



A restaurant fed from the roots of Anatolian nomads.

STARTERS

“Şanlıurfa” Minced Meat Hand-chopped minced beef, prepared in the Urfa tradition.	1980 ₺
Sultani Peas With sweet lor cheese and bird’s-foot “Antep” pistachios, basil sauce	1880 ₺
Smoked Meat Smoked & cured meat, 2-year aged tulum cheese, lavender honey and village flatbread.	2300 ₺
Salt Cured Bonito Smoked bonito with olive oil pilaki, tarama and a crispy wafer.	2600 ₺

WARM APPETIZERS

“Alaşehir” Pastry Hand-rolled traditional dish, pastry with beef, finished in a beef-broth dashi.	2400 ₺
One of Alaf’s Classic Pide Selections — Smoked Lamb Ribs and Herb Salad Smoked lamb ribs with fresh herbs, in pide form.	2650 ₺
Grilled “Çanakkale” Squid Squid collagen and squid ink sauce.	2820 ₺
Grilled Lamb Ribs with “Urfa Isot” Grilled lamb ribs seasoned with “Şanlıurfa” isot pepper. Eaten by hand, as it should be.	2620 ₺
Lamb Sweetbread Roasted garlic, lamb meat jus.	1950 ₺
Mushrooms Of The Season from Thrace Fermented porcini mushroom puree, grilled mushrooms of the season, hazelnut and egg yolk.	2100 ₺



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MAIN COURSE

Fish of the Day Grilled fish of the day, prawn with bulgur balls.	3700 ₺
Lamb Shank with Home-Made Puff Pastry (For Two) Slow-cooked lamb shank served as a sandwich, made to be shared.	3900 ₺
Gaziantep-Style Beef Tenderloin Beef tenderloin with herb salad, crispy potato and a deeply reduced jus.	3400 ₺
Lamb & Lamb Grilled lamb loin, lamb jus, lamb kebab with summer pilaf with tomato.	4900 ₺

DESSERT

“Denizli” Kale Pepper, Chocolate and “Tire” Black Mulberry Kale pepper meets chocolate, finished with “Tire” black mulberry.	1400 ₺
Chef Deniz’s Baklava (since 2013) Early harvest pistachio & crispy layers.	1400 ₺