



Dürüm Adana

A spicy kebab which is made of minced meat, formed into a long meat ball. It is cooked on a skewer on a lava grill and covered with Dürüm bread.

RM 25.00



Dürüm Adana (XL)

A large portion of spicy Adana kebab which is made of minced meat, formed into a long meat ball. It is cooked on a skewer on a lava grill and covered with Dürüm bread.

RM 38.00



Dürüm Urfa

A kebab, coming from the city of Urfa in the South East of Turkey, Urfa is made with ground beef, grilled on an open lava grill and covered with Dürüm bread.

RM 25.00



Dürüm Urfa (XL)

A large portion of kebab, coming from the city of Urfa in the South East of Turkey, Urfa is made with ground beef, grilled on an open lava grill and covered with Dürüm bread.

RM 38.00



Dürüm Tavuk

A regional dish, coming from the Western part of Turkey, is made with chicken and spices, grilled on an open barbecue grill and covered with Dürüm bread.

RM 22.00



Dürüm Tavuk (XL)

A regional dish, coming from the Western part of Turkey, is made with a large portion of chicken and spices, grilled on an open barbecue grill and covered with Dürüm bread.

RM 35.00



Dürüm Tavuk Kızartma

A regional dish, coming from the Western part of Turkey, is made with fried chicken and covered with Dürüm bread.

RM 23.00



Dürüm Tavuk Kızartma (XL)

A regional dish, coming from the Western part of Turkey, is made with a large portion of fried chicken and covered with Dürüm bread.

RM 36.00



Dürüm Tavuk Patates

A regional dish, coming from the Western part of Turkey, is made with chicken, potatoes and spices, grilled on an open barbeque grill and covered with Dürüm bread.

RM 25.00



Dürüm Tavuk Patates (XL)

A regional dish, coming from the Western part of Turkey, is made with a large portion of chicken, potatoes and spices, grilled on an open barbeque grill and covered with Dürüm bread.

RM 38.00



Dürüm Kavurma

A kebab which is made of cubed beef and chopped vegetables including onions. It is cooked in a pan and covered with Dürüm bread.

RM 37.00



Dürüm Vejeteryan

Made with Falafel, deep-fried ball or patty-shaped fritter made from ground chickpeas and covered with Dürüm bread.

RM 25.00



Pide Sade

Pide is a Turkish bread. (Size 10 inch / 25.5 cm)

RM 10.00



Lavaş

Lavaş is a soft, thin flatbread made with flour, water, yeast, and salt. (Size 11-12 inch)

RM 5.00



Kebap Adana

A spicy kebab which is made of minced meat, formed into a long meat ball. It is cooked on a skewer on a lava grill, giving it a smokey taste.

RM 59.00



Kebap Urfa

A regional dish, coming from the city of Urfa in the South East of Turkey, Urfa is made with ground beef and spices, grilled on an open lava grill.

RM 59.00



Pilav Üstü Karışık Izgara

Mixed Grill Platter Comes with 300 grams of Rice. Lavas, French Fries and Vegetables. 100 grams of Adana (Minced Australian Topside) 130 grams of Tavuk Şiş (Chicken Breast) 120 grams of Dana Ş...

RM 129.00



Pilav Üstü Karışık Izgara (XL)

Mixed Grill Platter for 2 Persons Comes with 600 grams of Pilav Lavas, French Fries and Vegetables 200 grams of Adana (Minced Australian Topside) 260 grams of Tavuk Şiş (Chicken Breast) 180 gra...

RM 179.00



Pilav Üstü Adana

Comes with 300 grams of Pilav. Lavas, French Fries and Vegetables. 200 grams of Adana (Minced Australian Topside)

RM 69.00



Pilav Üstü Adana (XL)

Comes with 400 grams of Pilav. Lavas, French Fries and Vegetables. 300 grams of Adana (Minced Australian Topside)

RM 89.00



Pilav Üstü Urfa

Comes with 300 grams of Pilav. Lavas, French Fries and Vegetables. 200 grams of Urfa (Minced Australian Topside)

RM 69.00



Pilav Üstü Urfa (XL)

Comes with 400 grams of Pilav. Lavas, French Fries and Vegetables. 300 grams of Urfa (Minced Australian Topside)

RM 89.00



Pilav Üstü Kavurma

Comes with 300 grams of Pilav Lavas, French Fries and Vegetables 120 grams of Kavurma (Cubed Australian Beef)

RM 79.00



Pilav Üstü Kavurma (XL)

Comes with 400 grams of Pilav Lavas, French Fries and Vegetables 200 grams of Kavurma (Cubed Australian Beef)

RM 99.00



Pilav Üstü Kuzu Şiş

Comes with 300 grams of Pilav Lavas, French Fries and Vegetables 200 grams of Lamb Shish

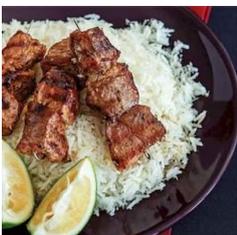
RM 79.00



Pilav Üstü Kuzu Şiş (XL)

Comes with 400 grams of Pilav Lavas, French Fries and Vegetables 300 grams of Lamb Shish

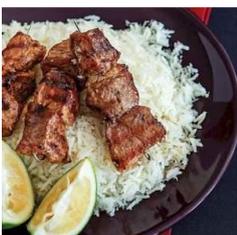
RM 99.00



Pilav Üstü Dana Şiş

Comes with 300 grams of Pilav Lavas, French Fries and Vegetables 240 grams of Dana Şiş (Australian Tenderloin)

RM 129.00



Pilav Üstü Dana Şiş (XL)

Comes with 400 grams of Pilav Lavas, French Fries and Vegetables 360 grams of Dana Şiş (Australian Tenderloin)

RM 159.00



Pilav Üstü Tavuk Şiş

Comes with 300 grams of Pilav Lavas, French Fries and Vegetables 260 grams of Chicken Breast Shish

RM 59.00



Pilav Üstü Tavuk Şiş (XL)

Comes with 400 grams of Pilav Lavas, French Fries and Vegetables 390 grams of Chicken Breast Shish

RM 69.00



Meze Platter 4 Pieces

(Comes with one Sade Pide and one Lavaş)

RM 59.00



Meze Platter 9 Pieces

(Comes with two Sade Pide and two Lavaş)

RM 119.00



Meze Platter 14 Pieces

(Comes with three Sade Pide and three Lavaş)

RM 179.00



Acılı ezme

Thinly chopped tomatoes, cucumber, red onion, green peppers, parsley, mint chili pepper flakes, with a dressing of olive oil.

RM 15.00



Atom

Often served with bread, atom is a meze which originates from Southern Turkey, it is made with yoghurt and hot peppers, giving it the name "Atom" due to its spicy taste.

RM 15.00



Beyaz Peynirli Buğday Salatası

Is a Barley salad with herbs, feta cheese, orange juice and olive oil dressing. Also very popular as a main course, as a light vegetarian dish.

RM 15.00



Çoban salatası

Translated to Shepherds salad, Coban salatası consists of finely chopped tomatoes, cucumbers, green peppers, onions and parsley and is served with sumac.

RM 15.00



Havuç Tarator

Is a carrot yoghurt dip with sauteed carrots in olive oil, salt and sugar; mixed with garlic yoghurt.

RM 15.00



Haydari

A thick yoghurt dip which has feta cheese, butter and herbs mixed in.

RM 15.00



Humus

A Middle Eastern dip made of cooked chickpeas blended with raw tahini, garlic, lemon juice, and extra virgin olive oil.

RM 15.00



Kırmızı Lahana Mezesi

Red cabbage salad.

RM 15.00



Mangal Salatası

Tomatoes, garlic, olive oil, fresh herbs, lemon come together with roasted eggplants.

RM 15.00



Muhammara

A dip which is made with walnuts and red pepper paste.

RM 15.00



Rus Salatası (Olivier)

Olivier salad is a traditional salad dish in Russian cuisine, which is popular in many European countries, Turkey, Iran and also throughout Latin America. (Contains eggs)

RM 15.00



Şakşuka

Fried eggplant with tomato garlic sauce

RM 15.00



Sarımsaklı Yoğurtlu Kabak

Sautéed zucchinis with walnut and garlic yogurt.

RM 15.00



Vinegret

Vinegret is a Russian salad made of diced cooked vegetables, chopped onions, as well as sauerkraut or brined pickles.

RM 15.00



Yoğurtlu Patlıcan

An eggplant puree which has a smokey kick to it, combined with garlic yoghurt.

RM 15.00



Patates Kızartması

French fries

RM 12.00



Falafel

Falafel is a deep-fried ball or patty-shaped fritter made from ground chickpeas. Our Falafel comes 3 pieces.

RM 19.00



Bulgur Pilav

Bulgur Rice

RM 10.00



Şehriyeli Pilav

White rice with Şehriye (consisting of tiny pieces of pasta)

RM 10.00



Garlic Sauce

RM 5.00



Spicy Sauce

RM 5.00



Arpa Şehriye Çorbası

Orzo Soup

RM 15.00



Ezogelin çorbası

This soup is made with tomatoes, lentils, bulgur and a range of herbs and spices, giving it a spicy kick.

RM 15.00



Yayla çorbası

Also known as a yoghurt soup, yayla corbasi is a dish made with yoghurt, herbs, rice and chickpeas.

RM 15.00



Season Lemon Tea 300ml

RM 5.00



100 Plus 325ml

RM 5.00



Milo

RM 6.00



Coca Cola

RM 6.00



Schweppes Soda Water

RM 6.00



Sprite

RM 6.00



Fanta Oren

RM 5.00

Minute Maid Orange



RM 5.00

Mineral Water



RM 5.00

Ayran



RM 8.00