



A restaurant fed from the roots of Anatolian nomads.

STARTERS

“Şanlıurfa” Minced Meat	1610 ₺
Hand-chopped minced beef, prepared in the Urfa tradition.	
Sugar Pea Salad	1410 ₺
Lemon peel, “Antep” pistachios and roasted peas.	
Smoked Meat	1930 ₺
Smoked & cured meat, 2-year aged tulum cheese, lavender honey and village flatbread.	
Salt Cured Bonito	1990 ₺
Chef Ali’s recipe. A classical gastronomic expression of Istanbul.	
The Taste of Spring	1410 ₺
The taste of spring greens, featuring young almonds, fresh garlic, artichokes and other seasonal vegetables.	

WARM APPETIZERS

“Alaşehir” Pastry	2050 ₺
Hand-rolled traditional dish, pastry with beef, finished in a beef-broth dashi.	
One of Alaf’s Classic Pide Selections — Smoked Lamb Ribs and Herb Salad	2150 ₺
Smoked lamb ribs with fresh herbs, in pide form.	
Garfish	1990 ₺
Garfish with pil-pil sauce and pickled apple.	
“Trakya” Wild Mushroom Pide	1990 ₺
Pide topped with wild mushrooms and fermented mushroom purée.	
Grilled Lamb Ribs with Urfa Isot (4 pieces)	2200 ₺
Grilled lamb ribs seasoned with “Şanlıurfa” isot pepper. Eaten by hand, as it should be.	
Beef Sweetbread	1950 ₺
The flavor of a harmonious blend of fresh onions and reduced beef broth.	



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MAIN COURSE

Fish of the Day on Stone Steamed fish of the day with pil-pil sauce and side dish.	2900 ₺
Lamb Shank with Home-Made Puff Pastry (For Two) Slow-cooked lamb shank served as a sandwich, made to be shared.	3200 ₺
Gaziantep-Style Beef Tenderloin Beef tenderloin with herb salad, crispy potato and a deeply reduced jus.	2850 ₺
Jerusalem Artichoke in Three Ways Crispy, caramelised and smoked topinambur, with peanut and a light foam.	2200 ₺
Lamb Loin & Lamb Neck Grilled lamb loin with slow-cooked lamb neck, lamb jus and crispy Freekeh pilaf.	3600 ₺

DESSERT

“Denizli” Kale Pepper, Chocolate and “Tire” Black Mulberry Kale pepper meets chocolate, finished with “Tire” black mulberry.	1200 ₺
Obruk Cheese, Caramel, Kumquat Sorbet and Tokat Poppy Seeds A balance of aged cheese, caramel and citrus freshness.	950 ₺
Chef Deniz’s Baklava (since 2013) Early harvest pistachio & crispy layers.	1200 ₺