACATI CUSTARD

With Crocant Nuts

Vegan Menu

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STARTERS | RICE PHYLLO ROLL

Rice Vermicelli Garnished with Seasonal Vegetables, Micro Herbs, and Thai Sauce

HORS D'OEUVRES | SPAGHETTI WITH VEGETABLES

Spaghetti with Courgette, Carrots, Aubergine, and Mushrooms with an Olive Oil and Garlic Dressing

MAIN COURSE | CAULIFLOWER STEAK

Crumble Breaded Cauliflower with Mashed Potatoes and Celery, Served with a Damson Plum Chutney

DESSERT | PUMPKIN CUP

Topped with Tahini, and Vegan Cream

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Kids Menu

GRILLED MEATBALLS

GRILLED CHICKEN

SPAGHETTI BOLOGNESE

SPAGHETTI NAPOLITEN

FRENCH FRIES

