7 MEHMET



ENGLISH

1937

SIGNATURE DISH

LOCAL DISH

VEGETARIAN

VEGAN

CONTAINS EGG

CONTAINS DAIRY

CONTAINS GLUTEN

CONTAINS FISH

CONTAINS SHELLFISH

CONTAINS MOLLUSCS

CONTAINS MEAT

CONTAINS CHICKEN

CONTAINS TOMATO

CONTAINS SOY

CONTAINS NUT

CONTAINS SESAME

CONTAINS MUSTARD

CONTAINS SULFATE

CONTAINS CELERY

CONTAINS BROAD BEAN

CHEESE & CHARCUTERIE

CHARCUTERIE PLATE 1.700₺
smoke meat, "pastırma" spicy cured beef, aged kashar cheese and walnuts

CHEESE PLATE with walnuts 1.100₺

EZİNE CHEESE Turkish feta cheese 350₺
+ TOMATO & CUCUMBER 400₺ + OLIVES & TOMATO 650₺

GOAT CHEESE 650₺
+ OLIVES & TOMATO & CUCUMBER 950₺ + PICKLED CHERRY PEPPERS & OLIVES 950₺

"TULUM" CHEESE & WALNUTS skin bag cheese 450₺

AGED KASHAR CHEESE with walnuts 450₺

STRAINED HONEY & WATER BUFFALO CLOTTED CREAM 550₺

STRAINED YOGHURT 400₺

GREEN OLIVES 400₺

BLACK OLIVES 400₺

PICKLED BEETS 400₺

PICKLED ÇENGELKÖY CUCUMBERS 400₺

ASSORTED PICKLED VEGETABLES 450₺

RED PEPPERS SPREAD 400₺

SMOKED MEAT with walnuts 950₺

FRIED "SUCUK" spicy Turkish sausage 950₺

GRILLED "SUCUK" spicy Turkish sausage 950₺

"PASTIRMA" spicy cured beef 950₺
FRIED 1.000₺ GRILLED 950₺ IN PARCHMENT PAPER 950₺

GRILLED HALLOUMI CHEESE 500₺

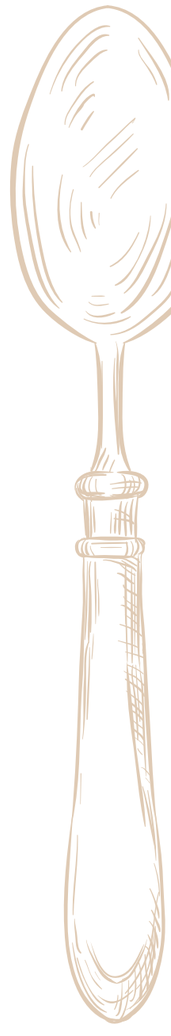
CRISPY KASHAR CHEESE FRIES 500₺

EGGS

FRIED EGGS 450₺
+ POTATO & KASHAR CHEESE 550₺ + MINCED MEAT 950₺ + "SUCUK" SPICY TURKISH SAUSAG 900₺
+ SAUTÉED MEAT 1.200₺ + "PASTIRMA" SPICY CURED BEEF 1.250₺

OMELETTE 600₺
+ FRESH HERBS 650₺ + EZİNE CHEESE -TURKISH FETA 650₺ + KASHAR CHEESE 650₺
+ "SUCUK" SPICY TURKISH SAUSAGE 900₺ + POTATO & KASHAR CHEESE 700₺
+ "PASTIRMA" SPICY CURED BEEF 950₺

"MENEMEN" scrambled eggs with sautéed vegetables, topped with sunny-side up eggs 700₺



SOUPS

TROTTER SOUP ₪ 650₺

TRIPE SOUP ~ BIG CHUNKS ₪ same recipe since 1937 ₪ 650₺

TRIPE SOUP ~ SMALL CHUNKS ₪ same recipe since 1937 ₪ 650₺

SOUP OF THE DAY *

* Varies on daily basis. Please ask for info

MEZZES

"HİBEŞ" tahini dip with garlic, lemon juice and spices — 450₺

STEWED WHITE GRAPE LEAVES with pan-fried pumpkin seeds — 700₺

FAVA red onion & dill — 450₺

FAVA WITH FRIED ONIONS ↘ depends on availability: fava beans or green lentils — 650₺

GRAPE LEAF ROLLS stuffed with rice and herbs — 450₺

CABBAGE LEAF ROLLS stuffed with rice and herbs — 550₺

STUFFED BELL PEPPER with rice and herbs — 450₺

MASHED AVOCADO with garlic and extra virgin olive oil lemon dressing — 450₺

RUSSIAN POTATO SALAD — 450₺
mixed with boiled vegetables, pickled cucumbers and mayonnaise

"BARBUNYA PİLAKİ" stewed kidney beans with sun-dried tomatoes — 450₺

STEWED GREEN BEANS with tomato and extra virgin olive oil — 450₺

"ŞAKŞUKA" pan-fried vegetables in tomato sauce — 450₺

"İMAMBAYILDI" eggplant stuffed with tomato and fresh herbs — 450₺

CHARCOAL-GRILLED RED PEPPERS with extra virgin olive oil — 450₺

CHARCOAL-GRILLED & MASHED EGGPLANT — 450₺
with fresh herbs and extra virgin olive oil

SHREDDED CHICKEN WITH WALNUTS topped with paprika and browned butter — 600₺

PURSLANE IN YOGHURT — 450₺

"HAYDARİ" spicy thinned yoghurt with dried mint — 450₺
+ WALNUTS 550₺

MASHED EGGPLANT IN YOGHURT — 450₺
+ TOMATO SAUCE 550₺
+ PAN-FRIED CAYENNE PEPPERS 550₺

"CACIK" strained yoghurt with fresh herbs — 450₺
+ SEASONAL FRUITS 550₺

ARTICHOKE HEARTS available seasonally — 550₺

COMMON MALLOW SALAD available seasonally — 450₺

SEA BEANS SALAD available seasonally — 450₺

WILD RADDISH LEAVES WITH SEASONAL FRUITS available seasonally — 600₺

CELERY WITH AVOCADO — 800₺

STARTERS

HOME-STYLE ROUND CUT DEEP FRIED POTATOES — 450₺
+ YOGHURT & BROWNED BUTTER 550₺ + "TARATOR" GARLIC & WALNUT SAUCE 600₺
+ PAN-FRIED CAYENNE PEPPERS & YOGHURT 550₺ + TOMATO SAUCE 550₺

PAN-FRIED GREEN BEANS topped with yoghurt and browned butter — 600₺

SPARKLING WATER BATTERED PUMPKIN FRIES topped with yoghurt — 450₺

DEEP FRIED OKRA available seasonally • topped with yoghurt and browned butter — 600₺

SPARKLING WATER BATTERED ZUCCHINI FRIES topped with yoghurt — 450₺

DEEP FRIED ZUCCHINI with "tarator" garlic and walnut sauce — 600₺

PAN-FRIED CHAYOTE SQUASH — 600₺
available seasonally • with "tarator" garlic and walnut sauce

DEEP FRIED VEGETABLES potato, eggplant and green pepper — 550₺
+ TOMATO SAUCE & YOGHURT 600₺

"ŞAKŞUKA" deep fried vegetables with tomato sauce -served hot- — 600₺

ZUCCHINI PATTY ↘ please choose: pan-fried I grilled — 450₺

GRILLED SEASONAL VEGETABLES ↘ please choose: boiled I grilled — 550₺

GRILLED MUSHROOMS STUFFED WITH KASHAR CHEESE — 550₺

SAUTÉED MUSHROOM topped with yoghurt and browned butter — 450₺

BOILED SPINACH topped with yoghurt and browned butter — 450₺

SAUTÉED GREENS & ROOTS topped with yoghurt and browned butter — 550₺

PUMPKIN STUFFING 4 pcs. I topped with yoghurt and browned butter — 700₺
↘ available for pre-order a day in advance

FRIED FLOURED LIVER — 1.000₺

GRILLED LAMB LIVER — 1.000₺

BAKED HUNTER STYLE "BÖREK" — 550₺
with minced meat and walnut filling • yoghurt and browned butter

PAN-FRIED "PAÇANGA BÖREK" — 550₺
with "pastırma" spicy cured beef, tomato, green pepper and kashar cheese filling

BAKED FOLDED PASTRY WITH TURKISH FETA CHEESE — 400₺

KOLOT CHEESE honey, mint, pan-fried persimmon and almond — 950₺



SALADS

KNIFE-FREE GREEN SALAD WITH AVOCADO — 700₺
Seasonal greens, avocado, semi boiled broccoli and cauliflower, tomato, cucumber and extra virgin olive oil lemon dressing

FRUIT TOPPED GREEN SALAD — 700₺
Seasonal greens, chef's choice of fruit, avocado, semi boiled broccoli and cauliflower, extra virgin olive oil lemon dressing

RAINBOW SALAD — 700₺
Lupin beans, pink grapefruit or pomelo, lemon peels and pieces, semi boiled broccoli and cauliflower, tomato, pickled Çengelköy cucumbers, purple basil and apple vinegar olive oil dressing

GRILLED CAPIA PEPPER SALAD — 650₺
Grilled capia pepper, avocado, cherry tomatoes, cucumber, green onion, semi boiled broccoli and cauliflower, pomegranate sour, apple vinegar and extra virgin olive oil dressing

GRATED VEGETABLE SALAD WITH AVOCADO — 700₺
Avocado, grated tomato, cucumber and green pepper, fresh mint leaves with extra virgin olive oil lemon dressing

ROCKET SALAD — 550₺
Finely-chopped rocket leaves, tomato, topped with grated Turkish feta cheese and extra virgin olive oil lemon dressing

SEASONAL GREEN SALAD — 550₺
Rocket and lettuce leaves, tomato, grated red cabbage, carrot and extra virgin olive oil lemon dressing

MIXED GREEN SALAD — 550₺
Greens of the season, tomato, cucumber and extra virgin olive oil lemon dressing

TOSSED GREENS SALAD — 700₺
Masaged lettuce leaves and green onions, finely chopped avocado, tomato and extra virgin olive oil lemon dressing

SHEPHERD'S SALAD — 550₺
Tomato, onion, cucumber, green pepper and extra virgin olive oil lemon dressing

7 MEHMET STYLE SHEPHERD'S SALAD — 700₺
Tomato, onion, cucumber, green pepper, avocado, balsamic vinegar, pomegranate sour and extra virgin olive oil dressing

JUICY SALAD FROM GÖMBE — 650₺
Grated tomato and cucumber, thyme, garlic, tomato paste, chili peppers, grape vinegar, pomegranate sour and extra virgin olive oil dressing -served with ice cubes-

SPOON SALAD — 550₺
Finely chopped tomato, onion, green pepper and extra virgin olive oil lemon dressing

"GAVURDAĞI" SALAD — 550₺
Finely chopped walnuts, tomato, red onion, cucumber, green pepper, pomegranate sour and extra virgin olive oil dressing

RADISH SALAD WITH "TARATOR" DRESSING — 600₺
Grated radish with garlic and walnut sauce and extra virgin olive oil lemon dressing

FISH SALAD WITH AVOCADO DRESSING — 1.200₺
Leaves of butterhead lettuce, boiled fish, pickled Çengelköy cucumber and avocado dressing

CALAMARI SALAD — 1.350₺
Boiled calamari, tomato, green pepper, pickled Çengelköy cucumber, pepper corns, dill and extra virgin olive oil lemon dressing

CALAMARI & RADISH SALAD WITH "TARATOR" DRESSING — 1.350₺
Boiled calamari and grated radish with garlic and walnut sauce and extra virgin olive oil lemon dressing

MEAT • MAIN COURSES

grilled

"KÖFTE" Turkish style meat patty — 1.000₺
SKEWERS 1.000₺ + ONIONS 1.050₺ + KASHAR CHEESE 1.050₺

LAMB SKEWERS ~ SMALL PIECES on wooden skewers — 1.550₺

LAMB SKEWERS ~ BIG PIECES — 1.650₺

BEEF STEAK — 1.650₺

LAMB CHOPS — 1.800₺

ASSORTED MEATS — 1.850₺

BEEF STEAK ROLL stuffed with tomato sauteed mushroom and kashar cheese — 1.850₺

BEEF TENDERLOIN MEDALLIONS — 2.000₺
CUT AGAINST THE GRAIN 2.450₺ + TOMATO SAUTEED MUSHROOM & KASHAR CHEESE 2.450₺

BEEF TENDERLOIN SKEWER — 2.000₺

sides

The above is served with rice and mashed potatoes

+ RICE STUFFING +350₺
WITH LIVER & RAISINS & ALMONDS

EGGPLANT PURÉE
WITH MILK & BROWNED FLOUR

SPINACHI PURÉE
WITH MILK & BROWNED FLOUR

pan-fried

FRIED & STEWED LAMB SHANK — 1.500₺

LAMB SHANK — 1.500₺

"TANDIR" roasted lamb + rice stuffing — 1.800₺

BEEF STEAK SCHNITZEL — 1.600₺

LAMB CHOPS SCHNITZEL — 1.800₺

BEEF TENDERLOIN SCHNITZEL cut against the grain — 2.500₺
garlic and parsley sauce on the side

sides

The above is served with rice and mashed potatoes

+ RICE STUFFING +350₺
WITH LIVER & RAISINS & ALMONDS

EGGPLANT PURÉE
WITH MILK & BROWNED FLOUR

SPINACHI PURÉE
WITH MILK & BROWNED FLOUR

"KÖFTE" WITH TOMATO SAUCE — 1.200₺
Turkish style meat patty with seared pita in butter and tomato sauce

SKEWERED "KÖFTE" WITH TOMATO SAUCE — 1.250₺
skewered Turkish style meat patty with seared pita in butter and tomato sauce

BEEF CHOPS thinly cut • with rice stuffing — 1.750₺
+ SEARED PITA IN BUTTER & TOMATO SAUCE 1.700₺ THICK CUT 2.000₺

BEEF TENDERLOIN TOPPED WITH TOMATO SAUCE — 2.000₺
with seared pita in butter and yoghurt

MEAT SAUTÉ — 1.500₺

SAUTÉED LAMBCHOPS ↘ please choose: classical | juicy — 1.500₺

SHEPHERD STYLE SAUTÉED MEAT tomato chunks, green pepper and shallots — 1.500₺

HUNTER STYLE SAUTÉED MEAT with garlic, onion and thyme — 1.600₺

DRY "KÖFTE" PAN-FRIED MIX VEGETABLES Turkish style meat patty — 1.550₺

SAUTÉED LAMB WITH EGGPLANT PURÉE — 1.600₺

SEARED BEEF TENDERLOIN — 2.600₺
with seared pita in butter, spinach purée and shoestring potato fries

SPECIALTY MEATS / OFFALS

PAN-FRIED TRIPE IN BUTTER ____ 700₺

"KOKOREÇ" lamb intestine medallions ____ 1.200₺

STEWED LAMB INTESTINE WITH CHICKPEAS ____ 1.000₺

available for pre-order
a day in advance

KIDNEY ↘ please choose: pan-fried I grilled ____ 700₺

BOILED BRAIN ____ 700₺

BOILED BEEF TONGUE ____ 700₺

FRIED BEEF TONGUE topped with fried pumpkin seeds in butter ____ 700₺

CHICKEN • MAIN COURSES

grilled

SKEWERED CHICKEN ____ 1.000₺

GRILLED CHICKEN ____ 1.000₺

GRILLED CHICKEN WINGS ____ 1.000₺

GRILLED CHICKEN WITH TOMATO SAUTEED MUSHROOM & KASHAR CHEESE ____ 1.350₺

sides

The above is served with rice and mashed potatoes

+ RICE STUFFING +350₺
WITH LIVER & RAISINS & ALMONDS

EGGPLANT PURÉE +350₺
WITH MILK & BROWNED FLOUR

SPINACHI PURÉE +350₺
WITH MILK & BROWNED FLOUR

GRILLED CHICKEN WITH TOMATO SAUCE thinly sliced • with pita seared in butter ____ 1.250₺

pan-fried

CHICKEN SCHNITZEL ____ 1.250₺
+ MUSTARD & KASHAR CHEESE 1.350₺

sides

The above is served with rice and mashed potatoes

+ RICE STUFFING +350₺
WITH LIVER & RAISINS & ALMONDS

EGGPLANT PURÉE +350₺
WITH MILK & BROWNED FLOUR

SPINACHI PURÉE +350₺
WITH MILK & BROWNED FLOUR

CHICKEN SAUTÉ ____ 1.200₺

SHEPHERD STYLE CHICKEN SAUTÉ tomato chunks, green pepper and shallots ____ 1.200₺

CHICKEN SAUTÉ WITH SOY SAUCE ____ 1.200₺

FREE RANGE CHICKEN WITH RICE STUFFING ____ 7.000₺
available as whole chicken • only for pre-order



SEAFOOD

PAN-FRIED SHRIMP & KASHAR CHEESE "BÖREK"	filled pastry	1.100₺
SEA COWPEA WITH VARIOUS SHELLFISH	available seasonally	1.200₺
DRY "KÖFTE" WITH FISH		2.150₺
TURKISH STYLE FETTUCCINE WITH CALAMARY AND SHRIMPS		1.600₺
CALAMARI PATTY	with spinach and green onion	1.000₺
PAN-FRIED FLOURED CALAMARI		1.500₺
SKEWERED GRILLED CALAMARI		1.500₺
SEA FISH, PAN FRIED CALAMARI, SHRIMPS WITH ALMOND TOPPING		3.300₺
BOILED SHRIMP	with parsley and extra virgin olive oil lemon dressing	1.750₺
SHRIMP SAUTÉED IN BUTTER		2.150₺
CORNMEAL BATTERED SHRIMP	topped with mashed avocado	2.200₺
GRILLED SHRIMP		2.150₺
SHRIMP IN "GÜVEÇ"	Turkish casserole with tomato, green pepper, onion, garlic and kashar cheese	2.150₺
“CİVE” WITH SHRIMP	local stew with tomato, rice, garlic and basil	1.950₺
SHRIMP TOPPED ARTICHOKE HEARTS	available seasonally	2.150₺
DAILY FISH OPTIONS		*_

*Price varies daily

fish cooking methods

PAN-FRIED - WITH OLIVE OIL
- Classic
- w/ almond & lemon dressing
- w/ "tarator" garlic & walnut dressing
- "Bahar" style ~ fillet

CHARCOAL-GRILLED
- Classic
- Skewered
- "Bahar" style ~ fillet
- w/ wine & vegetables

STEAMED
- w/ cream
- w/ fish head
- Dry
- in parchment paper

SALT-BAKED
For 6 to 8 persons
Prep time: 3 hrs

SAUTÉED
w/ vegetables

STEWED
- w/ potato & onion



RICE & BULGHUR

"SEZEN" BULGHUR PILAF for three — 1.700₺

RICE PILAF WITH CHERRY TOMATO for three — 1.600₺

RICE PILAF WITH DRIED TOMATOES for three — 1.600₺

TURKISH STYLE BULGHUR for three — 1.350₺

RICE PILAF WITH BERGAMOT JAM & PINEAPPLE — 700₺

RICE PILAF WITH FIG JAM & WALNUTS — 700₺

RICE PILAF WITH ARTICHOKE HEARTS — 700₺
available seasonally • with pan-fried almonds and dill

RICE STUFFING enriched with liver, raisins and pan-fried almonds — 850₺

TURKISH STYLE RICE — 450₺

PASTA & TURKISH STYLE FETTUCCINE

SPAGHETTI — 550₺
WITH CREAM 650₺ TOMATO SAUCE 650₺ TOMATO SAUCE AND MINCED MEAT 950₺

TURKISH STYLE FETTUCCINE — 600₺
+ MINCED MEAT 950₺ + WALNUTS & "TULUM" SKIN BAG CHEESE 650₺
WITH CREAM, CHICKEN AND MUSHROOMS 950₺

HOME-STYLE STEWS

CREAMED SPINACH STEW — 800₺

SPINACH ROOT STEW — 800₺

GREEN BEAN STEW — 800₺

ZUCCHINI STEW — 800₺

EGGPLANT STEW — 800₺

“CİVE” STEW local stew with rice, garlic, tomato and basil — 950₺

DESSERTS

PUMPKIN DESSERT ₪ same recipe since 1937 — 800₺
served with grated walnuts, double roasted tahini and water buffalo clotted cream

"HÖŞMERİM" — 650₺

QUINCE DESSERT available seasonally • served with water buffalo clotted cream — 600₺

TURKISH BREAD PUDDING served with water buffalo clotted cream — 600₺

ALMOND "KEŞKÜL" Turkish milk pudding topped with almond — 550₺
PAN-FRIED ALMOND, WATER BUFFALO CLOTTED CREAM AND PISTACHIO 600₺

BAKED RICE PUDDING — 400₺

CHOCOLATE CREAM PUDDING — 400₺

CRÈME CARAMEL — 400₺

GOAT MILK ICE CREAM ↘ please ask for flavours — 400₺

SEASONAL LOCAL FRUITS — 450₺

WEEKEND MENU

"SU BÖREĞİ" WITH MINCED MEAT ₪ same recipe since 1937 — 700₺
boiled and baked pastry with minced meat filling

"MANTI" SOUP — 650₺

"MANTI" minced meat stuffed dumplings topped with yoghurt and browned butter — 700₺

WHITE BEAN SALAD with boiled egg, tomato, fresh onion, parsley and tahini dressing — 700₺

BLACK EYED PEA SALAD — 700₺
with boiled egg, tomato, fresh onion, parsley and tahini dressing

SOFT DRINKS

FRESHLY SQUEZEED FRUIT & VEGETABLES JUICES

- PARSLEY JUICE — parsley, orange juice, ginger — 275₺
- HOME MADE LEMONADE — 250₺
- PINEAPPLE JUICE — 400₺
- APPLE JUICE — 250₺
- ORANGE JUICE — 250₺
- GRAPEFRUITE JUICE — 250₺
- CARROT JUICE — 250₺
- POMEGRANADE JUICE — available seasonally — 280₺

SOFT DRINKS

- "AYRAN" — home made yoghurt drink — 210₺
- TURNIP JUICE — 210₺
- TOMATO JUICE — 210₺
- COCA COLA — ORIGINAL I ZERO — 210₺
- FANTA — 210₺
- SPRITE — 210₺
- ICE TEA — LEMON I PEACE I MANGO I WATERMELON — 210₺
- CHERRY JUICE — 210₺
- PEACH JUICE — 210₺
- APRICOT JUICE — 210₺
- GRAPE JUICE — 210₺
- SCHWEPPES TONIK — CLASSIC — 230₺
- THOMAS HENRY — CLASSIC I SLIM — 350₺
- ENERGY DRINK — 350₺

STILL & SPARKLING WATERS

- STILL WATER — 75cl — 120₺
- SPARKLING WATER — KIZILAY I BEYPAZARI — 130₺
- ULUDAĞ PREMIUM SPARKLING WATER — 25cl — 200₺
- ULUDAĞ PREMIUM SPARKLING WATER — 75cl — 350₺
- SAN PELLEGRINO — 25cl — 270₺
- SAN PELLEGRINO — 75cl — 470₺

COFFEES

- FILTER COFFEE — 200₺
- RISTRETTO — 200₺
- ESPRESSO — 200₺
- AMERICANO — 220₺
- CAPPUCCINO — 240₺
- CAFFÈ LATTE — 270₺
- LATTE MACCHIATO — 240₺
- TURKISH COFFEE — 130₺

ICE COFFEES

- ICED AMERICANO — americano, brown sugar — 300₺
- WHITE CHOCOLATE MOCHA — americano, white chocolate sauce, milk, cream — 320₺
- GINGERBREAD ICE COFFEE — americano, ginger cookie sauce, cream — 320₺
- ICED TURKISH MOCHA — turkish coffee, chocolate sauce, milk, cream — 320₺

HOT DRINKS

- HOT CHOCOLATE — 270₺
- SALEP — hot milk, cinnamon — 270₺

STEAMED TEAS

- SAGE TEA — 200₺
- LINDEN TEA — 200₺
- THYME TEA — 200₺
- GREEN TEA — 200₺
- ROSE HIP TEA — 200₺
- HIBISCUS TEA — 200₺
- TURKISH TEA — 50₺