

LA SOFA

BISTRO SNACK

“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

SOUPS

LENTIL SOUP



BORSCHT SOUP

With beef and seasonal vegetables



COLD AYRAN SOUP

With green lentils, flax seeds, cracked wheat, chickpeas, and extra virgin olive oil

Cold Ayran Soup contains probiotics and fiber, which are nutrients extremely beneficial for the digestive system. Thanks to the probiotics it contains, it helps maintain the normal flora balance of the digestive system and contributes to increasing the number of beneficial bacteria in the intestines.



APPETIZERS

KENTUCKY FRIED CHICKEN

With Sriracha sauce and garlic mayonnaise.



VITELLO TONNATO

With tuna, beef, greens, capers, and mustard sauce with peppers

It originated in north-western Italy, particularly in the Piedmont region.

It is believed to have emerged in the 19th century and gradually gained popularity in other parts of Italy.



MOZZARELLA CAPRESE (V)

With tomatoes, arugula leaves, pesto sauce, and balsamic glaze.



SALADS

CAESAR SALAD WITH CHICKEN

With Parmesan cheese and honey mustard sauce.



WARM STEAK MEDITERRANEAN SALAD

With Parmesan cheese and honey mustard sauce.



SPOON SALAD (VG)

Onion, pepper, and cucumber with pomegranate molasses and walnuts.

A salad made by finely chopping tomatoes, cucumbers, and peppers. It derives its true flavor from our very own olive oil, freshly harvested from the garden and cold-pressed.



PASTA

CREAMY MUSHROOM FETTUCCHINE (V)

With sautéed mushroom slices, cream sauce, and Parmesan cheese.



PENNE ARRABBIATA (V)

With spicy tomato sauce and Parmesan cheese.



SPAGHETTI NAPOLI (V)

With tomato sauce and Parmesan cheese.



SPAGHETTI BOLOGNESE

With sautéed ground beef with vegetables, tomato sauce, and Parmesan cheese.

A timeless classic of Italian cuisine, Spaghetti Bolognese is one of the most iconic dishes, loved by both children and adults worldwide.



PIZZA / PIDE / BURGER

PIZZA MARGHERITA (V)

With mozzarella cheese and tomato sauce.

According to official records, the world was introduced to this feast of flavors in 1889, and since that day, Margherita pizza has managed to become a favorite around the globe.



FOUR CHEESE PIZZA

With tomato sauce, mozzarella cheese, Roquefort, Cheddar, and Parmesan.



MIXED PIZZA

With tomato sauce, mozzarella cheese, sucuk, sausage, corn, and mushrooms.



PIDE WITH MINCED MEAT

With ground beef, onion, pepper, tomato, and olive oil.



Gluten



Egg



Dairy
Lactose



Fish



Tree
Nuts



Sesame



Mustard



Celery



G6PD



Vegan



Vegetarian



Hot



Carrot



Crustacean

PIDE WITH CHEESE (V)

With Kashar cheese and arugula.



CLOSED PIDE WITH DONER

With beef, pepper, tomato, and garden greens.

Get ready for a feast of flavors with delicious doner tucked inside freshly baked pide. The unique taste of the intensely aromatic meat offers a satisfying and flavorful experience.



LAHMACUN

With ground beef, onion, pepper, tomato, and olive oil.



SOFA BRISKET BURGER

With caramelized onions, crispy beef brisket bacon, cheddar cheese, coleslaw, and French fries.



HAMBURGER

With coleslaw and French fries.



OUR REGIONAL DISHES

ŞİVEYDİZ

It is an Antep dish made with lamb. Thanks to its marinated broth, it has a slightly tangy flavor. Antep Şiveydiz was registered and granted a geographical indication by the Turkish Patent and Trademark Office on 15.03.2018.



KAYSERİ YAĞLAMASI

Beloved by food enthusiasts around the globe, its unique flavor and rich history make it unforgettable, carrying traces of the past in every bite.



MAIN COURSES

CHICKEN TIKKA WITH GRAMMASSALA SAUCE

With grilled seasonal vegetables and sumac onions.



GRILLED SALMON

With sautéed seasonal vegetables and Bernez sauce.



ANTALYA-STYLE MEATBALLS AND WARM PIYAZ

Antalya-Style Piyaz and Regional Meatballs.

Antalya-Style Piyaz, with nearly a century of history, has earned fame beyond its region. It was registered as a geographical indication with a designation of origin by the Turkish Patent Institute in 2017, standing proudly among protected products.



Gluten



Egg



Dairy
Lactose



Fish



Tree
Nuts



Sesame



Mustard



Celery



GGPD



Vegan



Vegetarian



Hot



Carrot



Crustacean

GOBİT DÖNER

Meat döner served in Gobit bread.



SIMPLE DÖNER

Served with rice and grilled vegetables.



ISKENDER DONER KEBAB

Served with Pita Bread, Iskender Sauce and Yoghurt



DESSERTS

TRILEÇE (V)

With fresh cream and caramel sauce

Trileçe, originally known as "Tres Leches," means "three milks" in Spanish. It is believed to have originated in the 19th century in North, Central, and South America, as well as the Caribbean.



SÜTLAÇ - BAKED RICE PUDDING (V)

Served with ice cream and hazelnut pieces



TURKISH DESSERT PLATE (V)

Pistachio Baklava and Basma Kadayıf served with ice cream



Gluten



Egg



Dairy
Lactose



Fish



Tree
Nuts



Sesame



Mustard



Celery



G6PD



Vegan



Vegetarian



Hot



Carrot



Crustacean