



A restaurant fed from the roots of Anatolian nomads.

STARTERS

“Şanlıurfa” Minced Meat Hand-chopped minced beef, prepared in the Urfa tradition.	1400 ₺
Sugar Pea Salad Lemon peel, “Antep” pistachios and roasted peas.	1200 ₺
Smoked Meat Smoked & cured meat, 2-year aged tulum cheese, lavender honey and village flatbread.	1600 ₺
Peak Season Bonito Served with cured bonito and a salad dressed with “Şanlıurfa” isot pepper.	1300 ₺

WARM APPETIZERS

“Alaşehir” Pastry Hand-rolled traditional dish, pastry with beef, finished in a beef-broth dashi.	1800 ₺
One of Alaf’s Classic Pide Selections — Smoked Lamb Ribs and Herb Salad Smoked lamb ribs with fresh herbs, in pide form.	1600 ₺
Garfish Garfish with pil-pil sauce and pickled apple.	1400 ₺
“Trakya” Wild Mushroom Pide Pide topped with wild mushrooms and fermented mushroom purée.	1400 ₺
Grilled Lamb Ribs with Urfa Isot (4 pieces) Grilled lamb ribs seasoned with “Şanlıurfa” isot pepper. Eaten by hand, as it should be.	1900 ₺



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MAIN COURSE

Fish of the Day on Stone Steamed fish of the day with pil-pil sauce and side dish.	2600 ₺
Lamb Shank with Home-Made Puff Pastry (For Two) Slow-cooked lamb shank served as a sandwich, made to be shared.	2800 ₺
Gaziantep-Style Beef Tenderloin Beef tenderloin with herb salad, crispy potato and a deeply reduced jus.	2600 ₺
Jerusalem Artichoke in Three Ways Crispy, caramelised and smoked topinambur, with peanut and a light foam.	1800 ₺
Lamb Loin & Lamb Neck Grilled lamb loin with slow-cooked lamb neck, lamb jus and crispy Freekeh pilaf.	2900 ₺

DESSERT

“Denizli” Kale Pepper, Chocolate and “Tire” Black Mulberry Kale pepper meets chocolate, finished with “Tire” black mulberry.	900 ₺
Obruk Cheese, Caramel, Kumquat Sorbet and Tokat Poppy Seeds A balance of aged cheese, caramel and citrus freshness.	800 ₺