

ELA ANATOLIAN RESTAURANT

LUNCH - DINNER

SOUPS

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.



Grainy Seafood Soup

with bone broth, saffron and cold-pressed olive oil



Chicken Soup

With melted butter, seasoned croutons, and lemon



Cold Ayran Soup (V)

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



APPETIZERS

Shrimp Ceviche

With avocado, lemon olive oil dressing, and Mediterranean herbs



Mozzarella Caprese (V)

with tomatoes, 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



Beetroot & Avocado Salad

with quinoa, grapefruit, dried citrus, roasted almonds, microgreens and beetroot dressing



PASTA / PIZZA / PIDE / SANDWICHES

American 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

With yogurt and butter 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.



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

Beef Tenderloin in Its Own Sauce

served with seasonal vegetables in butter, quinoa keşkek and green chickpea shoots



Gluten



Egg



Dairy
Lactose



Mustard



Fish



Crustacean



Tree
Nuts



Sesame



Isot
Pepper



Soya



Vegan



Vegetarian



Carrot



Sulphite

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.



Islama Köfte

served with bread soaked in red pepper and meat broth, accompanied by roasted peppers and tomatoes

A regional specialty from Adapazarı, recognized with geographical indication and renowned across the country.



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 Topped

with Vanilla Ice Cream and a Caramel Drizzle



Sütlac – 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 "Sütlac."



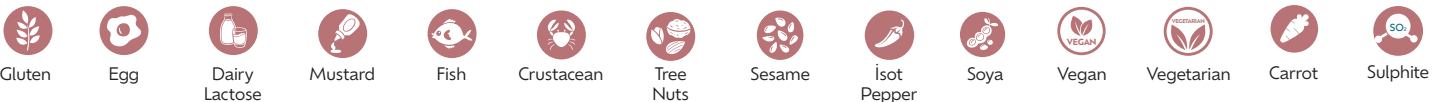
Pumpkin Dessert with Tahini Halva (v)

Served with Walnut Croquant



Apple Tart (V)

With vanilla ice cream



VEGAN MENU

Appetizers

Artichoke Hearts in Olive Oil

with beetroot and microgreens



Hot Starters

Spaghetti with Vegetables

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



Main Courses

Cauliflower Steak

with zucchini, carrot, eggplant, mushrooms 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

