



Osmanli Restaurant

Menu

SOUP

1-lentil soup

Mercimek corbasi

Turkish style lentil soup **145 L.E**
service with buttered Crouton.



2-Tarhana soup

Traditional Anatolian

dry vegetables, ground beef **245 LE**
,dry mint &tomato paste



3-Tavok carbasi

Clear chicken soup

with chicken cobe **200 L.E**
vegetable &vermiceil.



4-Yogurt mint soup

with rice **165 L.E**



Salad

1-Asid Elli Salata

Colorful mix Lettuce, capsicum,
cucumber Sun during tomato,tahini,
yogurt dressing
and crispy bread.

160 L.E



2-Tabouleh salad

Fine chopped tomato, parsley,
onion, Turkish bulgur, pomegranate
Olive oil,
Limon juice.

110 L.E



3-Karides salad

Grilling shrimp, mix lettuce,
red cabbage and lemon olive
oil juice.

250 L.E



4-Kasik salad

Fine chopped tomato, cucumber,
parsley, red onion, Limon juice
oil olive, pomegranate molasses,
walnuts and honey.

180 LE



Cold Mezze

1- Hummus

Chickpeas puree, Cumin,
tahini, lemon juice
and extra virgin olive oil.

150 L.E



2- Antep ezme

Spicy green chili, tomato,
parsley, onion,
red bell pepper.

170 L.E



3- Haydari

Turkish labenah,
melted butter,
dry mint and garlic oil

105 L.E



4- Karisik meze

Selection
of Turkish cold mezza

270 L.E



Hot Starters

1-Izgara Hellim peyniri

Grilled halloumi cheese,
pomegranate molasses. **190 L.E**



2-Arnavut cigeri

Deep-fried beef liver, with
pomegranate molasses **295 L.E**
and butter sauce,
parsley and onion



3-Vezir Boregi

Crispy borek Stuffed
with zucchini filled with carrot,
pastrami and mozzarella. **185 L.E**



4-Karides guvec

Pan seared marinated shrimp
with bell pepper, garlic
and Sundried tomato. **320 L.E**



5-Etli humus

Cubs of beef with Turkish spices,
sumac and paprika,served- on top of
hummus puree
and roasted pine nuts

315 L.E



Oven baked Turkish classics

1-Peynirli pide

Pide dough, mozzarella cheese,
cheddar cheese, dry thyme

200 L.E



2- Etli Pide

Spicy ground beef mixed with lamb,
onion, garlic Peppers
and parsley

275 L.E



3-Pastirmali pide

Pide dough, mozzarella cheese,
pastirmaChipy Turkish going roll stuffed
with grinach and mozzarella cheese
ispanakli borek

270 L.E



4-Sebzeli pide

Mushroom, tomato,
bell pepper, black olive,
oregano and mozzarella cheese

315 L.E



Main Course

1- Karisik kebab

Charcoal grilled Spicy Adana kebab, chicken shish tawouk, beef skewer, oriental rice with nuts and dry fruit

555 L.E



2- Adana kebab

Charcoal grilled ground beef mixed with lamb, red bell pepper, served with meyhane rice

440 L.E



3- Beyti kebab

Charcoal grilled spiced ground beef mixed with lamb, parsley. and mozzarella cheese wrapped in lavas bread topped with pistachio, tomato sauce and yogurt served with fries

465 L.E



Main Course

4- Kuzu pirezola

Grilled Lamb chops served with meyhane rice and smoky begendi mash

655 L.E



5- Izgara levrek with cheese

Pan seared paprika spiced sea bass fillet topped and cooked with mozzarella gratin served with basmati rice and sautéed beef pastrami, mushroom and onion

480 L.E



6- Pilic top Kapi

Chicken dish consisting of tender skin-on, boneless chicken thighs stuffed with rice, raisins, apricot and pistachio then baked until crisp and golden served with spinach creamy and mushroom sauce

410 L.E



Main Course

7- Bademli tavuk sote

Paprika and yogurt marinated chicken, expertly charcoal-grilled green bell pepper, onion, tomato, almond and served with white rice

485 L.E



8- Kuzu Incik

hours of slow praised lamb shank served with rich creamy tender, vegetables wheat and tomato sauce

830 L.E



9- Testi kebab (kuzu)

Slow cooked clay pot filled With lamb cubs, Cubs vegetables tomato, garlic, onion and green bell pepper served with buttered basmati rice

555L.E



10- Deniz mahsulleri

Oven baked mix seafood in iron pot, sea bass fillet, salmon, prawns and calamari cooked in rose sauce with onion, mushroom, dried tomato and served with basmati rice

736 L.E



Dessert

1- Kazandibi

Delicate Ottoman milk pudding has a burned bottom layer that adds a caramel and pistachio



2- Baklava

Deliciously rich dessert made from phyllo dough, pistachios, butter, and a syrup topped with Ice Cream

130 L.E



3- Sutlac

Traditional Turkish Rice Pudding (Sutlaç) is creamy, rich, Hazelnut and melting in your mouth.

105 L.E



4- Kunefe

Kaddafi dough filled/ layered with unsalted soft cheese and soaked in sugar syrup. Served hot and topped with kaymak and pistachio

200 L.E



5- Kabak tatlisi

Famous Turkish sweet made from pumpkin and sugar syrup typically garnished with walnuts, kaymak, and tahin.

220 L.E



Drinks

Hot drinks

Espresso (S) (D)	60-80 LE
Turkish Coffee (S) (D)	75-85 LE
Cappuccino	90 LE
Americano	90 LE
Latte	90 LE
Flavored tea	50 LE
Green tea	40 LE
Turkish tea	60 LE

Soft Drink

Cola	35 LE
Zero	35 LE
Sprite	35 LE
Fanta	35 LE
Red bull	80 LE
Birell	40 LE



Fresh Juice

Lemon 240ml 80 LE

Mango 240ml 80 LE

Strawberry 240ml 100 LE

Mo Cocktail

Ayran 50 LE

Pink lady 70 LE

Lime guava zest 90 LE

Apple cooler 100 LE

Water

Pavan large 1-liter 70 LE

Puvan small 500ml 30 LE

Nestle pure barley 240ml 40 LE



