



kösebaşı®

www.kosebasi.com

Çiğ Köfte

Raw ground meat, pounded with onion and pepper; served with lettuce cups

İçli Köfte

Boiled meatballs stuffed with Turkish herbs and walnuts

Pastırmalı Humus

Pastrami hummus with virgin olive oil

Abagannuş

Broiled eggplant, with yoghurt and virgin olive oil

Soslu Patlıcan

Tender cubes of eggplants with roasted tomato puree

Patlıcan Salatası

Barbequed eggplants pureed and lightly mixed with virgin olive oil

Söğürme

Grilled eggplant, tomato and chilli green pepper mixed and roasted on the oven in a stewplate

Beyaz Peynir (Dilim)

White cheese

Tulum Peyniri

Tulum cheese

Süzme Yoğurt

Traditional homemade yoghurt

Yoğurt

Yoghurt

Turşu

Marinated pickles

Al Biber

Roasted red pepper marinated with herbs and red vinegar

Enginar*

Hearts of artichokes stuffed with carrots, potato and peas

Cevizli Domates Kuruşu

Sundried tomatoes with walnuts and virgin olive oil - garlic dressing

Üzümlü Ispanak

Sautéed Spinach, capsicums and onion served with pine seeds and raisin

Kısır

Bulghur salad with parsley, onion, mint and spices

SALATALAR / SALADS

Toros Salata

Signature salad with finely chopped herbs with special pomegranate dressing

Gavurdađı Salata

Cubed tomatoes with finely chopped onions, Turkish herbs and lemon squash on the top

Ezme Salata

Special mixture puree of tomatoes, onion, parsley and Turkish Herbs

Çoban Salata

Shepherd's Salad. Cubed tomatoes and cucumber mixed with finely chopped onions in virgin oil - lemon dressing

Mevsim Salata

Season Salad. Fine cut iceberg lettuce, tomatoes, cucumber and carrots with virgin olive oil - lemon dressing

Göbek Salata

Iceberg lettuce, rocket and cherry tomatoes served with olive oil and lemon juice

Fattuş Salata

Fattush Salad. With Lettuce, tomatoes, green olive slices and parsley served with black olive paste dressing

Ilık Tavuklu Salata

Mediterranean green leaves with slices of grilled chicken

Şaşıklı Salata

Mediterranean green leaves with slices of grilled beef

Fındık Peyirli Pide

Traditional pidette with cheese

Fındık Lahmacun

Traditional pidette with ground seasoned lamb

Ceviz Lahmacun

Traditional pidette with ground seasoned lamb (Medium Size)

Lahmacun

Thin Turkish pizza with ground seasoned meat, herbs and spices

Kaşar Peyirli Pide

Traditional Turkish pizza with cheese

Tulum Peyirli Pide

Traditional Turkish pizza with tulum cheese

Kıymalı Pide

Traditional Turkish pizza with ground seasoned lamb

Kıymalı ve Kaşar Peyirli Pide

Traditional Turkish pizza with ground seasoned lamb and cheese

Kuşbaşı Pide

Traditional Turkish pizza with chopped meat

Kuşbaşı ve Kaşar Peyirli Pide

Traditional Turkish pizza with chopped meat and cheese

Çöp Şiş

Small cubes of marinated lamb (Barbequed)

Köşebaşı Kebap (Acılı / Acısız)

Signature lamb kebab, hand ground daily and marinated with Turkish spices (Spicy/ Mild)

Tarsusi Kebap

Special version of Köşebaşı Kebap with extra onion

Beyti Kebap

Minced lamb kebab with chopped parsley rolled in thin pastry

Patlıcanlı Kebap

Minced lamb kebab with barbequed eggplants

Şaşlık Kebap

Barbequed slices of specially marinated beef and onion rings

Terbiyeli Şiş

Tender cubes of marinated lamb (Barbequed)

Alinazik

Minced lamb kebab over a mixture of yoghurt, eggplant and garlic puree

Alinazik (Terbiyeli Şiş'ten)

Minced lamb kebab over a mixture of yoghurt, eggplant and garlic puree

Pirzola

Grilled lamb chops with virgin olive oil and Turkish spices

Kaburga

Barbequed ribs seasoned with Turkish spices

Tavuk Şiş

Spiced tender cubes of marinated chicken (barbequed)

Tavuk Kanat

Chicken wings marinated with virgin oil and Turkish spices

Tavuk Şaşlık

Barbequed slices of specially marinated chicken and onion rings

Köşebaşı Köfte

Grilled meatballs

Döner Porsiyon

Marinated mix of lamb and beef on spit grilled vertically

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- Taze baharat kokularının etin aromasıyla buluştuğu, üzerinde buharı ile servis edilen kuzu, dana ve tavuk çeşitleri Köşebaşı'na özel şekilde marine edilip, kömür ateşinde lezzetini kaybetmeden ve kurumadan pişirilmektedir.
Marinades at Köşebaşı, we use a variety of marinades, each of which are applied for a certain period of time to bring out the full flavor.
 - Menüde değişiklik yapılması (menüden çıkarılması ya da o gün olmayan ürünler için) hakkı mevcuttur.
Köşebaşı has right to change the menu items.
 - Herhangi bir yiyeceğe alerjiniz varsa lütfen belirtiniz.
Please indicate if you have any food allergies.

TATLILAR / DESSERTS

Künefe

Oven baked kadaifi with molten cheese center, syrup and kaymak

Dondurmalı İrmik Helvası

Semolina dessert with ice cream

Fırın Sütlaç

Rice pudding

Atom

Layers of banana, honey and walnut

Ayva Tatlısı*

Quince dessert with syrup

Kabak Tatlısı*

Pumpkin dessert with syrup

Tahinli Kabak Tatlısı

Pumpkin dessert with syrup and crushed sesame seeds

Dondurma

Ice cream

Meyve*

Seasonal mix fruit