



A restaurant fed from the roots of Anatolian nomads.

STARTERS

“Şanlıurfa” Minced Meat

1610 ₺

Hand-chopped minced beef, prepared in the Urfa tradition.

Yedikule Lettuce and Fresh Vine Leaf Sorbet

1410 ₺

With lemon zest and bird’s-foot “Antep” pistachios

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.

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.

Grilled “Çanakkale” Squid

1990 ₺

With pil-pil sauce and pickled apple dices.

Grilled Mushrooms from “Thrace”

1990 ₺

Mushrooms of the season and fermented mushroom puree.

Grilled Lamb Ribs with “Urf”a Isot

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 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 ₺
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 ₺
Chef Deniz’s Baklava (since 2013) Early harvest pistachio & crispy layers.	1200 ₺