

LA SOFA

Lounge & Grill

“WELCOME LA SOFA”

Relax and savor our Lounge & Grill cuisine, prepared with passion and expertise. Our dishes are designed to take your taste buds on a journey with rich, smoky flavors and the freshest ingredients.

Tasting Mezes Served at the Table

Balon Lavash, Ezine Cheese (V), Walnuts, Butter, Artichoke with Fava, Sauced Ezme, Mastave, Cive, Mamzana, Hibeş, Haydari

DOLMA PLATE

Onion Dolma, Flower Dolma, Fig Dolma

From quince leaves to grape leaves, dolma made with a variety of ingredients has been counted among the most important dishes of Ottoman cuisine since the 15th century. Those who specialized in making dolma were called “dolmaci.”



Soups

GÜLÜKLÜ SOUP

With mini chicken meatballs and mint butter.

Gülüklü Soup, one of the favorite soups in Alanya’s local cuisine, is often served at traditional wedding feasts and gatherings. It is a product with a geographical indication.



GURNARD SOUP

With Wheat and Garden Vegetables

In 1764, this soup was one of the most exquisite and favored in the sultans’ kitchens.



Hot Starters

ANTEP-STYLE STUFFED BULGUR DUMPLINGS

with Yogurt Sauce



◆ SPAŞAELI 6N KARASAKIZ ◆
Standout pairing; vibrant fruit notes balance spice.

MIHRAB BOREK

Cheese-Rolled Borek

Mihrab Borek takes its name from its elegant shape reminiscent of a mosque's mihrab and its intricate craftsmanship. It is an Anatolian delicacy born of patience and effort.



EDIRNE FRIED LIVER

With sumac-seasoned onions and parsley.



HOT HUMMUS WITH LAMB

Lamb pieces marinated in onion juice and thyme, served on hot hummus with roasted pine nuts.

This dish is traditionally prepared and consumed in countries such as Turkey, Armenia, Cyprus, and Greece. In Turkey, it is made in the Hatay and Mersin regions.

In recent years, it has become quite popular in Europe and America.



STUFFED GRAPE LEAVES WITH SOUR CHERRY AND MEAT

Grape leaves stuffed with meat flavored with sour cherries and served with tray yogurt.

Stuffed Grape Leaves with Sour Cherry and Meat are one of the indispensable flavors of Ottoman and Turkish cuisine. The light sour taste of the cherries, balanced by the soft texture of the rice with water, creates a harmonious blend of sweet and sour flavors.



BAFRA PIDE

With Arugula

Bafra Pide was patented by the Turkish Patent and Trademark Office in 2005 and has become one of Samsun's registered products.



MINI LAHMACUN

With Parsley

Although not identical to the traditional Middle Eastern Lahmacun, this delicacy—also known as "Lahm Bi Ajin" or "Sfiha"—is prepared in various forms with different combinations of ingredients.



SALADS

TABLACI SALAD (V)

Tomatoes, parsley, crushed red pepper, red onion, sumac, pomegranate molasses, and olive oil.

This salad is prepared with finely chopped tomatoes, onions, and parsley seasoned with sumac, then finished with lemon and olive oil. It is named "Tablacı" because kebab chefs traditionally prepare it quickly on the counter.



Gluten



Egg



Dairy
Lactose



Fish



Tree
Nuts



Sesame



Mustard



Celery



Peanut



Sulphite



Vegetarian



Hot



Carrot



Crustacean

AVOCADO SALAD WITH MUNG BEANS (V)

With fresh herbs, tomatoes, mixed greens, and a vinegar tahini sauce.

Mung beans are rich in fiber, which is why they have cholesterol-lowering properties. Avocado, on the other hand, helps balance cardiovascular health and reduce depressive effects.



PIMPIRIN SALAD

With purslane, fresh onions, cherry tomatoes, and garlic yogurt sauce.

It is known to aid in weight loss and is beneficial for heart health.



MAIN COURSES

ŞEHZADE LOKUMU

Beef tenderloin with strained yogurt, tomato sauce, crispy potatoes, and butter
Inspired by Ottoman cuisine, Şehzade Lokumu is crafted from elegant and satisfying beef tenderloin. It takes its name from the extravagant flavors that graced the tables of princes and stands out as one of the unforgettable main courses at special events and celebrations.



◆ Porta Caeli Ament ◆

Signature pairing; elegant tannins ensure balance.

ADANA KEBAB

With grilled vegetables and sumac onions

The tradition of cooking meat over open flames in nomadic cultures played an important role in the creation of Adana Kebab.



◆ Kavaklıdere Selection / Öküzgözü-Boğazkere ◆

Chef's recommendation; vibrant fruit and balanced tannins create a bold harmony.

BEYTI SARMA WITH YOGURT

With concassé tomato sauce and garlic yogurt

The name "Beyti" originates from the Beyti Restaurant, which opened in 1945. This recipe, passed down from Ottoman palace cuisine to the present day, is a true classic.



LAMB LOIN SKEWER

Grilled lamb, garlic pilaf, and vegetables

"Garlic Pilaf" is an aromatic and flavorful rice dish with a long history in Mediterranean cuisines. It is a healthy dish prepared with natural and simple ingredients, especially in rural regions.



◆ Paşaeli K2 ◆

Signature pairing; full body and spice create a bold match.

SEA BASS KÜLBASTI

With Hatay-crushed olives and warm tomato sauté

Between 1896 and 1915, Boğos Piranyan—who worked as a chef at Merzifon Anadolu College—stated in his 1914 book, *Aşçının Kitabı*, that cooking is not merely a practical or technical skill but also a reflection of a chef's ideas, culture, and even soul.



GRILLED CHICKEN CUTLET (KÜLBASTI STYLE)

Served with grilled tomato, grilled pepper and sumac onions



Gluten



Egg



Dairy
Lactose



Fish



Tree
Nuts



Sesame



Mustard



Celery



Peanut



Sulphite



Vegetarian



Hot



Carrot



Crustacean

DESSERTS

KÜNEFE

With clotted cream ice cream.

It is believed to have originated in the regions of Aleppo and Damascus, where cheesy desserts were first made. In Turkey, it is a renowned dessert with various interpretations in Hatay, Gaziantep, and the Southeastern Anatolian provinces.



PUMPKIN DESSERT

With clotted cream, tahini, and walnuts

One of Antalya's traditional and indispensable flavors.



ALAÇATI MILK PUDDING

With Crunchy Hazelnuts

Reflecting the serene and natural lifestyle of Alaçati, this dessert is an ideal choice for those who appreciate both modern and traditional flavors. Although it is usually enjoyed as a refreshing treat in the summer months, it graces tables in every season.



VEGAN MENU

ARTICHOKE HEARTS IN OLIVE OIL

with beetroot and microgreens



HOT APPETIZERS

SPAGHETTI WITH VEGETABLES

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



MAIN COURSES

CAULIFLOWER STEAK

With crumble crust, potato celeriac purée, and plum chutney



DESSERTS

PUMPKIN CUP

Served with tahini, pumpkin, and vegan cream



GRILLED MEATBALLS



SPAGHETTI BOLOGNESE



KIDS' MENU

FRENCH FRIES

GRILLED CHICKEN



SPAGHETTI NAPOLI



Gluten



Egg



Dairy
Lactose



Fish



Tree
Nuts



Sesame



Mustard



Celery



Peanut



Sulphite



Vegetarian



Hot



Carrot



Crustacean