

ELA ANATOLIAN RESTAURANT

LUNCH - DINNER

APPETIZERS

Lentil Soup (V)

With melted butter, seasoned croutons, and lemon

Lentils were discovered in the Middle East about 9,000 years ago. Grown especially in Mesopotamia, they are known as a protein- and fiber-rich legume.



Chicken Soup

With melted butter, seasoned croutons, and lemon



Cold Ayrn Soup (V)

With green lentils, flax seeds, cracked wheat, chickpeas, and extra virgin olive oil



Shrimp Ceviche

With avocado, lemon olive oil dressing, and Mediterranean herbs



Mozzarella Caprese (V)

Beef with Tomato, Garlic Toasted Baguette, Pine Nuts, Arugula, and Basil Pesto



SALADS

Caesar Salad with Chicken

With romaine lettuce, Caesar dressing, seasoned roasted chickpeas, cherry tomatoes, and Parmesan

Caesar Cardini used all his skill to create a unique salad from the last remaining ingredients in his pantry—one that has become among the most popular in the world today. Almost everyone has either tasted the legendary flavor of Caesar Salad themselves or at least heard of it.



Garden Herb Salad (V)

With Parmesan and dried tomato dressing



Marinated Tomato Salad

With peeled tomatoes, red onions, and raspberry pieces



PASTA / PIZZA / PIDE / SANDWICHES

Amerikan Beef Burger

Homemade burger with a beef patty, lettuce, tomato, and pickles (cheese available upon request).
Served with French fries and coleslaw.

*The hamburger has come a long way to appear in its present form.
The origin of this journey dates back to the 1st century AD.*



Steak Sandwich

With beef filet, grilled onions, mushrooms, tomatoes, pickles,
BBQ sauce, and French fries.



Tagliatelle with Chicken and Mushrooms

Chicken breast in a creamy mushroom-cheese sauce, topped with grated Parmesan



Manti (V)

With Yogurt and Oil Sauce



Spaghetti Bolognese

With ground beef and Parmesan



Penne Arrabbiata (V)

With tomato sauce and Parmesan



Toast with Cheese or Mixed Toppings

Served with French fries



Pizza Margherita (V)

With mozzarella, tomato sauce, fresh basil, and extra virgin olive oil



Pizza with Shrimp and Tuna

With mozzarella, baby shrimp, tuna, and fresh corn.
Available between 12:00 and 24:00.



Bafra Pide

Seasoned ground beef with black pepper, sautéed in butter and onions.
Available between 12:00 and 24:00.



Gluten



Egg



Dairy
Lactose



Mustard



Fish



Crustacean



Tree
Nuts



Sesame



Isot
Pepper



Mint



Vegan



Vegetarian



Carrot

Pizza with Beef Ribs

With mozzarella, slow-cooked beef ribs, and jalapenos.

The term "pizza" derives from the Latin verb "pinere," which means "to press" or "to grind."
Available between 12:00 and 24:00.



Pide with Spinach and Cheese (V)

With mozzarella and red peppers sautéed with onions.

Available between 12:00 and 24:00.



Pide With Minced Meat

With ground beef, onion, pepper, tomato, and olive oil

Available between 12:00 and 24:00.



MAIN COURSES

Çökertme Kebab

Julienne-cut beef fillet with a special sauce, yogurt, and crispy fried potato sticks

A kebab specialty originating in the Bodrum region, named after a village in that area and registered as a geographically protected specialty by the Turkish Patent and Trademark Office.



Balkan-Style Meatballs

With grilled vegetables, rice, freshly seasoned Pide, and parsley with sumac

Also known as "Ćevapi," this traditional dish is a culinary landmark of Bosnia and Herzegovina.



Marinated Grilled Chicken Breast Fillet

With oven-roasted vegetables



Wiener Schnitzel

Thinly sliced chicken breast served with potato salad and butter



Sea Bass Meunière

With sautéed pumpkin, fresh asparagus, and meunière sauce with tarragon



Gluten



Egg



Dairy
Lactose



Mustard



Fish



Crustacean



Tree
Nuts



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DESSERTS

Medovik

Russian cake with honey



Sütlaç – Baked Rice Pudding with Mastic (V)

Served with roasted hazelnuts

Originating in the 15th century Ottoman kitchen as “Sütlü Aş,” it evolved over time into today’s “Sütlaç.”



Pumpkin Tahini Mousse (Vg)

With walnut brittle



Apple Tart (V)

With vanilla ice cream



VEGAN MENU

Appetizers

Rice Paper Rolls

Rice Vermicelli with Seasonal Vegetables, Microgreens, and Thai Sauce



Hors D'oeuvres

Spaghetti with Vegetables

With zucchini, carrots, eggplant, mushrooms, and a garlic olive oil sauce.



Main Courses

Cauliflower Steak

Zucchini, Carrot, Eggplant, Mushroom, and Olive Oil–Garlic Sauce



Dessert

Pumpkin Cup

Served with tahini, pumpkin, and vegan cream



KIDS' MENU

Grilled Meatballs



Grilled Chicken



Spaghetti Bolognese



Spaghetti Napoli



French Fries



Gluten



Egg



Dairy
Lactose



Mustard



Fish



Crustacean



Tree
Nuts



Sesame



Isot
Pepper



Mint



Vegan



Vegetarian



Carrot