



GALEYAN

Yunus eme alh



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

Etlî 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)

Fiyat/Price: 415 ₺

Kişi başı 415 ₺'dir. Masa da bulunan tüm misafirler sipariş vermelidir.

415 ₺ per person. Whole table must order.

Not: Bazı ürünler mevsimsel olarak değişiklik gösterebilir.

Note: Some ingredients may vary seasonally.

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)
&
Firik 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)

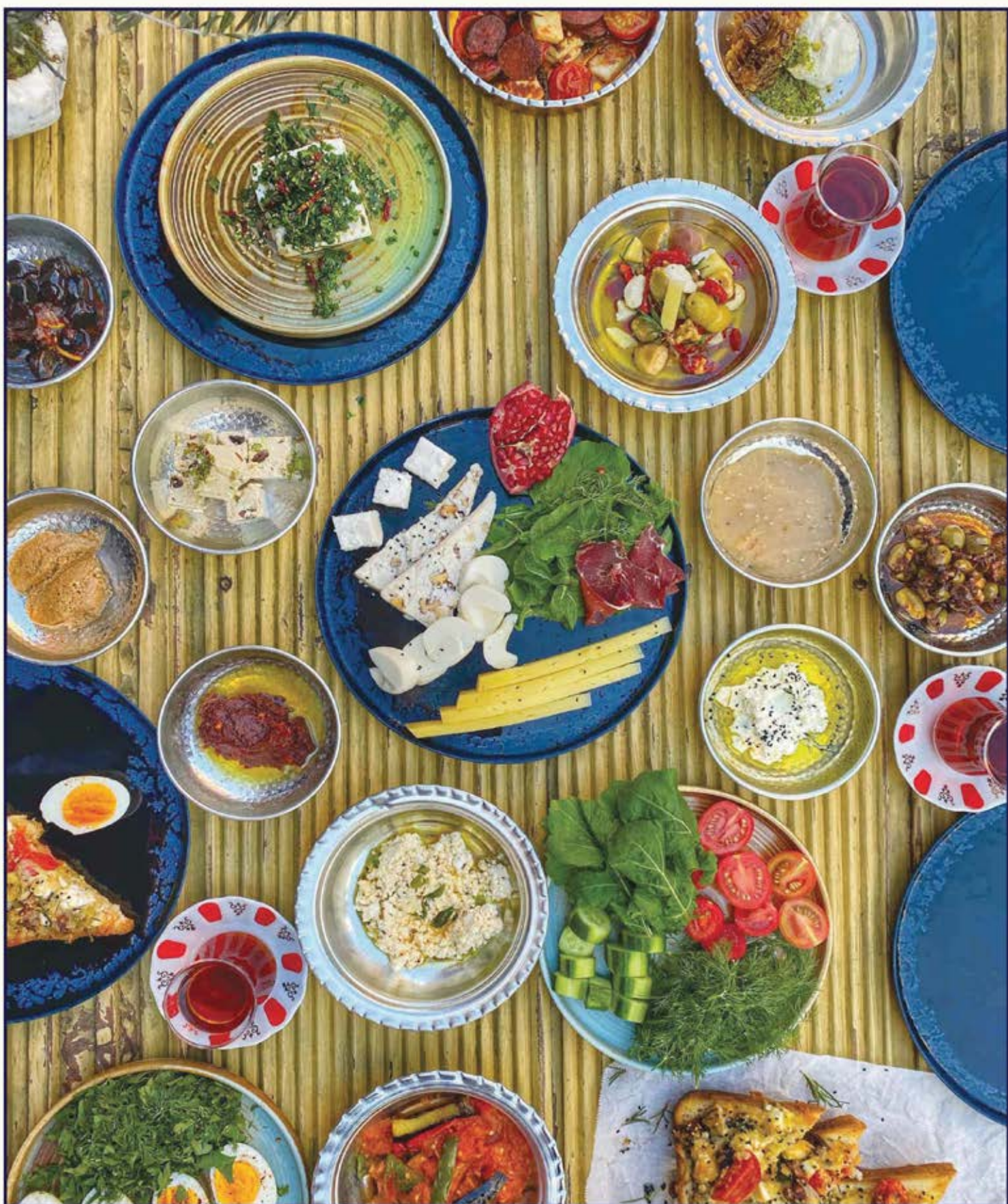
Fiyat/Price: 460 ₺

Kişi başı 460 ₺ 'dir. Masa da bulunan
tüm misafirler sipariş vermelidir.

460 ₺ per person. Whole table must order.

Not: Bazı ürünler mevsimsel olarak değişiklik gösterebilir.

Note: Some ingredients may vary seasonally.



1- SERPME TÜRK KAHVALTISI / Traditional Turkish Breakfast

245 ₺

Kişi başı 245₺ 'dir. Masa da bulunan tüm misafirler sipariş vermelidir.

245 ₺ per person. Whole table must order.

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)

BAŞLANGIÇLAR VE SALATALAR / STARTERS AND SALADS



1 - İslî Cacık / yogurt, smoked unripe wheat-garlic , dillweed

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

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

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

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

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

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

60 ₺

85 ₺

60 ₺

60 ₺

75 ₺

75 ₺

60 ₺



• Muhammara

4

3

**Cheese Mix with
Fresh Herbs**

• Pastrami Over Humus

8

7

• Fresh Thyme Paste

• Shakshuka with Tahini

11

12

• Zahter
Salad

8- Pastırmalı Humus / tahini (sesame paste), garlic, chickpeas, lemon juice, cumin, traditional pastrami, olive oil	120 ₺
9- Gavurdağ Salatası / onion, cucumber, tomatoes, parsley, fresh pepper, pomegranate extract, walnuts	85 ₺
10- Bahar Cacığı / yogurt, fresh mint leaves, cucumber, oven roasted peppers, walnuts	65 ₺
11- Tahinli Şakşuka / yogurt, tahini (sesame paste), cumin, fresh parsley, oven roasted carrots, zucchini, green and red bell peppers	65 ₺
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	70 ₺
13- 4'lü Meze / 4'lü Meze	220 ₺
14- 6'lı Meze / 6'lı Meze	280 ₺

1



• Tray Dumplings

2



• Semsek

7



• Dried Stuffed Veggies



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

175 t

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

(1 adet / 1 piece)

35 t

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

(3 adet / 3 pieces)

60 t

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

90 t



Mini Meat
Flat Bread

Sour Cherry
Stuffed Leaves

Stuffed
Meat Balls

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

(1 adet / 1 piece) 45 ₺

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

(4 adet / 4 pieces) 70 ₺

8- Kestaneli Lahana Sarma / stuffed cabbage leaves with chesnuts

75 ₺

PİDELER / OVEN FLAT BREADS



1

Meat Flat
Bread

2

Minced Meat
Flat Bread

Sausage with
Dried Meat
Flat Bread

4

1 - Kavurmalı Pide

215 ₺

Kavurma , Yumurta , Tereyağ , Un , Su

Beef , Egg , Butter , Flour , Water

2 - Kıymalı Pide

165 ₺

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

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

3 - Semsek

155 ₺

Yeşil Soğan , Zeytinyağı , Yumurta , Peynir ve Maydonoz

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



4 - Sucuklu Pastırmalı Pide

150 ₺

Sucuk , Pastırma , Tereyağ , Un , Su , Kaşar Peyniri

Turkish Traditional Sausage, Aged and Dried Meat ,Butter, Flour, Water, Fresh Cheese

5 - Kaşarlı Pide

115 ₺

Yumurta , Un , Su , Kaşar Peyniri

Egg ,Flour, Water, Fresh Cheese

6 - Lahmacun (2 Adet)

105 ₺

Sanımsak, Yeşilbiber, Kırmızıbiber, Salça , Tuz , Karabiber, Kimyon , Kuzu Eti

Garlic, Green Pepper, Red Pepper, Tomato Paste, Salt, Black Pepper, Cumin, Lamb Meat

KEBAPLAR / KEBABS



Not: Tüm kebablarımız Pide, Salata, İslı Cacık, Pısmış Sebze ve Firik Pilav ile servis edilir.

Note: Served with Pita Bread, Salad, Tzatziki with Smoked Wheat and Yoghurt, Broiled Veggies and Firik (Bulghur) Pilaf.



• **Mixed Kebab**

2 Kişiliktir
For 2 Person



• **Alenâzik**

1- Adana Kebab / Adana Kebab	170 ₺
Kuzu eti, tuz, salça, pul biber, tuz, kuzu yağı Lamb, salt, tomato paste, pepper flakes	
2- Tavuk Şiş / Chicken Shish	150 ₺
Tavuk eti, baharat, yoğurt, salça, zeytinyağı, tuz Chicken, spices, yoghurt, tomato paste, olive oil, salt	
3- Kuzu Şiş / Lamb Shish (200gr)	275 ₺
Kuzu eti, baharat, yoğurt, salça, zeytinyağı, tuz Lamb, spices, yoghurt, tomato paste, olive oil, salt	
4- Fıstıklı Kebab / Pistachio Kebab	245 ₺
Kuzu kıyması, antep fıstığı, tuz, karabiber, pul biber, peynir Ground lamb, pistachio, salt, black pepper, red pepper, cheese	
5- Pırzola / Lamb Chops	(4 adet / 4 pieces) 320 ₺
Kuzu pırzola, tuz, kekik Lamb, salt, thyme	
6- Karışık Kebab / Mixed Kebab	(İki Kişilik - Two Person) 770 ₺ (Tek kişiliktir - Per Person) 390 ₺
Tavuk şiş, tavuk kanat, adana kebab, kuzu şiş, kuzu pırzola Chicken Shish, Chicken wings, adana kebab, lamb shish, lamb chops	
7 - Alenâzik / Alenâzik	290 ₺
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	160 ₺
Tavuk kanat, baharat, yoğurt, salça, zeytinyağı, tuz Chicken, spices, yoghurt, tomato paste, olive oil, salt	
9- Ezmeli Kebab / Mashed Kebab	290 ₺
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	350t
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	255t
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	240t
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	245t
Ayran , tereyağı , kuzu veya dana eti <i>Yogurt drink, butter, lamb or beef</i>	
5- Kilis Tava / Kilis Pan	270 t
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	125 t
Kuru fasülye , tereyağı , dana eti , domates salçası , Arnavut biberi <i>White beans, butter, beef, tomato paste, dried peppers</i>	
7- Hünkar Beğendi / Hunkar Begendi	245t
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	195 t
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	175 t
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	295 t
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	255 t
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	310 t
Dana eti , sumak , soğan , sarımsak , tuz , karabiber <i>Beef or lamb ,tomatoes, green pepper, chickpeas, sumac, onion,garlic,spices,salt and pepper</i>	



1 - Izgara Peynirli Bonfile / Grilled Fillet with Cheese

385 ₺

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

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

2 - Peynir Soslu Bonfile / Grilled Fillet with Cheese Sauce

375 ₺

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

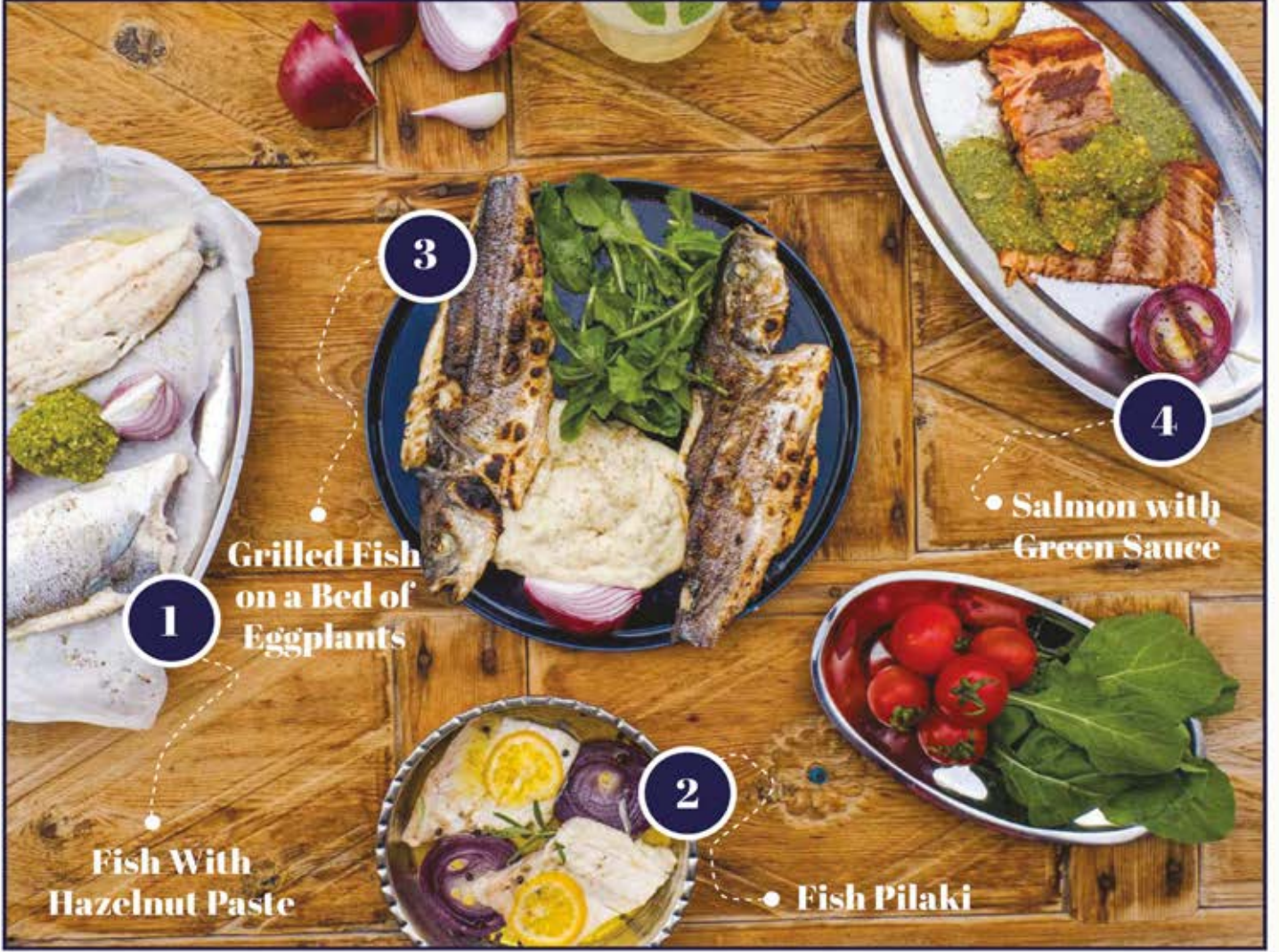
Beef fillet , cheese , heavy cream , salt , pepper

3 - Izgara Bonfile / Grilled Fillet

340 ₺

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

190 ₺

Fındık , roka , balık , zeytinyağı , sirke , sarımsak
Hazelnut , rocket , fish , olive oil , garlic , vinegar

2 - Balık Pilaki / Fish Pilaki

190 ₺

Soğan , sarımsak , balık , limon , zeytinyağı , biberiye
Onion , garlic , fish , lemon , olive oil , rosemary

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

190 ₺

Patlıcan , un , kaşar , balık , tereyağı
Eggplants , flour , cheese , fish , butter

4 - Yeşil Soslu Somon / Salmon with Green Sauce

190 ₺

Somon , roka , yeşil soğan , dereotu , sarımsak , zeytinyağı , limon
Salmon , rocket , spring onion , dill , garlic , olive oil , lemon

5 - Izgara Balık / Grilled Fish

165 ₺

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)

375 ₺

Jumbo karides , zeytinyağı , tuz
Jumbo shrimp , olive oil , salt

7 - Tuzda Balık / Fish in Salt (1 Kg) (for 2 person)

(Deniz Levreği / Özel Sipariş ile Yapılır)

1,400 ₺

Tuz ve balık
Fish & salt



Recommended by
Yunus Emre
AKKOR

1
Sweet Mud
from Heaven

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

95 ₺

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

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

70 ₺

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



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

(4 adet / 4 pieces)

90 ₺

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

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

75 ₺

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

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

80 ₺

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

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

(3 pieces + Ice Cream)

175 ₺

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

Not: Bazı ürünler mevsimsel olarak değişiklik gösterebilir.

Note: Some ingredients may vary seasonally.



2- Peynirli Makarna / Pasta with Cheese

110 ₺



4- Sucuklu Pizza / Pizza with Turkish Sausage

145 ₺

SOĞUK İÇECEKLER / SOFT DRINKS

1 - Coca Cola		35 TL
2 - Fanta		35 TL
3 - Sprite		35 TL
4- Ayran		27 TL
5- Fruit Juices		35 TL
6- Fresh Orange		70 TL
7- Water Large		29 TL
8- Sparkling Water Small		25 TL
9- Sparkling Water Large		60 TL
10- Tonic Water		40 TL
11- Lemonade	(330 cl)	42 TL
12 - Şerbetler	(330 cl)	48 TL



