

## BURGERS

<b>Gürkan Şef Special Burger</b>	180g veal meat, tomato, lettuce, caramelized onion, smoked beef, pickle, cheddar cheese served with french fries	89.00 AED
<b>Lokkum Burger</b>	120g sliced fillet, tomato, lettuce, caramelized onion, special sause, cheddar cheese with french fries	94.00 AED
<b>Trio Mini Burgers</b>	Lokkum burger, Cheese burger and Meetball burger served together with french fries	79.00 AED

## SIDE DISHES

<b>Kayın Mantarı</b>	Grilled mushrooms seasoned with thyme and lemon	39.00 AED
<b>Kuşkonmaz</b>	Grilled asparagus with parmesan cheese	44.00 AED
<b>Patates Püresi</b>	Mashed potatoes	25.00 AED
<b>Patates Tava</b>	French fries seasoned with special spices	25.00 AED

## DESSERTS

<b>Şehvet</b>	Our very own special dessert, made of bitter chocolate medina dates, carob molasses.	44.00 AED
<b>Nirvana</b>	Aydin pumpkin, organic tahini, walnut, seasoned with vanilla ice cream	49.00 AED
<b>Havuç Dilim Baklava</b>	Baklava served with vanilla ice cream	49.00 AED
<b>Katmer</b>	Crispy baked pastry fillet with Antep pistachios served with vanilla ice cream	59.00 AED
<b>Fruit Plate</b>	Seasonal fruits	45.00 AED

*For food allergies and special dietary needs, please inform your server*

VAT Excluded

## SOUP

<b>Dana Etli Sebze Çorbasi</b>	Veal meat tenderloin pieces and seasonal vegetables	29.00 AED
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## STARTERS

<b>Steak Tartar</b>	Served with crispy bread with special sauce	89.00 AED
<b>Et'si</b>	Specially delicious rolls by veal tenderloin	59.00 AED
<b>Dana Carpaccio</b>	Thinly sliced beef fillet served with baby rocket, walnut Parmesan cheese and balsamic vinegar	89.00 AED
<b>Cheddarli Füme</b>	Smoked meat with Cheddar cheese sauce and special herbs	89.00 AED
<b>Füme Et Tabağı</b>	Smoked premium beef served with baby rocket, traditional olive oil, black pepper	84.00 AED

## SALADS

<b>Gürkan Şef Special Salata</b>	Mediterranean salad, cherry tomato, raisins, goat cheese, pomegranate, walnut, seasoned with lemon, olive oil and sour pomegranate sauce	59.00 AED
<b>Çoban Salatası</b>	Tomato, cucumber, green pepper, red onion seasoned with olive oil, lemon sauce and pomegranate sauce	44.00 AED
<b>Gürkan Şef Nurdağ Salatası</b>	Finely chopped tomatoes, onions, green pepper with walnuts and Turkish herbs	49.00 AED

## VEGETABLES / PASTAS / CHICKEN

<b>Grilled Vegetables</b>	Colorful peppers, mushroom, eggplant, marrow, tomato seasoned with basil sauce	59.00 AED
<b>Pesto Piliç</b>	Grilled chicken breast, garnish seasoned with basil sauce	89.00 AED
<b>Penne Bolognese</b>	Tomato sauce, ground veal. Parmesan cheese seasoned with fresh black pepper	79.00 AED
<b>Kremali Mantralı Tagliatelle Alfredo</b>	Mushroom, cream, butter, parmesan cheese seasoned with fresh black pepper	69.00 AED

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## DRY AGED STEAK

<b>Dallas Steak</b>	Aged for 28 to 40 days in special fridge, 450/500gr part of veal rib	279.00 AED
<b>T-Bone</b>	Aged for 28 to 40 days in special fridge, 450/500gr part of veal loin	279.00 AED
<b>Newyork Steak</b>	Aged for 28 to 40 days in special fridge, 300/350gr part of veal loin	259.00 AED
<b>Porterhouse Steak</b>	Aged for 28 to 40 days in special fridge, 600/650gr part of veal loin	329.00 AED

## WET AGEING

<b>Süt Aşkı</b>	Veal Chop	249.00 AED
<b>Gürkan Şef Füze</b>	Tomahawk veal chop 1 kg	429.00 AED
<b>Lokkum</b>	200/220g sliced veal fillet	179.00 AED
<b>Dana Şaşlık</b>	Veal filled pieces seasoned with special cream sause & red onion	179.00 AED
<b>Antrikot</b>	Special prime rib eye	209.00 AED
<b>Dana Bonfile</b>	Prime tenderloin steak	179.00 AED
<b>Leblebi</b>	Sliced sirloin	179.00 AED

## GÜRKAN ŞEF SPECIAL

<b>Gürkan Şef Vay Vay Vay</b>	Special veal tenderloin cooked in front of the customer with meat juice, for 2 persons	299.00 AED
<b>Gürkan Şef Spagetti</b>	Thin slices of Ribeye cooked with meat juice	179.00 AED
<b>Café de paris</b>	200/220g veal fillet with Paris sauce, served with french fries	179.00 AED
<b>Beef Fajita</b>	200/220 sliced beef fillet, colorful peppers, onion, mushroom, special spices	169.00 AED

## LAMB FROM TURKEY

<b>Gürkan Şef Vals</b>	Whole rack of lamb comes Balikesir, served with grilled pineapple and special Turkish herbs	529.00 AED
<b>Kuzu Kol Tandir</b>	Whole lamb shoulder slowly cooked for 2 hours in stone oven	399.00 AED
<b>Kuzu İncik</b>	Lamb shank cooked for 2 hours in stone oven	189.00 AED
<b>Kuzu Sırtı</b>	200/220gr lamb back	169.00 AED
<b>Kuzu Küsleme</b>	200/220gr lamb tenderloin	169.00 AED
<b>kuzu Pirzola</b>	200/220gr Lamb chops	169.00 AED

## GÜRKAN ŞEF SEASONAL SPECIAL

<b>Assado</b>	Special Turkish tender beef briskets slow-cooked for 8 hours, For 2 persons	269.00 AED
<b>Ossobuco</b>	Veal shank served with specially prepared sauce	189.00 AED
<b>Dana İlik</b>	Veal marrow served with crisped bread and special sauce	89.00 AED

## GÜRKAN ŞEF WAGYU

<b>Wagyu Tenderloin</b>	450-Day grain fed, Australian Wagyu beef	279.00 AED
<b>Wagyu Rip Eye</b>	450-Day grain fed, Australian Wagyu beef	349.00 AED
<b>Japanese Wagyu Kobe Strip</b>	Selected best meat from Japan	899.00 AED

## MEATBALLS

<b>Gürkan Şef Köfte</b>	Veal meat from our private farm, served with french fries	79.00 AED
<b>Salkim Köfte</b>	Special meetballs from Turkey with cheese, Parsley served with french fries	89.00 AED
<b>Dana Sucuk</b>	Turkish sausage made from entrecote meat, pepper with french fries	64.00 AED
<b>Dana Sosis</b>	Handmade veal meatball, served with french fries	64.00 AED

## COFFEES

1. Americano	20.00 AED
2. Espresso	16.00 AED
3. Dbl Espresso	20.00 AED
4. Ristretto	16.00 AED
5. Macchiato	20.00 AED
6. Latte	22.00 AED
7. Cappuccino	22.00 AED
8. Turkish coffee	16.00 AED

## COFFEE COCKTAIL

1. Ice latte	22.00 AED
2. Frappuccino	22.00 AED
3. White mocha	22.00 AED
4. Cappuccino frozen	22.00 AED

## HERBAL TEA

1. Turkish tea	10.00 AED
2. Green tea	16.00 AED
3. Jasmine tea	16.00 AED
4. Camomile	16.00 AED
5. Ginger tea	16.00 AED
6. Greentea Mint	16.00 AED

VAT Excluded



*“Et’in Jönü”*

**GÜRKAN ŞEF BEVERAGE MENÜ**

## MOCKTAIL

<b>1. Berry love</b> <i>Raspberry, blackberry, greenapple juice, ginger</i>	32.00 AED
<b>2. Bosbhorus</b> <i>Fresh strawberry, basil, lychee, orange, juice</i>	32.00 AED
<b>3. Chef Mule</b> <i>Cucumber, mango, agave, ginger beer</i>	35.00 AED
<b>4. Kiwi...</b> <i>Passion fruit, pomagrante, kiwi</i>	32.00 AED
<b>5. Rokat energy</b> <i>Honey, milk, banana, nut, hazelnut, nutella, cinnamon</i>	35.00 AED
<b>6. Virgen mojito</b>	32.00 AED
<b>7. Mango Breeze</b> <i>Cranberry Juice, Mango Pure, lime Juie</i>	35.00 AED

## DETOKS

<b>1. Garden of life</b> <i>Parsley, avakado, greenapple, ginger</i>	32.00 AED
<b>2. Gurkan Şef life</b> <i>Celery, greenapple, spinach, kiwi, lime</i>	32.00 AED
<b>3. Hot Red</b> <i>Green apple, beetroot, lemon, carrot</i>	29.00 AED

## FRESH JUICE

<b>1. Pomegranate</b>	32.00 AED
<b>2. Orange</b>	29.00 AED
<b>3. Green Apple</b>	32.00 AED
<b>4. Carrots</b>	29.00 AED
<b>5. Watermelon</b>	29.00 AED
<b>6. Pineapple</b>	29.00 AED

## HOME MADES LEMONADES

<b>1. Lemonade Classic</b>	29.00 AED
<b>2. Lemonade with Mint</b>	29.00 AED
<b>3. Lemonade with Strawberry</b>	29.00 AED
<b>4. Lemonade with kiwi</b>	29.00 AED

## HOMEMADE AYRANS

<b>1. Ayran with mint</b>	28.00 AED
<b>2. Ayran with basil</b>	28.00 AED
<b>3. Ayran Classic</b>	28.00 AED

## SOFT DRINKS

<b>1. Pepsi kola</b>	16.00 AED
<b>2. Diet kola</b>	16.00 AED
<b>3. Miranda</b>	16.00 AED
<b>4. 7up</b>	16.00 AED
<b>5. Diet sprite</b>	16.00 AED
<b>6. Gazoz Turkish</b>	16.00 AED
<b>7. Effect Energy Drink</b>	28.00 AED
<b>8. Effect Energy Sugar free Drink</b>	28.00 AED
<b>9. Ginger Ale</b>	16.00 AED
<b>10. Ginger Beer</b>	16.00 AED
<b>11. Sp Lemon</b>	16.00 AED

## WATER AND SODA

<b>1. Evian water still</b>	20.00 AED
<b>2. Badoit water sparking</b>	22.00 AED
<b>3. Soda water</b>	16.00 AED
<b>4. Pellegrino 075</b>	28.00 AED
<b>5. Pellerigrino 020</b>	16.00 AED

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