BREAKFAST SELECTIONS

TURK KAHVALTISI TABAGI(D)......77 AED Various types of Turkish cheeses, cucumbers & tomatoes, beef cold cuts, grilled Turkish soudjouk and su boregi, honey, butter, jam and olives served with Turkish bazlama bread and bread rolls.

GURME PEYNIR TABAGI (D,N)......57AED 4 types of gourmet Turkish cheese, black grapes, dried figs, apricots and walnuts.

ZEYTIN TABAGI(V).....27AED 2 types of Turkish olives with herbs in olive oil sauce.

SOGUS(V)......27AED Cucumbers, tomatoes and peppers in olive oil sauce.

KASAP SUCUK IZGARA(D)......42AED Grilled home-made %100 beef Turkish soudjouk.

HELLIM PEYNIRI KIZARTMA(D)......32AED Grilled and butter fried Turkish halloumi cheese.

FIRIN PEYNIR KIZARTMA(D)......27AED 3 slices of oven-baked home-made bread topped with cheese, eggs and parsley batter.

KIZARMIS EKMEKTE LABNE(D)......27AED Turkish labne spread on toasted home-made bread with olive oil drops and baked cherry tomatoes.

YUMURTALI EKMEK......27AED 3 slices of pan-fried home-made bread dipped in eggs batter.

SOSLU KIZARTMA(V)......32AED Deep fried home-made organic vegetables selection accompanied by deep fried home-made golden potatoes, served with home-made tomato sauce.

BAL & KAYMAK(D)......42AED An organic bee honeycomb from the high mountains of Kars served with thick & fresh Turkish dairy cream.

RECEL TABAGI(V,D)......42AED 6 types of organic Turkish jams served with butter.

TAHIN & PEKMEZ(V)......27AED Toasted Turkish pita dipped in mix of roasted %100 dark sesame seed tahini with organic grapes molasses

RECELLI PEYNIR (V,D)...... 28 AED (NEW) Turkish cottage cheese with creamy sauce , on top mouth watering sour-cherry jam.

OMELEGGS

MENEMEN (V,D)......37 AED Turkish style scrambled eggs with capsicums & tomatoes.

SUCUKLU YUMURTA(D)......42AED

Desired type of eggs with home-made %100 beef soudjouk.

BAKERY GOODS

SU BOREGI (V,D)......37AED Oven-cooked authentic Turkish phyllo pastry with layers filled with selection of Turkish cheese and parsley.

SADE GOZLEME (V,D)......27AED Traditional Turkish pastry delicacy made of hand-rolled dough. Lightly brushed with butter and cooked on a Turkish dome saj.

GOZLEME(D,V)......37AED Your 'Gozleme' choice with filling of 'Cheese, Spinach or Potato'.

PISI(D,V)......27AED Fried home-made fresh dough dumplings. Your choice of 'Plain, Cheese or Potato'.

SIGARA BOREGI(D).......37AED Crispy spring rolls made with hand-made Turkish dough filled with house selection of Turkish cheese with parsley.

PEYNIRLI KOL BOREGI(D)......42AED Home-made traditional Turkish flakey dough filled with Turkish white cheese & finely chopped parsley.

PACANGA BOREGI(D)......42AED A triangle flakey dough with beef pastrami, cheddar cheese, tomatoes, capsicums & parsley filiing.

TAHINLI EKMEK(N,V)......27AED Home-made & baked Turkish bread made of dough layers with tahini, topped with tahini, organic honey and organic cane sugar crystals.

SIMIT, POGACA & ACMA SEPETI(V,D)......37AED Freshly baked Turkish breakfast pastry basket of 'Simit, Acma & Pogaca' served with jam & butter.

SIKMA...... 34 AED (NEW) Cheese crepe rolls baked with sizzling butter inside a casserole pan.

CHEF'S SPECIALS

SEF'IN SIMIT'I(D)......37AED

A circular bread encrusted with roasted sesame seeds with sunnyside eggs with Turkish %100 beef soudjouk in the

ANATOLIAN BREAKFAST

CIGER PURE....... 39 AED (NEW) Beef liver pate' seasoned with Turkish spices , served with a crispy brown bread.

GOBIT......37 AED One of the most popular street food for Breakfast. Home-made lavash bread topped With seasonal greens, tomatoes, steam potatoes and boiled eggs.

MANTAR SOTE...... 42 AED Sautéed mushrooms accompanied with crispyBrown bread topped with a sunny side-up egg.

CIGER KAVURMA.....42 AED Diced-cut liver sautéed with cherry tomatoes, Roasted green pepper and onions.

SABAH KOFTESI (D)..... 42 AED Deep fried bite-size meatballs on a traditional Turkish yoghurt sauce accompanied by roasted Baby carrots and potatoes.

KOY SALATASI (N,D)...... 37 AED Golden-Brown pan fried dice-cut potatoes and eggplants with chick peas, walnuts and Pomegranate with a Chef's special dressing with tahini, labneh and yoghurt.

COFFEE AND TEA

TURKISH COFFEE	25 AED
AMERICANO (COLD/HOT)	23 AED
CAPPUCCINO	25 AED
CAFÉ LATTE (COLD/HOT)	25 AED
SINGLE ESPRESSO	18 AED

PASTIRMALI YUMURTA(D)......47AED

Desired type of eggs with Turkish %100 beef pastrami.

KAVURMALI YUMURTA(D)......47AED

Turkish style scrambled eggs with organic butter fried beef meat.

BIFTEKLI DURUM OMLET(D)......42AED

An omelette roll with roast beef slices and potato crust inside, topped with home-made cheese sauce.

KECI PEYNIRLI & ISPANAKLI(D,V).......37AED

Authentic Turkish omelet with Turkish goat cheese and spinach.

AKDENIZ OMLET(V,D)......42AED

Authentic Turkish omelet with sauteed olives, mushrooms, peppers & cherry tomatoes with Turkish herbs.

PATATESLI OMLET(V,D)......32AED

A Turkish omelet of medium crisp cube potatoes & red pepper with spring onions, parsley and rosemary.

Organic boiled half-cut eggs pan fried with butter and Turkish spices.

middle.

YUMURTALI HUMUSLU BAZLAMA(D)....37AED

Turkish village type 'Bazlama' bread topped with hummus & beef pastrami on one half, and a sunny side egg on the other.

KOY EKMEGINDE KASARLI TOST(D,V).....27AED

Turkish sandwich in toasted home-made village bread Kashkaval cheese.

KOY EKMEGINDE TOST(D)......32AED Turkish sandwich in toasted home-made village bread Kashkaval cheese with Turkish %100 beef soudjouk or

Kashkaval cheese with Turkish %100 beef soudjouk or Turkish %100 beef pastrami.

KAYMAKLI DOMATES(D)......37AED Organic Turkish dairy cream sauteed with tomatoes & capsicums.

MIHLAMA 39 AED (NEW)

A breakfast speciality from Blacksea region. Fine corn flour pan-stirred with butter and mihlama cheese.

DOMATESLI LABNE 41 AED (NEW)

Home-made tomatoe sauce with refreshing basil and thymes topped with labne and Turkish 100% beef pastrami from the city of Kayseri.

SINGLE FLOWERING 35 AED

Milky Flower / Lychee

FRESH JUICES

FRESHLY SQUEEZED JUICES26AED Orange / Pineapple / Watermelon / Carrot / Lemonade

FRESH CARROT & ORANGE & GINGER MIX31AED

(ALL PRICE INCLUDED VAT)

Kindly advise us for any allergies or spice preferences | V: Vegetarian | N: Contains Nuts | D: Contains Dairy | S: Spicy



<u>+971 4 349 9933</u> <u>beach@kaftan-restaurant.com</u> <u>www.kaftan-restaurant.com</u> La Mer South, Dubai<u>.</u>



<u>+971 4 344 6288</u> <u>lamer@kaftan-restaurant.com</u> <u>www.kaftan-restaurant.com</u> La Mer South, Street 2A Jumeirah Road, Jumeirah 1, Dubai



<u>+971 4 338 9688</u> jumeirah@kaftan-restaurant.com <u>www.kaftan-restaurant.com</u> Umm Sugeim 3, Jumeirah Beach Road, Dubai.

COLD ENTREES

\checkmark

27AED per each

HUMUS (V,N) A hummus made with Turkish chickpeas and tahini

ZEYTINYAGLI SARMA (V,N) A traditional Turkish grape leaves roll with cinnamon infused rice and roasted pine nuts

KURU PATLICAN DOLMA (V,N) Sun dried eggplant stuffed with cinnamon infused rice and roasted walnuts

CIGKOFTE (V,S) Finely grounded crack wheat patties blended with spicy pastes and herbs served heart of lettuce

> **YOGURTLU SEMIZOTU** (V,D) Fresh baby purslane leaves with home-made garlic blended yoghurt

> > **YOGURTLU PATLICAN** (V,D) Smoked eggplant paste with garlic blended yoghurt

HIYAR DOVME (V,D,N) Mashed Cucumbers with home-made yoghurt and crushed pistachio

LABNE (V,D,N) Turkish labneh with sesame, love-in-a-mist seeds, zaatar and walnuts with olive oil drizzle

PATLICAN SOGURME (V,D) Smoked Turkish eggplants, smoked red peppers and finely chopped red onions blended with organic olive oil

> ENGINAR GOBEGI (V) Organic Turkish olive oil marinated and grilled artichoke bottoms topped marinated round carrots & potatoes

> > **AVOKADO GIRIT EZME** (V,D,N) Avocado paste with spring onions, cheese and pistachio

ACI EZME (V,S) Finely chopped fresh tomatoes with onions, garlic and parsley with spicy chili flakes

 $\label{eq:KARATAS}{\bf (V,D)}$ White cheese served with dried tomatoes, basil, garlic with olive oil drizzle

MISIR TARLASI (V,D,N) Sweet corn with yoghurt, mint, labneh, walnuts and tomato sauce

DENIZALTI (D)

Shrimps with mozzarella cheese, spinach, beetroots, orange, pomegranate seeds, pickles, dried tomatoes and basil

SOGUK MEZE TABAGI (V,N,D,S)

Cold Mix Meze Platter with Hummus, Aci Ezme, Yogurtlu Patlican, Kuru Patlican Dolma, Yaprak Sarma, Kozlenmis Enginar and Cig Kofte. Chef's suggestion.........75AED

All of our prices included VAT Kindly advise us any allergies or spice preferences - **V**; Vegetarian / **N**; Contains Nuts / **D**; Contains Dairy / **S**; Spicy

HOT ENTREES

$\langle \rangle$

🗙 eksili keskek

Lamb tandoor mashed with crack wheat, grilled dried apricot and figs and Chef's sweet and sour sauce. Chef's suggestion........42AED

ETLI HUMUS (N)

ICLI KOFTE (N)

Fine grounded crack wheat patty filled with juicy & flavour full minced meat with herbs and walnuts, coated with crushed pistachio........42AED

ETLI YAPRAK DOLMASI (D)

CIGER TAVA

Pan-fried fresh & tender lamb liver with sumac infused red onion salad with finely chopped parsley........37AED

KASAP SUCUK IZGARA

Char-grilled home-made Turkish Beef Soudjouk.......42AED

YUVALAMA BULGUR KOFTE (D)

Fine bulgur meatballs stuffed with lamb cubes, spinach, chickpeas, onion served with tomato sauce, and yoghurt. Chef's suggestion..........42AED

X PATLICAN MUCVER (D)

KALAMAR KIZARTMA (D)

KARIDES TAVA

Fresh whole rock shrimps sautéed with capsicums & various types of Turkish herbs.........42AED

SIGARA BOREGI (V,D)

Crispy Turkish spring rolls filled with selection of Turkish cheeses and finely chopped parsley.........37AED

EV USULU KIZARTMA (V,D)

X HELLIM ASI (V,D)

Halloumi cheese with crack wheat, chickpeas, tomatoes and basil served with tomato yoghurt infused sauce. Chef's suggestion...........37AED

$GUMPIR \; (V, D)$

SOUPS

\checkmark

27AED per each

MERCIMEK An authentic Turkish lentil soup

X YAYLA (D) An authentic Turkish yoghurt soup. Chef's suggestion

GUNUN CORBASI Chef's daily preparation of authentic Turkish soup from various regions of Turkey. Kindly ask our servers for the daily specials

SALADS

\checkmark

GAVURDAGI (N)

X NARLI PANCAR (D)

A signature Ottoman salad of beetroot laying on baby rockets nests, topped with fresh pomegranate seeds and Turkish cheese with Chef's dressing. Chef's suggestion...........42AED

KASIK

Anatolian harmony of finely chopped red onions, parsley, cucumber accompanied with home-made tomato sauce and Turkish herbs dressing........43AED

GURME (D,N)

Baby spinach with quinoa, white cheese, smoked pumpkin, tomatoes and peanuts.......47AED

OVEN ARTISAN

$\langle \rangle$

LAHMACUN (S)

One of the most delicious street-food, Turkish pita topped with spiced minced meat, tomatoes and fresh..........40AED

KIYMALI PIDE

Turkish pita topped with home-made minced meat infused by tomatoes, onions & capsicums.......58AED with extra Turkish kashkaval cheese topping........65AED

KUSBASILI PIDE

Turkish pita topped with hand-chopped tender lamb meat cubes, infused by tomatoes and capsicums......63AED with extra Turkish kashkaval cheese topping........70AED

SUCUKLU KASARLI PIDE (D)

Turkish Pita topped with home-made Turkish Beef soudjouk and Turkish kashkaval cheese..........58AED

PASTIRMALI PIDE (D)

Turkish Pita topped with home-made Turkish pastrami and Turkish kashkaval cheese...........58AED

X KOY EKMEGINDE TANDIR (D)

TAVUKLU PIDE (D)

Turkish pita bread with chicken, dried eggplants, pepper, tomatoes, parsley topped with Tulum and kashkaval cheese.........52AED

PEYNIRLI ISPANAKLI PIDE (V,D)

Turkish Pita topped with various type of Turkish cheeses & spinach.........45AED

KASARLI PIDE (V,D)

Turkish Pita topped with Turkish kashkaval cheese..........45AED

BUTCHERY

KUZU BEYTI

Butcher's unique daily preparation of prime-cut lamb roll accompanied by char-grilled asparagus spears wrapped with smoked red pepper......110AED

X ZIRH BEYTI (D)

Lamb kebab wrapped on a lavash bread with yoghurt, tomato sauce and eggplant puree Chef's suggestion90AED

KUZU PIRZOLA

Char-grilled fresh & tender lamb rack chops......110AED

KUZU SIS

Char-grilled cube cut lamb infused by Turkish BBQ margination.......95AED

DANA SIS

Char-grilled cube cut beef tenderloin infused by Turkish BBQ margination.......95AED

ADANA KEBAB

Char-grilled, mild-spicy & succulent traditional Adana meatballs kebab on skewer........84AED

KASAP KOFTE

Butcher's hand-made meatballs with fresh herbs & spices..........84AED

XYOGURTLU KOFTE (D)

A signature grill selection of Turkish meatballs on freshly baked pita nest, laying on smoked eggplant puree, topped with yoghurt. Chef's suggestion.......90AED

TAVUK PIRZOLA (D)

Boneless chicken tenderloin infused by Turkish chicken BBQ margination..........84AED

TAVUK SIS (D)

Char-grilled cube cut Turkish chicken breast infused by Turkish chicken BBQ margination..........84AED

SEBZE KEBABI (V,D)

A vegetarian BBQ feast made of organic grown vegetables accompanied by home-made fresh yoghurt........70AED

KARISIK IZGARA

Butcher's selection of meat delicacies comprised by Tavuk Pirzola, Tavuk Sis, Kasap Kofte, Adana Kebab, Kuzu Sis & Doner Kebab

For 1 person......135AED For 2 persons......250AED For 4 persons.......490AED

OTTOMAN DELICACIES

\checkmark

TESTI KEBAB (D)

Natural fed & mountain grown beef meat cooked with organic farm tomatoes in special clay pot sealed with fresh dough without boiling to preserve the nutrition values and ingredients' zest. For 2 persons.......250AED For 4 persons.........490AED

TUZDA INCIK

Lamb shank slowly cooked on a dimmed fire inside a salt ball..........110AED

TIRE KOFTE (D)

Anatolian signature, Tire meatballs with grilled butter bread, tomato sauce and yoghurt...........89AED

DANA KADAYIF (D)

Organic fed beef meat roasted in fire-stone oven for a day, laying on its own delicious beef sauce served on sizzling ceramic plate.........125AED

ISKENDER (D)

An art of Turkish – Ottoman Traditional culinary. Shredded kebab on medium-crispy fresh bread topped with homemade butter sauce and tomato sauce.......100AED

X ALI NAZIK (D)

Lamb meat marinated with Chef's special spices served on a smoked eggplants and yoghurt. Chef's suggestion90AED

KIRBAC (D)

Turkish beef tenderloin served with Chef's special bread topped with eggplant, capsicum, onions, garlic and yoghurt tomato sauce. Chef's suggestion..........100AED

X TIRIT (D)

Slowly cooked lamb tenderloin with smoked eggplant cream sauce served between crispy pastry dough and chef's special sauce. Chef suggestion........105AED

X TARHANA KAGIT HELVA

Grilled beef striploin topped with village style Turkish tarhana served with meat stock. Chef's suggestion........95AED

EKSILI DOLMA

Chef's special recipe, sun dried eggplants stuffed with lamb pieces accompanied with pomegranate sauce........85AED

KAFTAN MANTI (D)

KIRMA TAVUK

KAPARILI TAVUK

Grilled chicken breast marinated with capers sauce accompanied by steam vegetables and home-made mustard sauce...........86AED

VEJETARYEN MANTI (V,D,N)

Beetroot infused home-made fresh dough filled with pumpkin & capsicums puree with a touch of milk, flour & crushed walnuts, accompanied by cream cheese and boiled to perfection of taste........75AED

All of our prices included VAT Kindly advise us any allergies or spice preferences - **V**; Vegetarian / **N**; Contains Nuts / **D**; Contains Dairy / **S**; Spicy

STEAKS

$\langle \rangle$

LOKUM Sliced Wagyu Beef tenderloin grade 7 approx. 300gr......355AED

KASARLI KOFTE Butcher's hand-made meatball with kashkaval cheese.......95AED

KABURGA (RIB EYE) Wagyu beef rib eye grade 6 approx. 300gr......245AED

KUZU GERDAN Tender piece of lamb neck roasted to perfection.......90AED

SEA BREEZE

\checkmark

IZGARA SOMON (D) Butter fried salmon filled lied on hummus with cloud of olives, dried tomato, baby potato and sautéed greens.......92AED

X IZGARA LEVREK (D)

SULTAN IBRAHIM

Deep fried Sultan Ibrahim fish with Chef's handpicked herbs..........80AED

IZGARA JUMBO KARIDES (D)

Char-grilled fresh Tiger Shrimps with sweet chili, avocado & mustard – mayonnaise sauce......110AED

PERI BACALARI (D)

Stuffed grilled calamari with shrimps served with creamy sauce......80AED

ACCOMPANIMENTS

Ÿ

27AED per each

MEYHANE PILAV (D) A traditional Turkish crack wheat rice with eggplant and fine chopped capsicums

GELENEKSEL TURK PILAVI (D) A traditional Turkish white rice with traditional butter and vermicelli

> **KABUKTA PATATES (D)** *Oven baked, buttered and molten half potato*

BEGENDI (D) Smoked eggplant puree infused with fresh milk, and finely chopped parsley

> PATATES KIZARTMASI Crispy French fries

BUHARDA SEBZE Steam cooked organic seasonal vegetable selections

CACIK (D) Salted & strained yoghurt mixed with cucumbers, dried mint leaves, pepper flakes and organic olive oil

> TUTSULU KABAK Smoked pumpkins

X MANTAR SOTE (D)

Stewed mushrooms with melted cheese. Chef's suggestion

YOUNG ADULTS

Ÿ

42AED per each

PANE TAVUK (D) Home-made bread coated, fried tender chicken breast stripes accompanied with Turkish rice & French fries

DONER SANDVIC (D)

Our peerless shredded doner kebab in our fresh Turkish sandwich bread with French fries

X INEGOL KOFTE (D) Char-grilled Inegol meatballs with Turkish rice & French fries. Chef's suggestion

> MAKARNA (D) Cream Cheese panna pasta & Tomato panna pasta

HAMBURGER (D)

Butcher recipe's meatball with cheese and pickle in freshly baked burger bun with French fries

PASTRY ARTISAN

$\langle \rangle$

SIMIT KATMER (D,N)

Home-made circular phyllo dough rolled with Turkish pistachio on all layers Filled with home-made fresh cream & pistachio spread A signature selection from Antep city of southeast. Served warm........55AED

X PASA KADAYIF (D,N)

Sultan sweet of thin strands of shredded phyllo dough filled with crushed pistachio, baked in a copper pan until crispy, served with Maras ice-cream (Goat Milk) Chef's suggestion............75AED

BAKLAVA (D,N)

KUNEFE (D,N)

A traditional Turkish sweet of thin strands of shredded phyllo dough filled with authentic Kunefe cheese, baked in the oven until it is crisp, served with organic Turkish ice cream........42AED

X INCIRLI MUHALLEBI (D,N)

SUTLAC (D,N)

Oven-baked Turkish rice pudding with berry infused macaron and organic Turkish ice cream.......32AED

HELVA (D,N)

MARAS DONDURMA (D)

KESME DONDURMA (D)

One of the traditional Turkish goat milk ice cream.........35AED

COFFEE

\checkmark

TURKISH COFFEE

Traditional & Authentic Turkish coffee blend......25AED

AMERICANO

A smooth combination of double shot espresso with hot spring water.........23AED

ICED AMERICANO

A smooth combination of double shot espresso with full of ice and cold spring water...........23AED

CAPPUCCINO (D)

An intense combination of espresso coffee, steamed milk and milk froth. Barista suggestion.........25AED

CAFÉ LATTE (D)

Double shot of espresso coffee with velvety steamed milk that foams a milky froth on top..........25AED

ICED CAFÉ LATTE (D)

DOUBLE ESPRESSO

Double shot of espresso coffee......21AED

SINGLE MACCHIATO (D)

DOUBLE MACCHIATO (D)

A sensible touch of milk froth on double shot espresso...........23AED



A goat milk ice cream drowned with a shot of hot espresso..........25AED

TEA

\heartsuit

TURKISH TEA

Organic red tea from black sea region mountains of Turkey..........10AED

EXCLUSIVE ORGANIC TEA Kindly ask your server for available organic selections.......25AED

SINGLE FLOWERING

FRESH JUICES

ORANGE......26AED

PINEAPPLE......26AED

WATERMELON......26AED

LEMONADE......26AED

CARROT......26AED

SMOOTHIES

BANANA......28AED

MOCKTAILS

\forall

LIME MARGARITA......35AED

PALOMA FIZZ......35AED

PEACH DAIQUIRI......35AED

SOFT DRINKS

\checkmark

AYRAN.....15AED

SMALL MINERAL WATER......15AED

SMALL ABATILLES SPARKLING WATER......17AED

LARGE ABATILLES SPARKLING WATER..........23AED





