



## STARTERS

TRADITIONAL TOMATO SOUP (a) 140  
With chickpeas, mint and short noodles

SISH BOREK SOUP (a) 150  
With our special spice mix, homemade manti, yoghurt and chickpeas

PAÇA SOUP (a) 180  
With gelatinous sheep's feet meat and garlic-vinager sauce

(V) LENTIL SOUP 125  
Cooked with beef stock sauce

ZA'ATAR LAVASH (V) (a) 125  
Our special mix of spice herbs from Taurus Mountains

ABI'S TAPENADE 60  
Olive Paste with Pomegranate Sour

CRISPY MANTI (a) 150  
Crispy Turkish ravioli filled minced meat Served with yoghurt.

(V) MUSKA BOOREK (a) 110  
Ground beef  
Cheese

(V) CRISPY SHARING PLATE 280  
Muska Boorek, Mongolian Chicken, French Fries, Crispy Manti

MONGOLIAN CRISPY CHICKEN 220  
Served with our special sauce

MUCVER 210

MEZE PLATTER  
Please ask one of our team members  
Mix Plate 4 kinds 330  
Each small plate 100

## SALADS

SHEPARD'S SALAD (V) 230  
Tomato, green pepper, red onion, greens and traditional white cheese

MEDITERRANEAN SALAD BOWL (V) (a) 280  
Red beet root, avocado, lentils and greens

With GRILLED CHICKEN 290

With BEEF TENDERLOIN 390

With SALMON 390

## WRAPS

LAVASH WRAP TENDERLOIN with fries 390

LAVASH WRAP CHICKEN with fries 290

LAVASH WRAP KOFTE with fries 310

## PASTAS

(V) BAKED RIGATONI PASTA 275  
Baked tomato sauce with mozzarella cheese rigatoni pasta.

HOMEMADE TAGLIATELLE  
(V) Bolognese 250 / Cream and mushroom 260  
SPAGHETTI WITH TOMATO SAUCE 220

PENNE ARRABIATA 220

NOODLE  
Vegetable 230 / Vegetable Chicken 265 / Vegetable Meat 320  
Manti (a) 275  
Ground beef filled Turkish ravioli, with butter and spices,  
Served with yoghurt and Abi's tomato sauce on side

\*You may customize your pasta with the help of your server

(a) Abi's Specials  
(V) Vegetarian Plates  
🍷 Cooked with Wine

## FROM OUR STONE OVEN

(V) MINI LAHMAJUN 95

CHEESE (V) 170

SUJUK & CHEESE 250

BAFRA PIDDE WITH GROUND BEEF 265

FLAKED BEEF PIDDE 275

BAFRA ROASTED BEEF 290

MUSHROOM (V) 230

SPINACH PIDDE 230

LAHMAJUN (a) 150

ABI'S SPECIAL (Roasted beef, mushrooms, cheese) (a) 295

MEATLOVERS (Sujuk, roasted beef, flaked beef cheese) (a) 310

MARGHARITA PIZZA (V) 275

WHITE PIZZA (V) 280

MIXED PIZZA WITH MEAT 310

\*We can enrich your pita and pizza with extra options.

## MAIN DISHES

MARINATED CHICKEN (a) 285

Grilled pepper and tomato

TURKISH BEEF PATTIES (a) 310

French fries and mini salad

LOQUM BEEF TENDERLOIN 550

With chef's special sauce and French fries

GRILLED SALMON 540

With parmesan mashed potatoes and mediterranean greens

GRAPE LEAVES 275

With ground beef, rice and special spices

SLOW COOKED LAMB 585

With homemade bone sauce, basmati rice and mini salad

MONGOLIAN CHICKEN & BASMATI RICE 295

\*Please ask our daily menu. 285

## SIDES (V)

BASMATI RICE 95 TRUFFLE FRENCH FRIES 150


MASH PATATO 95 MINI SALAD 95

\*If you have any allergy or intolerance, please let your server know

GRILLS



### ABI'S BREAKFAST SPECIALS

ABI'S TRADITIONAL TURKISH BREAKFAST (Prepared for at least two people.) Locak Cheese Platter (Ezine cheese, Silivri kashkaval cheese, çeçil cheese), butter, honey-buttercream, Nutella, olives, season fruits, homemade bread, simit and pastries, cheese wrap, fries, garden salad and 2 glass of tea (Prepared for at least two people. Price is for per person)	395
MINI BREAKFAST Tomato, cucumber, peppers, greens, olives and cheese, one boiled egg or one egg cooked as Fried.	220
SIKMA Homemade tortellini, wrapped with greens and cottage cheese, Fresh mint and cherry tomato.	95
 MUSKA BOOREK <sup>(a)</sup> Ground beef Potatoes Spinach Cheese	110
ABI'S MÜCVER Fresh greens and green onions egg fritters	210

\* Please ask our pides that can go along with your breakfast.

### EGGS

2 eggs cooked as your choice of Fried / Scrambled / Omlette	110
Plain	110
Cheese (White cheese or kashkaval)	125
Vegetables (Mushroom, spinach or seasonal vegetables)	140
Meat (Spicy sausage, ground beef or roasted beef)	175
MENEMEN 2 scrambled eggs with sauted tomatoes and peppers	140
With Cheese	150
With Sujuk	175

### BREAKFAST ITEMS

Tomato, cucumber and greens	70
Cheese Plate (Ezine, kashkaval, çeçil and smoked cheese)	160
Olives Plate (Black, green olives and sun-dried tomato)	60
Honey and Buttercream	120
Nutella	60
Butter	55
Boiled Egg	40
Simit (Turkish sesame bagel)	45
Grilled Sujuk	160

\*If you have any allergy or intolerance, please let your server know



### DESSERTS

CHEESECAKE	165
CARAMEL CAKE	160
CHOCOLATE CAKE	165
TURKISH STYLE OVEN-BAKED RICE PUDDING <sup>(a)</sup>	120

### COLD DRINKS

HOMEMADE LEMONADE <sup>(a)</sup>	90
HOMEMADE LEMONADE WITH FRESH MINT <sup>(a)</sup>	105
HOMEMADE AYRAN <sup>(a)</sup>	55
HOMEMADE AYRAN WITH FRESH MINT <sup>(a)</sup>	60
FRESHLY SQUEEZED ORANGE JUICE	125
FRESHLY SQUEEZED MIXED FRUIT JUICES	140
DETOXIN (Lemon, parsley, green apple, cucumber, ginger) <sup>(a)</sup>	155
COCA COLA, LIGHT, ZERO, SPRITE, FANTA, ICE TEA	60
WATER 0,33 ML	35
WATER 0,75 ML	60
MINERAL WATER 0,20 ML	50
RED BULL	95

### HOT DRINKS

TURKISH COFFEE	65
RISTRETTO	45
ESPRESSO	45
DOUBLE ESPRESSO	65
MACCHIATO	55
DOUBLE MACCHIATO	65
AMERICANO / ICE AMERICANO	60
CAPPUCCINO	70
LATTE / ICE LATTE	75
FLAT WHITE	75
CORTADO	75
FRESHLY BREWED TURKISH TEA	35
HERBAL TEA	60

(Winter Tea, Green Tea, Green Tea with Jasmin, Linden, Chamomile, Mint, Earl Grey)

\*If you have any allergy or intolerance, please let your server know