



GALEYAN

Yunus emre ahl-i



Yunus Emre AKKOR

Şef Yunus Emre Akkor "Osmanlı Deniz Mutfağı" adlı kitabı World Cook book Awards'da 2012 yılında en iyi balık kitabı ödülüne layık görüldü.

"Kayseri Mutfağı" kitabı World Cook book Awards'da 2020 yılında dünyanın en iyisi ödülüne layık görüldü.

Türkiye'ye yapmış olduğunuz bu özel gezinizde Yunus Emre Şef'in geleneksel lezzetleriyle hazırlanan tadım menüsünü tatmanızı ,Türkiye'de yapılacaklar listenizin ilk sırasına eklemenizi öneririz.



In the world, Executive Chef Yunus Emre Akkor is one of the few experts of historical cuisines of Ottoman, Anatolian and Seljuk eras. Upon many TV shows aired on national channels, he is now presenting history of food documentary series 'The tastes of the Palace' on the most prestigious culture and art national channel TRT2 on Turkish television. Akkor's various books on Ottoman and Anatolian cuisine has been internationally awarded.

His book 'Ottoman Sea Cuisine' has been awarded with 'The Best Sea Cuisine Book' in 2012 by Gourmand Cook Book Awards.

Akkor's 'Kayseri Cuisine: From Past to Present' book has been awarded with 'The Best of the World' in local cuisine category again by Gourmand Cook Book awards.

We kindly recommend you to put 'tasting the chef menu' prepared by Yunus Emre Akkor with traditional tastes, as the first item on your do list during your special visit to Turkey.

TADIM MENUSU 1 - TASTING MENU 1

Mezeler ve Salatalar / Mezzes & Salads

Humus-u Ala
Hummus with Rocket Salad

Muhammara
Crushed Walnuts with Tahini, Bread, Tomato Paste, Garlic, Extra Virgin Olive Oil

Tahinli Şakşuka
Oven Baked Eggplant, Carrot, Zucchini with Tahini and Dried Yoghurt

İsli Cacık
Tzatziki with Smoked Wheat and Yoghurt

Zeytin Piyazı
Regional Anatolian Olives Salad with Pomagranate

Zahter Salatası
Wild Thyme (Za'atar) Salad

Altı Cacıklı Köfte
Bulghur balls with Dried Tzatziki

Ara Sıcaklar / Starters

Semsek
Pita with Antep Cheese & Spring Onions

Vişneli Sarma
Stuffed Vine Leaves with Sour Cherries

Kestaneli Lahana Sarma
Stuffed Cabbage Leaves with Chestnuts

Ana Yemekler / Main Courses

Alenâzik
Grilled Lamb with Eggplant Puree and Yoghurt Sauce

Etli Firik Pilavı
Firik (Bulghur) Pilaf with Lamb Meat

Tereyağlı Kuru Fasulye
Stewed Bean with Butter

Tatlı / Desserts

Süt Keri
Milk Halva

Elmalı Baklava
Baklava with Apple Puree & Grape Molasses (No Added Sugar)

Not: Bazı ürünler mevsimsel olarak değişiklik gösterebilir.

Note: Some ingredients may vary seasonally.

Fiyat/Price: 200₺

TADIM MENUSU 2 - TASTING MENU 2

Mezeler ve Salatalar / Mezzes & Salads

Humus-u Ala
Hummus with Rocket Salad

Muhammara
Crushed Walnuts with Bread, Tomato Paste, Garlic, Extra Virgin Olive Oil

Tahinli Şakşuka
Oven Baked Eggplant, Carrot, Zucchini with Tahini and Dried Yoghurt

İsli Cacık
Tzatziki with Smoked Wheat and Yoghurt

Zeytin Piyazı
Regional Anatolian Olives Salad with Pomagranate

Zahter Salatası
Wild Thyme (Za'atar) Salad

Bahar Cacığı
Spring Tzatziki

Ara Sıcaklar / Starters

Kırma Zeytinli Pide
Pita with Regional Anatolian Olives and Minced Beef

Semsek
Pita with Antep Cheese & Spring Onions

Vişneli Sarma
Stuffed Vine Leaves with Sour Cherries

Kestaneli Lahana Sarma
Stuffed Cabbage Leaves with Chestnuts

Ana Yemekler / Main Courses

İki Pilavlı Tandır
(Sarımsaklı Pilav 15. yy - Salçalı Firik 19 yy.)

Pit Roasted Lamb served with
Garlic Pilaf (15th. Century Ottoman Palace Cuisine)
&
Bulghur Pilaf with Tomato Paste
(19th. Century Ottoman Palace Cuisine)

Tatlı / Desserts

Cennet Çamuru
Sweet Mud from Heaven

Elmalı Baklava
Baklava with Apple Puree & Grape Molasses (No Added Sugar)

Helva-i Hakani
The Khan of the Halvas

Fiyat/Price: 245₺

Not: Bazı ürünler mevsimsel olarak değişiklik gösterebilir.
Note: Some ingredients may vary seasonally.

ŞEF YUNUS EMRE AKKOR TARAFINDAN 25 YIL BOYUNCA YAPMIŞ OLDUĞU ANADOLU GEZİLERİNDE BULMUŞ OLDUĞU ÖZEL ÜRETİCİLERİN ÜRÜNLERİYLE HAZIRLANMIŞTIR.

The ingredients of this breakfast which is prepared by Executive Chef Yunus Emre Akkor, is from the local producers the chef has discovered from 25 years of excursions to all parts of Anatolia.

Bal , kaymak , Kuru domatesli zeytinli ve peynirli karışım , Sahine (7. yy'dan tarifi) , soslu kırma yeşil zeytin , peynir ezmesi , söğüş , kahvaltılık peynirli ekmek , karışık kızartma , lorlu biber , taze kekikli salça , yumurta piyazı , peynir tabağı (cevizli tulum , örgü peynir , eski kaşar , 2 yıl bekletilmiş özel ezine peyniri) , fıstıklı helva , fındık ezmesi , siyah zeytin , kuru domatesli peynirli salata, sucuklu hellimli sote - (SINIRSIZ ÇAY)

Honey, cream of milk, dried tomatoes olives and cheese mix, Sahine-sesame paste (a 7th century recipe), green olive mix, traditional cream cheese, sliced veggies, cheese bread, fried veggies, pepper cheese dish, fresh oregano paste, egg dish, specialty cheese platter (aged cheese with walnut, braided cheese, aged cheese, special 2 year aged white cheese), pistachio halva, hazelnut cream, black olives, dried tomatoes and cheese salad, sautéed Turkish traditional sausage and halloumi (UNLIMITED TEA)

Sucuk , Pastırma , Yumurta , Izgara Peynir , Domates , Biber , Mantar

Turkish traditional sausage , aged and dried meat , egg , grilled cheese, tomatoes, green peppers , mushroom

Not: Sandalye başı servis edilir.

Note: This breakfast is served per person.

BAŞLANGIÇLAR VE SALATALAR / STARTERS AND SALADS



1

• Tzatziki with
Smoked Yoghurt

2

Humus-u
Ala

Mastabe

5

• Spring
Cacık

9

• Gavurdağ
Salad

10

6

Olive
Peyvaz

1 - İslî Cacık / yogurt, smoked unripe wheat-garlic , dill weed

30 ₺

2 - Humus-u Ala / chick peas, tahini(sesame paste), garlic, lemon, cumin, salt oliveoil, rocket, fresh mint leaves,dill weed,purslane, red onions, red pepper, beet root pickle, cucumber pickle, pomegranate, sumac, dried mint leaves,pomegranate extract

50 ₺

3 - Taze Baharatlı Peynir Ezmesi / fresh cheese, fresh oregano,fresh rosemary,black seed,olive oil

30 ₺

4- Muhammara / dried bread crumbs, red bell peppers, walnuts,pepper flakes, olive oil, garlic, pomegranate extract

30 ₺

5- Mastabe / yogurt, chard , black seed , almond flakes

32 ₺

6- Zeytin Peyvazı / seedless green olives,pepper paste,pomegranate extract,walnuts,fresh onions,parsley,fresh pomegranate

36 ₺

7- Taze Kekikli Salça / special pepper paste from Gaziantep , walnuts , oregano(fresh zahtar), olive oil , pomegranate extract

30 ₺



• **Muhammara**

4

3

**Cheese Mix with
Fresh Herbs**

8

• **Pastrami Over Humus**

7

• **Fresh Thyme Paste**

11

• **Shakshuka with Tahini**

12

• **Zahter
Salad**

8- **Pastırmalı Humus** / tahini (sesame paste),garlic,chickpeas,lemon juice,cumin,traditional pastrami,olive oil

50 ₺

9- **Gavurdağ Salatası** / onion,cucumber,tomatoes,parsley,fresh pepper,pomegranate extract,walnuts

50 ₺

10- **Bahar Cacığı** / yogurt, fresh mint leaves,cucumber,oven roasted peppers,walnuts

30 ₺

11- **Tahinli Şakşuka** / yogurt,tahini (sesame paste),cumin,fresh parsley,oven roasted carrots, zucchini, green and red bell peppers

30 ₺

12- **Zahter Salatası** / fresh thyme, fresh parsley, garlic, tomatoes, green and red bell peppers, tomato paste, pomegranate extract,olive oil,
cumin,dark red pepper flakes,salt

32 ₺

13- **4'lü Meze / 4'lü Meze**

100 ₺

14- **6'lı Meze / 6'lı Meze**

140 ₺

APERATİF VE ZEYTİNYAĞLILAR /STARTERS AND APPETIZERS

1



• Tray Dumplings

2



• Semsek

7



• Dried Stuffed Veggies

6



• Veggie Patties

1 - Tepsi Mantı / minced meat, flour, water, salt, pepper, tomato sauce

75 ₺

2 - Semsek / spring onions, olive oil, egg, cheese, parsley, water, flour

20 ₺

3 - Mini Lahmacun / minced meat, tomato, cumin, salt and pepper

(3 adet / 3 pieces)

40 ₺

4 - Vişne Sarma / grape leaves , rice , sour cherries , olive oil , traditional spices, onion

40 ₺

3

Mini Meat
Flat Bread

4

Sour Cherry
Stuffed Leaves

5

Stuffed
Meat Balls

5 - İçli Köfte / minced meat, bulgur, onion , walnut , spices

20 ₺

6 - Otlı Mücver / zucchini , carrot , spring onion , parsley , cheese , egg , spices , flour

20 ₺

7 - Kuru Dolma / dried vegetables , rice , onion , garlic , spices

(4 adet / 4 pieces)

40 ₺

8- Kestaneli Lahana Sarma / stuffed cabbage leaves with chessnuts

35 ₺

PİDELER / OVEN FLAT BREADS



1

Meat Flat
Bread

2

Minced Meat
Flat Bread

Sausage with
Dried Meat
Flat Bread

4

1 - Kavurmalı Pide

70 ₺

Kavurma , Yumurta , Tereyağ , Un , Su

Beef , Egg , Butter , Flour , Water

2 - Kiymalı Pide

50 ₺

Kıyma , Yumurta , Domates, Biber , Baharat , Un , Su

Beef , Egg , Tomato , Green Pepper , Spices , Flour , Water

3 - Semsek

55 ₺

Yeşil Soğan , Z.yağı , Yumurta , Peynir ve Maydonoz

Spring Onions, Olive Oil, Egg, Cheese, Parsley, Water, Flour



★
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AKKOR

3

Vegetarian
Flat Bread

• Cheese
Flat Bread

4

4 - Sucuklu Pastırmalı Pide

65 ₺

Sucuk , Pastırma , Tereyağ , Un , Su , Kaşar Peyniri , Yumurta Beef , Egg , Butter , Flour , Water
Turkish Traditional Sausage, Aged and Dried Meat ,Butter, Flour, Water, Fresh Cheese , Egg

5 - Kaşarlı Pide

45 ₺

Kıyma , Yumurta , Domates, Biber , Baharat , Un , Su
Beef , Egg , Tomato, Green Pepper , Spices , Flour, Water

6 - Lahmacun

30 ₺

Sarımsak, Yeşilbiber, Kırmızıbiber, Salça , Tuz , Karabiber, Kimyon , Kuzu Eti
Garlic, Green Pepper, Red Pepper, Tomato Paste, Salt, Black Pepper, Cumin, Lamb Meat

KEBAPLAR / KEBABS

Pistachio
• Kebab

4

3

Lamb
Shish

5

Lamb
Chops

2

Chicken
Shish

1

• Adana Kebab

Not: Tüm kebablarımız Pide, Salata, Cacık, Pişmiş Sebze ve İsli Pilavla servis edilir.

Note: Served with Pita bread, salad, yogurt cacık, broiled veggies and smoked rice.



• **Mixed Kebab**



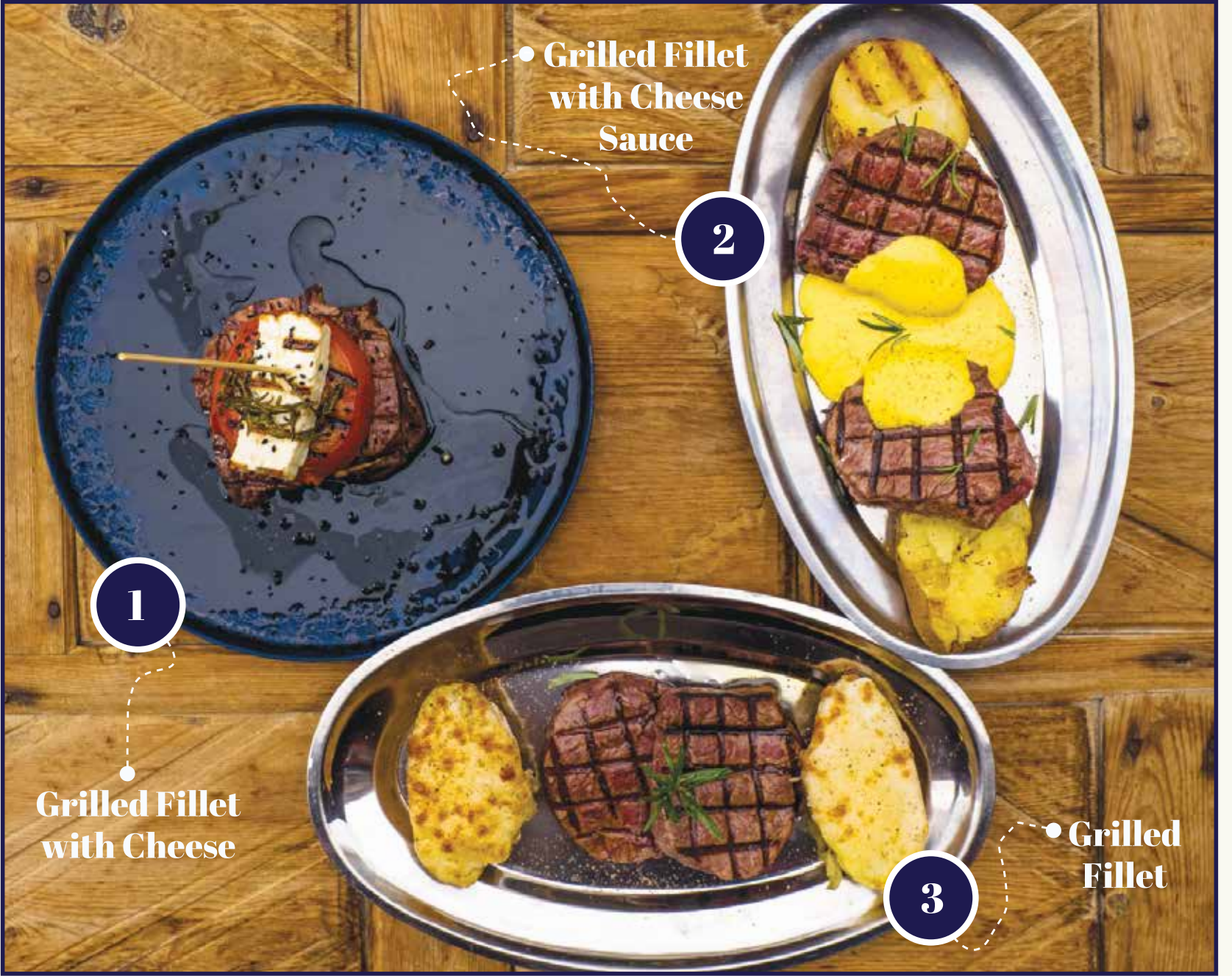
• **Alenâzik**

1- Adana Kebab / Adana Kebab	85 ₺
Kuzu eti, tuz, salça, pul biber, tuz, kuzu yağı Lamb, salt, tomato paste, pepper flakes	
2- Tavuk Şiş / Chicken Shish	80 ₺
Tavuk eti, baharat, yoğurt, salça , zeytinyağı, tuz Chicken, spices, yoghurt, tomato paste, olive oil, salt	
3- Kuzu Şiş / Lamb Shish	125 ₺
Kuzu eti, baharat, yoğurt, salça , zeytinyağı, tuz Lamb , spices, yoghurt, tomato paste, olive oil, salt	
4- Fıstıklı Kebab / Pistachio Kebab	105 ₺
Kuzu kıyması, antep fıstığı, tuz, karabiber, pul biber, peynir Ground lamb, pistachio, salt, black pepper, red pepper, cheese	
5- Pirzola / Lamb Chops	(4 adet / 4 pieces) 130 ₺
Kuzu pirzola, tuz, kekik Lamb,salt, thyme	
6- Karışık Kebab / Mixed Kebab	(Tek kişiliktir / For one person) 130 ₺
Kuzu kıyması, antep fıstığı, tuz, karabiber, pul biber, peynir Lamb, chicken, lamb chops, yoghurt, olive oil	
7- Alenâzik / Alenâzik	125 ₺
Patlıcan, süzme yoğurt, sarımsak, kuzu eti, tuz, karabiber, tereyağı, pul biber Eggplant, strained yoghurt, garlic, lamb meat, salt, black pepper, butter, red pepper	
8- Tavuk Kanat / Chicken Wings	75 ₺
Tavuk kanat, baharat, yoğurt, salça, zeytinyağı, tuz Chicken, spices, yoghurt, tomato paste, olive oil, salt	
9- Ezmeli Kebab / Mashed Kebab	105 ₺
Domates, soğan, maydanoz, kırmızı biber, yeşil biber, karabiber, tuz, kuzu kebabı Tomato, onion, parsley, red pepper, green pepper, black pepper, salt, lamb kebab	



1- Tandır / Tandır	145 ₺
Kuzu eti , tuz, karabiber (sıcak pide , domates biber ve soğanla servis edilir.)	
<i>Slow cooked lamb, salt, pepper (served with warm pita, tomatoes green peppers and onion)</i>	
2- Sac Tava / Iron Wok	105 ₺
Kuzu eti , tereyağı , domates , biber , soğan , sarımsak , salça ve baharatlar	
<i>Lamb meat, butter, tomatoes, green pepper, onion, garlic, tomato paste and spices</i>	
3- Beğendili Köfte / Meatballs on a bed of eggplants	95 ₺
Kıyma, tuz , karabiber , patlıcan , un , süt , peynir	
<i>Minced meat, salt, pepper, eggplant, flour milk cheese</i>	
4- Ayranlı Kavurma / Wok fried meat with ayran	105 ₺
Ayran , tereyağı , kuzu veya dana eti	
<i>Yogurt drink, butter, lamb or beef</i>	
5- Kilis Tava / Kilis Pan	95 ₺
Kuzu kıyması , biber salçası , maydanoz , yeşil biber , kırmızı biber , baharat	
<i>Lamb , pepper paste, parsley, green peppers, red peppers, spices</i>	
6- Tereyağlı Kurufasülye / Butter stewed Beans	55 ₺
Kuru fasülye , tereyağı , dana eti , domates salçası , Arnavut biberi	
<i>White beans, butter, beef, tomato paste, dried peppers</i>	
7- Hünkar Beğendi / Hunkar Begendi	105 ₺
Kuzu eti , tereyağı , domates salçası , patlıcan , un , süt , peynir , baharat	
<i>Stewed meat on a bed of eggplants- lamb, butter, tomato paste, eggplants, flour, milk, cheese, spices</i>	
8- Izgara Köfte / Grilled meatballs	80 ₺
Kıyma, tuz , karabiber (pişmiş sebze ve pilavla servis edilir.)	
<i>Beef, salt, black pepper (serve with cooked veggies and rice)</i>	
9- Tepsi Mantısı / Tray Dumplings	75 ₺
Kıyma, un, su, tuz, karabiber, salça sos	
<i>Minced meat, flour, water, salt, pepper, tomato sauce</i>	
10- Etli Firik Pilavı / Firik Pilaf With Lamb	80 ₺
Kuzu eti , firik bulguru , normal bulgur , nohut , tereyağı, baharat , et suyu	
<i>Lamb, firik rice, bulgur, chickpeas, butter spices, meat stock</i>	
11- Kuşbaşı Tava / Kusbasi Tava	105 ₺
Kuzu veya dana eti , domates,biber , soğan,sarımsak,salça,baharat	
<i>Lamb or beef, tomatoes, green peppers, onion, garlic, tomato paste, spices</i>	
12- Testi Kebabı / Pottery Pitcher Kebab	125 ₺
Nohut , dana eti , sumak , soğan , sarımsak , tuz , karabiber	
<i>Beef or lamb ,tomatoes, green pepper, chickpeas, sumac, onion,garlic,spices,salt and pepper</i>	

KIRMIZI ETLER / RED MEAT DISHES



1 - Izgara Peyirli Bonfile / Grilled Fillet with Cheese

155 ₺

Hellim , taze kekik , z.yağı , domates , biftek

Beef fillet, halloumi , fresh oregano, olive oil, tomatoes

2 - Peynir Soslu Bonfile / Grilled Fillet with Cheese Sauce

145 ₺

Peynir , süt kreması , et , tuz , karabiber , biftek

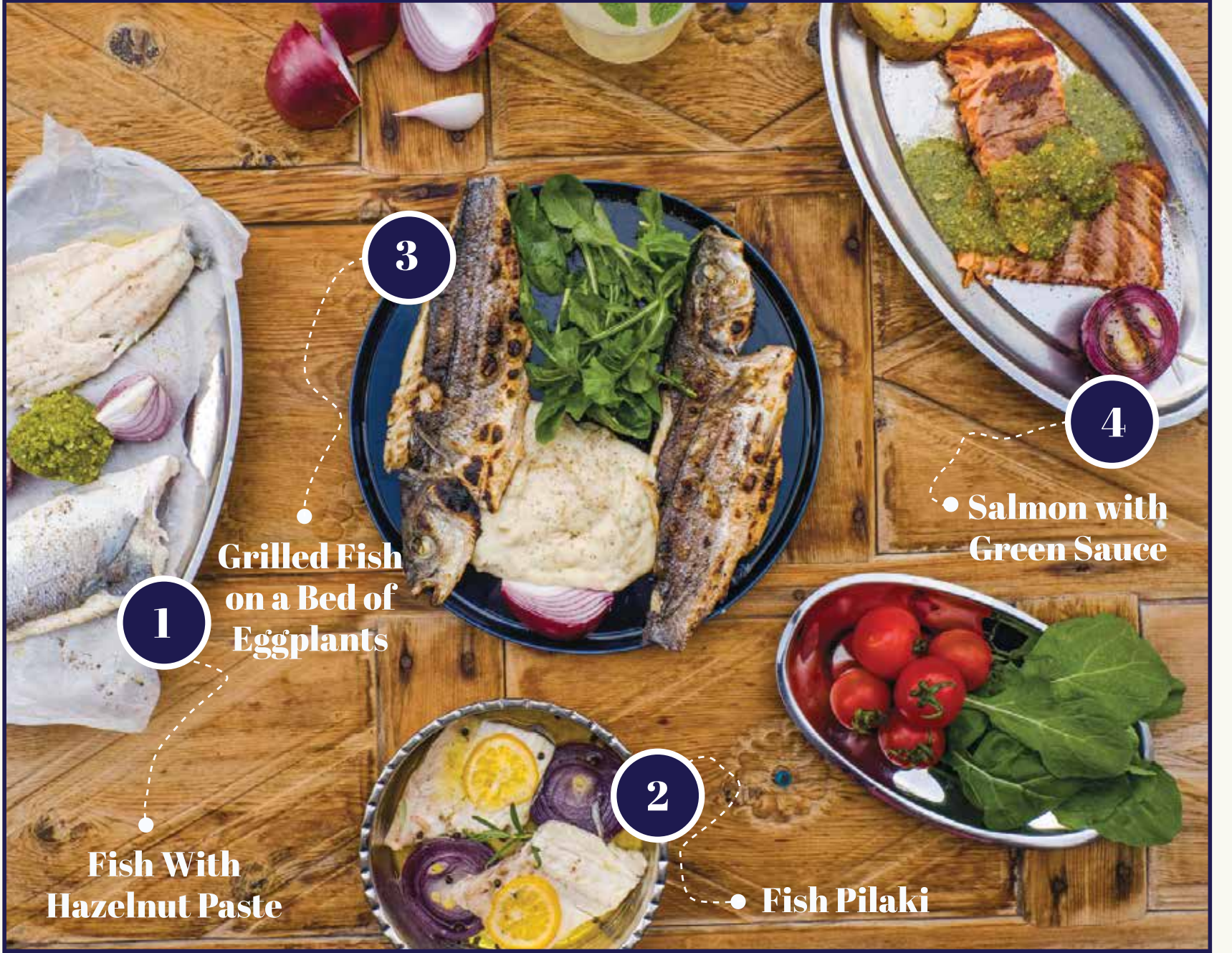
Beef fillet, cheese, heavy cream, salt , pepper

3 - Izgara Bonfile / Grilled Fillet

140 ₺

Bonfile , tuz , karabiber , zeytinyağı , peynirli fırın patates

Beef fillet, salt , pepper, olive oil (served with cheese and baked potatoes)



1 - Fındık Taratorlu Balık / Fish with Hazelnut Paste

105 ₺

Fındık , roka , balık , zeytinyağı , sirke , sarımsak

Hazelnut , rocket , fish , olive oil , garlic , vinegar

2 - Balık Pilaki / Fish Pilaki

105 ₺

Soğan , sarımsak , balık , limon , zeytinyağı , biberiye

Onion , garlic , fish , lemon , olive oil , rosemary

3 - Beğendili Balık Izgara / Grilled Fish on a Bed of Eggplants

105 ₺

Patlıcan , un , kaşar , balık , tereyağı

Eggplants , flour , cheese , fish , butter

4 - Yeşil Soslu Somon / Salmon with Green Sauce

115 ₺

Somon , roka , yeşil soğan , dereotu , sarımsak , zeytinyağı , limon

Salmon , rocket , spring onion , dill , garlic , olive oil , lemon

5 - Izgara Balık / Grilled Fish

115 ₺

Somon , roka , yeşil soğan , dereotu , sarımsak , zeytinyağı , limon

Salmon , rocket , spring onion , dill , garlic , olive oil , lemon

6 - Jumbo Karides / Jumbo Shrimp

(3 adet / 3 pieces)

185 ₺

Jumbo karides , zeytinyağı , tuz

Jumbo shrimp , olive oil , salt

7 - Tuzda Balık / Fish in Salt (1 Kg)

(Deniz Levreği / Özel Sipariş ile Yapılır)

450 ₺

Tuz ve balık

Fish & salt

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1
Sweet Mud
from Heaven

2
The Khan
of the Halvas

1 - Cennet Çamuru / Kadayıf, toz şeker, su, antep fıstığı, tereyağı, kaymak, tarçın

55 ₺

1- Sweet Mud from Heaven / Kadayıf (shredded wheat pastry), sugar, water, pistachio, butter, cream of milk, cinnamon

2 - Helva-i Hakan-i / Pirinç unu, un, nişasta, süt, bal, tereyağı, badem, tarçın

45 ₺

2- The Khan of the Halvas / Rice flour , wheat flour, starch, milk, honey, butter, almond, cinnamon

3 - Süt Keri / Süt, Un, Toz Şeker, Tarçın, Dolmalık Fıstık

35 ₺

3- Milk Halva / Milk, flour, sugar, cinnamon, roasted pine nuts



4 - Fıstıklı Baklava / Yumurta, Un , Su , Şeker , Tereyağı , Fıstık , Süt , İrmik

50₺

4- Pistachio Baklava / Egg, flour, water, sugar, butter, pistachio, milk, semolina

5 - Sütlaç / Süt, Tereyağı , Pirinç , Yumurta , Şeker

40₺

5- Rice Pudding / Milk, butter, rice, egg, sugar

6 - Kabak Tatlısı / Kabak , Tereyağı , Toz şeker , Su , Ceviz , Tahin, Kaymak

50₺

6- Pumpkin Dessert / Pumpkin, butter, sugar, water, walnuts, tahini, cream of milk

7- Elmalı Baklava / Elma , Bal , Üzüm Pekmezi , Un , Su , Tuz , Ceviz , Tarçın

45₺

7- Apple Baklava / Apple, honey, grape molasses, flour, water, salt, walnuts, cinnamon

1



1- Kıymalı Makarna / Pasta with Minced Meat

60 ₺

2



2- Peynirli Makarna / Pasta with Cheese

50 ₺

3



3- Izgara Köfte / Grilled Meat Balls

60 ₺

4



4- Sucuklu Pizza / Pizza with Turkish Sausage

60 ₺



SOĞUK İÇECEKLER / SOFT DRINKS

1 - Coca Cola		18 TL
2 - Fanta		18 TL
3 - Sprite		18 TL
4- Ayran		18 TL
5- Fruit Juices		30 TL
6- Fresh Orange		30 TL
7- Water Large		16 TL
8- Sparkling Water Small		15 TL
9- Sparkling Water Large		32 TL
10- Tonic Water		20 TL
11- Lemonade		27 TL



