

# 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



#### Yuvalama Soup

With butter and mint

*"What makes Yuvalama special is its communal preparation as a symbol of togetherness on special occasions. For the family of Ela Excellence, every day is special."*



#### Cold Ayrar 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 Tomatoes, Sarımsaklı Kızarmış Baget, Çam Fıstığı, Arugula ve Reyhan Pesto ile



### 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



## REGIONAL DISHES

### Kuru Fasulye (White Beans)

Ispir beans cooked in the oven with green peppers, Black Sea-style



### Analı Kızıl

Small bulgur dumplings with stuffed meatballs

"Analı Kızıl" is one of the most meaningful dishes in Turkish cuisine. The roots of this delicious dish go back to the fertile lands of Anatolia and its rich cultural heritage.



### Yogurt-Keme Stew

With diced meat, mushrooms, chickpeas, and shallots

A 500-year-old specialty from Gaziantep, Yogurt-Keme Stew is a dish that has almost fallen into obscurity.



## 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)

Yoğurt ve Yağ Sosu İle



Gluten



Egg



Dairy  
Lactose



Mustard



Fish



Crustacean



Tree  
Nuts



Sesame



Isot  
Pepper



Mint



Vegan



Vegetarian



Carrot

### 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.



### Pizza with Beef Ribs

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

*The term "pizza" derives from the Latin verb "pinsere," which means "to press" or "to grind."*

*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.*



### Pide with Spinach and Cheese (V)

With mozzarella and red peppers sautéed with onions.

*Available between 12:00 and 24:00.*



## MAIN COURSES

### Grilled Café de Paris Steak

With baby carrots, French fries, and Café de Paris sauce



Gluten



Egg



Dairy  
Lactose



Mustard



Fish



Crustacean



Tree  
Nuts



Sesame



Isot  
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## 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



## DESSERTS

### Chocolate Tart (V)

With caramel sauce and vanilla ice cream



### Sütlâç – 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 "Sütlâç."*



### Pumpkin Tahini Mousse (Vg)

With walnut brittle



### Apple Tart (V)

With vanilla ice cream



Gluten



Egg



Dairy  
Lactose



Mustard



Fish



Crustacean



Tree  
Nuts



Sesame



Isot  
Pepper



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Carrot

## VEGAN MENU

### Appetizers

#### Rice Paper Rolls

Rice Vermicelli, Mevsim Sebzeleri, Mikro Bitkiler ve Thai Sos İle



### Hors D'oeuvres

#### Spaghetti with Vegetables

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



### Main Courses

#### Cauliflower Steak

Kabak, Havuç, Patlıcan, Mantar ve Zeytinyağı Sarımsak Sosu İle



### 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



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Vegetarian



Carrot