GALEYAN

/galeyanistanbul

15.05.2024 tarihinde menümüz güncellenmiştir.
Our menu was updated on 15.05.2024

Fiyatlarımıza KDV dahildir.
Our prices include VAT.

YERLİ ÜRETİM

Gault&Millau
GOURMAND TABLE
CHEF RESTAURANT
2024

2022
TRAVELLERS' CHOICE
tripadvisor

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, Zuccini 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

Mastebe
Yoghurt, chard, black seed, almond flakes

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 Fasülye
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: 1.575 ₺
Kişi başı 1.575₺'dir. Masa da bulunan tüm misafirler sipariş vermelidir.
1.575₺ per person. Whole table must order

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, Zuccini 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

Mastabe
Yoghurt, chard, black seed, almond flakes

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

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

Alenazik
Grilled Lamb with Eggplant Puree and Yoghurt Sauce

Tereyağlı Kuru Fasülye
Stewed Bean with Butter

Tatlı / Desserts

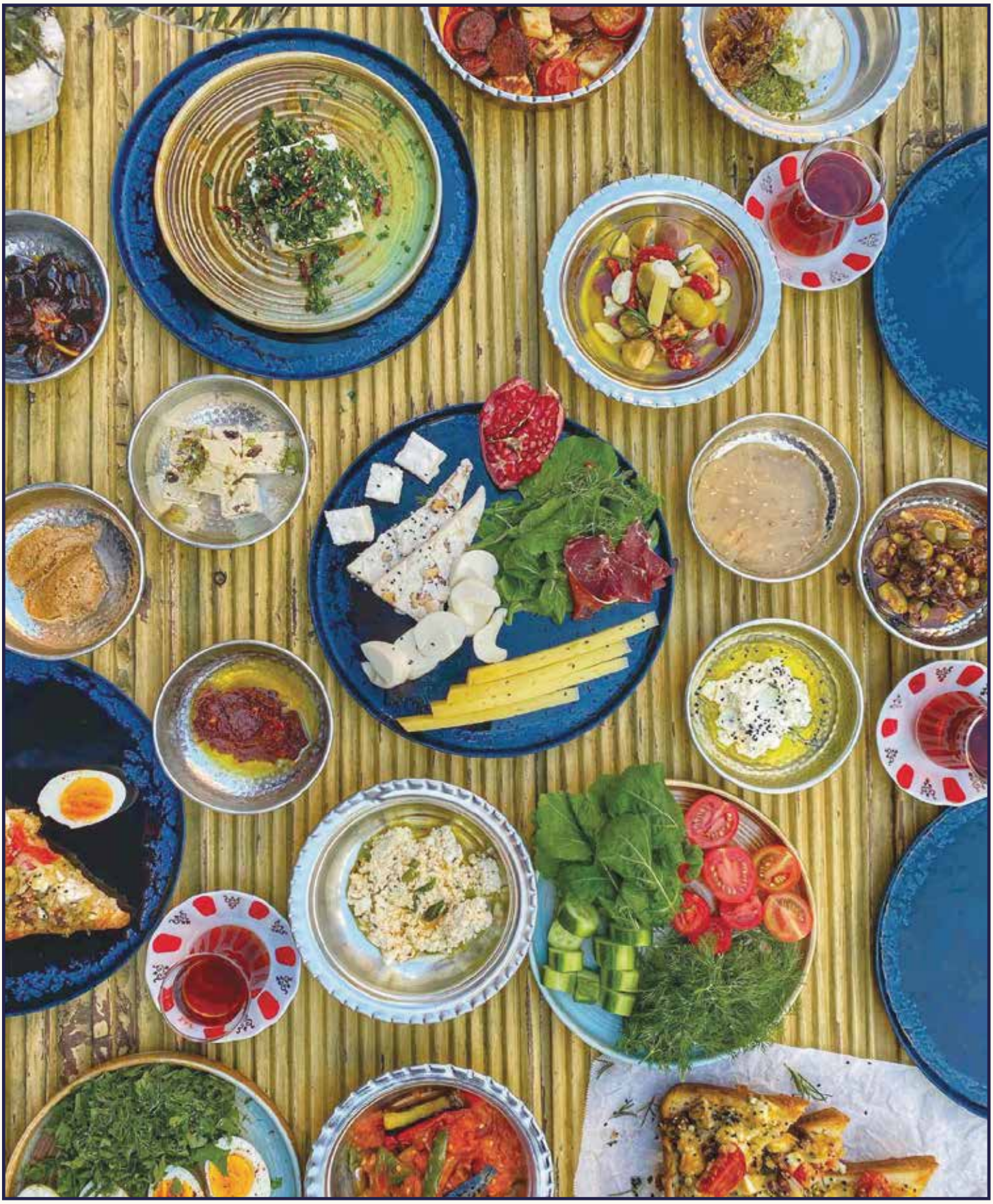
Cennet Çamuru
Sweet Mud from Heaven

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

Süt Keri
Milk Halva

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

Fiyat/Price: 1.725 ₺
Kişi başı 1.725₺'dir. Masa da bulunan tüm misafirler sipariş vermelidir.
1.725₺ per person. Whole table must order.



1- SERPME TÜRK KAHVALTISI / Traditional Turkish Breakfast 830₺

Kişi başı 830₺ 'dir. Masa da bulunan tüm misafirler sipariş vermelidir.
830₺ per person. Whole table must order.

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 - İsli Cacık / yogurt, smoked unripe wheat-garlic , dillweed	190₺
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	380₺
3 - Taze Baharatlı Peynir Ezmesi / fresh cheese, fresh oregano,fresh rosemary,black seed,olive oil	190₺
4- Muhammara / dried bread crumbs, red bell peppers, walnuts,pepper flakes, olive oil, garlic, pomegranate extract	220₺
5- Mastabe / yogurt, chard , black seed , almond flakes	210₺
6- Zeytin Peyvazı / seedless green olives,pepper paste,pomegranate extract,walnuts,fresh onions,parsley,fresh pomegranate	240₺
7- Taze Kekikli Salça / special pepper paste from Gaziantep , walnuts , oregano(fresh zahtar), olive oil , pomegranate extract	200₺

8 - **Pastırmalı Humus /**	tahini (sesame paste),garlic,chickpeas,lemon juice,cumin,traditional pastrami,olive oil	**475₺**
9 - **Gavurdağ Salatası /**	onion,cucumber,tomatoes,parsley,fresh pepper,pomegranate extract,walnuts	**350₺**
10 - **Tahinli Şakşuka /**	yogurt,tahini (sesame paste),cumin,fresh parsley,oven roasted carrots, zucchini, green and red bell peppers	**220₺**
11 - **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	**220₺**
12 - **4'lü Meze / 4'lü Meze**		**800₺**
13 - **6'lı Meze / 6'lı Meze**		**1000₺**

APERATİF VE ZEYTİNYAĞLILAR /STARTERS AND APPETIZERS

1 - Tepsi Mantı / minced meat, flour, water, salt, pepper, tomato sauce			**675 ₺**
2 - Mini Semsek / spring onions, olive oil, egg, cheese, parsley, water, flour	(1 adet / 1 piece)		**150 ₺**
3 - Mini Lahmacun / minced meat, tomato, cumin, salt and pepper	(3 adet / 3 pieces)		**265₺**
4 - Vişne Sarma / grape leaves , rice , sour cherries , olive oil , traditional spices, onion			**360 ₺**

5 - İçli Köfte / minced meat, bulgur, onion , walnut , spices	(1 adet / 1 piece)	240₺
6 - Kuru Dolma / dried vegetables , rice , onion , garlic , spices	(4 adet / 4 pieces)	380₺

PİDELER / OVEN FLAT BREADS

1 - Kavurmalı Pide 640₺

Kavurma , Yumurta , Tereyağ , Un , Su

Beef , Egg , Butter , Flour , Water

2 - Kıymalı Pide 550₺

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

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

3 - Semsek 610₺

Yeşil Soğan , Zeytinyağı ,Yumurta, Peynir ve Maydonoz

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

4 - Sucuklu Pastırmalı Pide **740₺**

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

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

5 - Kaşarlı Pide **490₺**

Yumurta , Un , Su , Kaşar Peyniri

Egg , Flour, Water, Fresh Cheese

6 - Lahmacun (2 Adet) **440₺**

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

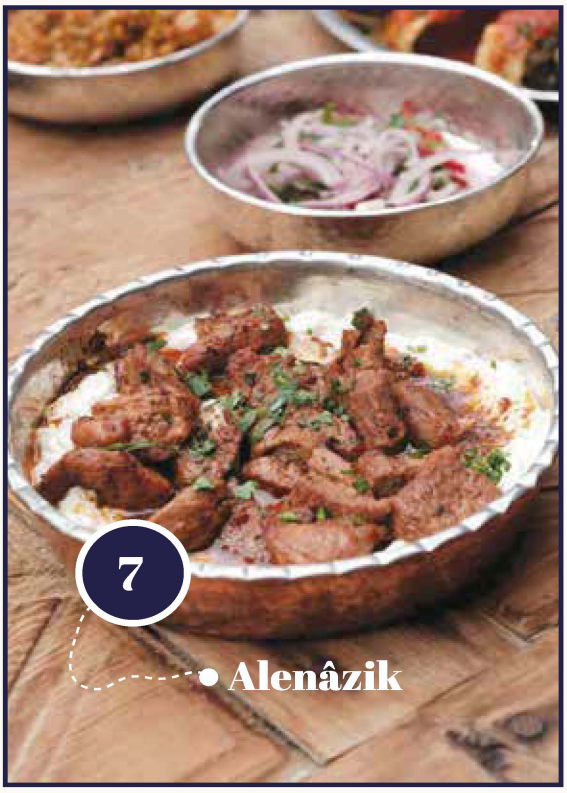
Garlic, Green Pepper, Red Pepper, Tomato Paste, Salt, Black Pepper, Cumin, Lamb Meat

7- Tandırlı Pide **770₺**

KEBAPLAR / KEBABS

ot: Tüm kebaplarımız Pide, Salata, İsli Cacık, Pişmiş 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.



1- Adana Kebap / Adana Kebab — **680₺**
Kuzu eti, tuz, salça, pul biber, tuz, kuzu yağı
Lamb, salt, tomato paste, pepper flakes

2- Tavuk Şiş / Chicken Shish — **640₺**
Tavuk eti, baharat, yoğurt, salça , zeytinyağı, tuz
Chicken, spices, yoghurt, tomato paste, olive oil, salt

3- Kuzu Şiş / Lamb Shish — **870₺**
Kuzu eti, baharat, yoğurt, salça , zeytinyağı, tuz
Lamb , spices , yoghurt , tomato paste , olive oil , salt

4- Fıstıklı Kebap / Pistachio Kebab — **950₺**
Kuzu kıyması, antep fıstığı, tuz, karabiber, pul biber, peynir
Ground lamb, pistachio, salt, black pepper, red pepper, cheese

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5- Pirzola / *Lamb* Chops — **1300₺**
Kuzu pirzola, tuz, kekik — **(4 Adet / 4 Pieces)**
Lamb,salt, thyme

6- Karışık Kebap / Mixed Kebab — **1800₺**
Tavuk şiş, tavuk kanat, adana kebap, kuzu şiş, kuzu pirzola — **Tek Kişiliktir - Per Person**
Chicken Shish, Chicken wings, adana kebab, lamb shish, lamb chops — **(İki kişilik - Two Person 3500₺)**

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7 - Alenâzik / Alenâzik — **990₺**
Patlıcan, süzme yoğurt, sarımsak, kuzu eti, tuz, karabiber, tereyağı, pul biber
Eggplant, strained yoghurt, garlic, lamb meat, salt, black pepper, butter, red pepper

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8 - Tavuk Kanat / Chicken Wings — **610₺**
Tavuk kanat, baharat, yoğurt, salça, zeytinyağı, tuz
Chicken, spices, yoghurt, tomato paste, olive oil, salt

9- Ezmeli Kebap / Mashed Kebab — **920₺**
Domates, soğan, maydanoz, kırmızı biber, yeşil biber, karabiber, tuz, kuzu kebabı
Tomato, onion, parsley, red pepper, green pepper, black pepper, salt, lamb kebab

Tüm siparişlerde hesabın %10'u oranında servis ücreti ilave edilir.
A service charge of 10% of the bill is added to all orders.

ANA YEMEKLER / MAIN DISHES

Tüm siparişlerde hesabın %10'u oranında servis ücreti ilave edilir.
A service charge of 10% of the bill is added to all orders.

1- Tandır / Tandır — **1400₺**

Kuzu eti , tuz, karabiber (sıcak pide , domates biber ve soğanla servis edilir.)

Slow cooked lamb, salt, pepper (served with warm pita, tomatoes green peppers and onion)

2- Sac Tava / Iron Wok — **1000₺**

Kuzu eti , tereyağı , domates , biber , soğan , sarımsak , salça ve baharatlar

Lamb meat, butter, tomatoes, green pepper, onion, garlic, tomato paste and spices

3- Beğendili Köfte / Meatballs on a bed of eggplants — **900₺**

Kıyma, tuz , karabiber , patlıcan , un , süt , peynir

Minced meat, salt, pepper, eggplant, flour milk cheese

4- Ayranlı Kavurma / Wok fried meat with ayran — **880₺**

Ayran , tereyağı , kuzu veya dana eti

Yogurt drink, butter, lamb or beef

5- Kilis Tava / Kilis Pan — **950₺**

Kuzu kıyması , biber salçası , maydanoz , yeşil biber , kırmızı biber , baharat

Lamb , pepper paste, parsley, green peppers, red peppers, spices

6- Tereyağlı Kurufasülye / Butter stewed Beans — **600₺**

Kuru fasülye , tereyağı , dana eti , domates salçası , Arnavut biberi

White beans, butter, beef, tomato paste, dried peppers

7- Hünkar Beğendi / Hunkar Begendi — **930₺**

Kuzu eti , tereyağı , domates salçası , patlıcan , un , süt , peynir , baharat

Stewed meat on a bed of eggplants- lamb, butter, tomato paste, eggplants, flour, milk, cheese, spices

8- Izgara Köfte / Grilled meatballs — **740₺**

Kıyma, tuz , karabiber (pişmiş sebze ve pilavla servis edilir.)

Beef, salt, black pepper (serve with cooked veggies and rice)

9- Tepsi Mantısı / Tray Dumplings — **675₺**

Kıyma, un, su, tuz, karabiber, salça sos

Minced meat, flour, water, salt, pepper, tomato sauce

10- Etli Firik Pilavı / Firik Pilaf With Lamb — **1020₺**

Kuzu eti , firik bulguru , normal bulgur , nohut , tereyağı, baharat , et suyu

Lamb, firik rice, bulgur, chickpeas, butter spices, meat stock

11- Kuşbaşı Tava / Kusbasi Tava — **1050₺**

Kuzu veya dana eti , domates,biber , soğan,sarımsak,salça,baharat

Lamb or beef, tomatoes, green peppers, onion, garlic, tomato paste, spices

12- Testi Kebabı / Pottery Pitcher Kebab — **1150₺**

Dana eti , sumak , soğan , sarımsak , tuz , karabiber

Beef or lamb ,tomatoes, green pepper, chickpeas, sumac, onion,garlic,spices,salt and pepper

Tüm siparişlerde hesabın %10'u oranında servis ücreti ilave edilir.
A service charge of 10% of the bill is added to all orders.

KIRMIZI ETLER / RED MEAT DISHES

1 - Izgara Peynirli Bonfile / Grilled Fillet with Cheese **1350₺**

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

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

2 - Peynir Soslu Bonfile / Grilled Fillet with Cheese Sauce **1350₺**

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

Beef fillet, cheese, heavy cream, salt , pepper

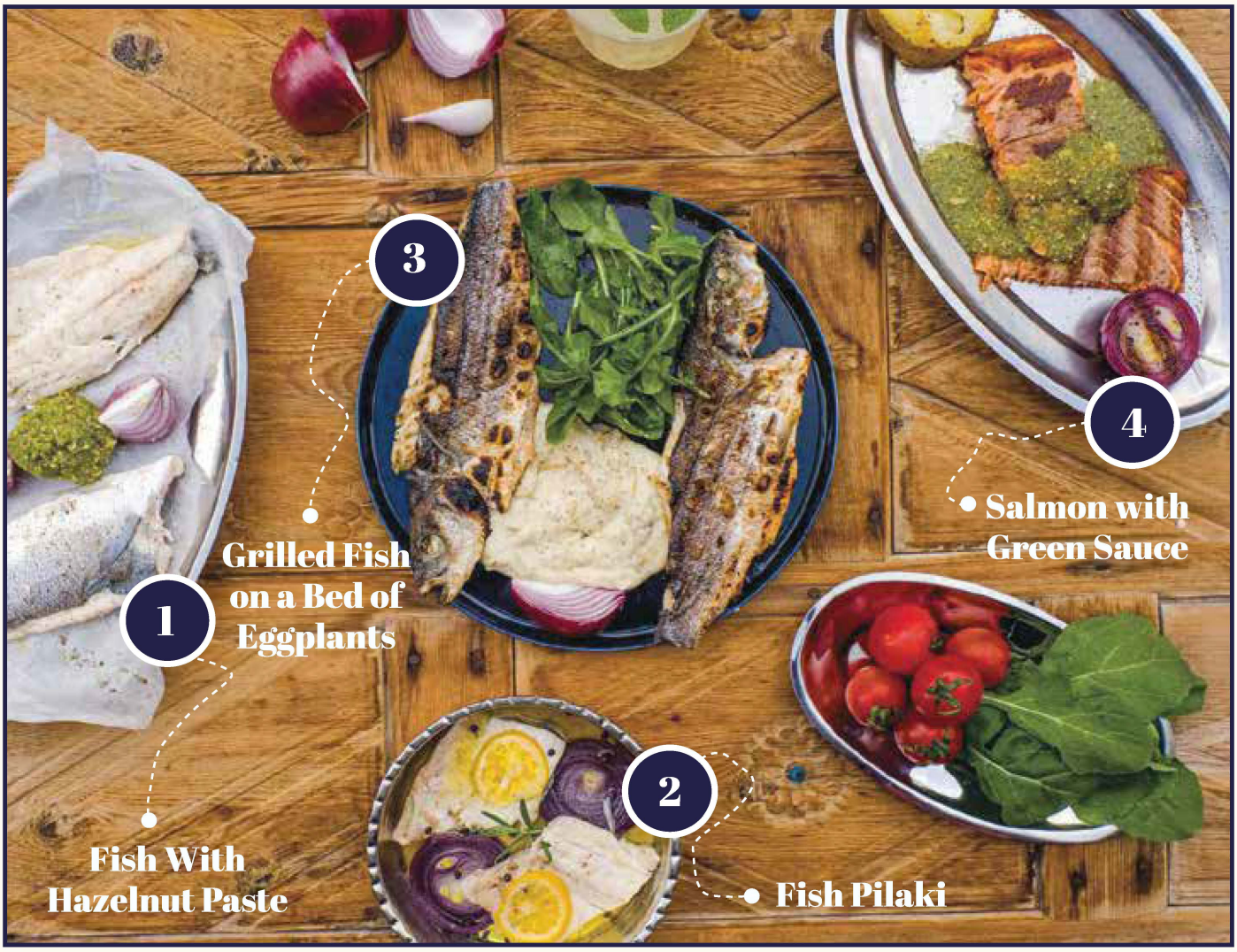
3 - Izgara Bonfile / Grilled Fillet **1280₺**

Bonfile , tuz , karabiber , zeytinyağı , peynirli fırın patates

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

Tüm siparişlerde hesabın %10'u oranında servis ücreti ilave edilir.
A service charge of 10% of the bill is added to all orders.

BALIKLAR / FISHES



1 - Fındık Taratorlu Balık / Fish with Hazelnut Paste — **1020₺**

Fındık, roka , balık , zeytinyağı , sirke , sarımsak

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

2 - Balık Pilaki / Fish Pilaki — **1020₺**

Soğan , sarımsak , balık , limon , zeytinyağı , biberiye

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

3 - Beğendili Balık Izgara / Grilled Fish on a Bed of Eggplants — **1020₺**

Patlıcan , un , kaşar , balık , tereyağı

Eggplants, flour, cheese, fish, butter

4 - Yeşil Soslu Somon / Salmon with Green Sauce — **1020₺**

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

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

5 - Izgara Balık / Grilled Fish — **980₺**

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) — **2450₺**

Jumbo karides, zeytinyağı , tuz

Jumbo shrimp , olive oil , salt

7 - Tuzda Balık / Fish in Salt (1 Kg) (Deniz Levreği / Özel Sipariş ile Yapılır) — **5700₺**

Tuz ve balık

Fish & salt

Tüm siparişlerde hesabın %10'u oranında servis ücreti ilave edilir.
A service charge of 10% of the bill is added to all orders.

TATLILAR / DESSERTS

1 - Cennet Çamuru **470₺**

1- Sweet Mud from Heaven / Kadayif (shredded wheat pastry), sugar, water, pistachio,butter, cream of milk, cinnamon
Kadayıf, toz şeker, su, antep fıstığı, tereyağı, kaymak, tarçın

2 - Süt Keri **400₺**

2- Milk Halva / Milk, flour, sugar, cinnamon, roasted pine nuts
Süt, Un, Toz Şeker, Tarçın, Dolmalık Fıstık

Not: Bazı ürünler mevsimsel olarak değişiklik gösterebilir.

Note: Some ingredients may vary seasonally.

3 - Fıstıklı Baklava (4 adet / 4 pieces) **500₺**

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

Yumurta, Un , Su , Şeker , Tereyağı , Fıstık , Süt , İrmik

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4 - Sütlaç **300₺**

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

Süt, Tereyağı , Pirinç , Yumurta , Şeker

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5 - Elmalı Baklava (3 pieces + Ice Cream) **475₺**

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

Elma , Bal , Üzüm Pekmezi , Un , Su , Tuz , Ceviz , Tarçın

ÇOCUK MENUSU / FOR KIDS

1

Kıymalı Makarna / Pasta with Minced Meat

575₺

2

Peynirli Makarna / Pasta with Cheese

575₺

3

Sucuklu Pizza / Pizza with Turkish Sausage

575₺

SOĞUK İÇECEKLER / SOFT DRINKS

1- Coca Cola ..... 145 ₺

2- Fanta ..... 145 ₺

3- Sprite ..... 145 ₺

4- Ayran ..... 125 ₺

5- Fruit Juices ..... 170 ₺

6- Fresh Orange ..... 300 ₺

7- Water Large ..... 150 ₺

8- Sparkling Water Small ..... 130 ₺

9- Sparkling Water Large ..... 300 ₺

10- Tonic Water ..... 280 ₺

11- Lemonade (330 cl) ..... 175 ₺

12- Şerbetler (330 cl) ..... 155 ₺

13- S.Pellegrino Large ..... 390 ₺

14- Perrier Large ..... 390 ₺

15- KVASS (Fermented Beets) ..... 195 ₺

17- Kombucha / Probiotic Drinks ..... 195 ₺

- Apple Pie
- Ginger
- Jasmine
- Plain
- Peach Rose
- Lime Mint
- Pineapple Hibiscus
- Lavender

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