



AUTHENTIC TURKISH FOOD





Soğuk Mezeler COLD APPETIZERS

Kuru Cacik Dried cucumber, garlic and mint in thick yoghurt	1.50
Haydari Thick yoghurt with garlic and dill	1.50
Pancar Tarator Red beet with a special sauce	1.50
Taratorlu Tahin Sesame with a special sauce	1.50
Baba Ghanoush Mashed cooked eggplant, olive oil, lemon juice	1.50
Ezme Chopped vegetables, pomegranate syrup, extra virgin olive oil	1.50
Patlicanli Atom Eggplant, yoghurt, garlic, dry chili	1.50

All prices are in Omani rials and subject to 5% municipality, 4% tourism, 5% vat and 8% service charge. Dishes may contain allergens. If you have any dietary requirements please speak to a member of our team.

Çorbalar soups	
Ezo Gelin With red lentils, bulgur and rice	3.00
Salatalar SALADS	
Çoban Salatasi Shepherd salad	3.50
Yeşil Salata Green salad	3.50
Gavurdaği Salatasi Salad with tomatoes, spring onions, green pepper, parsley, pomegranate syrup and crushed walnuts	4.00







Firin Lezzetleri DELICIOUS SPECIALITIES FROM OUR OVEN

Lahmacun Pizza with spice meat filling	5.00
Tirnakli Pide Claw pita bread	1.00
Kiymali & Yumurtali With mince meat and eggs	4.00
Kaşarli Pide Pide with yellow cheese	4.00
Pastirmali & Kaşarli With pastrami and yellow cheese	4.50
Sucuklu & Kaşarli With turkish sausage and yellow cheese	5.00
Kuşbaşi & Kaşarli With meat cubes and yellow cheese	4.50
Karadeniz Pidesi Blacksea style of pide	4.50

All prices are in Omani rials and subject to 5% municipality, 4% tourism, 5% vat and 8% service charge. Dishes may contain allergens. If you have any dietary requirements please speak to a member of our team.



Ana Yemekler MAIN COURSES

Adana Kebap Spicy kebap, spiced mutton kebab adana style	6.00
Urfa Kebap Grilled meatballs on skewers	7.50
Kuzu şiş Lamb on skewers	7.00
Kuzu Sirti Yağli Kara Saddle of lamb	8.00
Pirzola Lamb chops	10.00
Alinazik Lamb stew over smoked eggplant and yoghurt puree	7.50
Lamb stew over smoked eggplant and yoghurt puree	
Tavuk şiş Shish taouk	6.00

Patlicanli Kebap Kebap with eggplant	6.50
Sarma Beyti Lamb skewers wrapped in lavash and topped with tomato sauce and yoghurt	8.50
Et Tava Grilled meat	7.00
Tandir Slow cooked lamb	8.50
İncik Kebabi Turkish lamb shank	8.50
Jebel Sifah Kebab Signature dish of our restaurant (2 persons)	18.00

All prices are in Omani rials and subject to 5% municipality, 4% tourism, 5% vat and 8% service charge. Dishes may contain allergens. If you have any dietary requirements please speak to a member of our team.

All prices are in Omani rials and subject to 5% municipality, 4% tourism, 5% vat and 8% service charge. Dishes may contain allergens. If you have any dietary requirements please speak to a member of our team.



Biraz Da Tavuğa Ne Dersiniz Delicious chicken dishes

Kanat Chicken wings	3.50
Tavuk Pirzola Chicken chops	4.50
Tavuk Tava Grilled chicken	4.50
Tatlilar sweets	
Hasir Künefe Kunafah	4.00
Havuç Dilim Baklava Carrot slice baklava with marash ice cream	4.50
Midye Baklava Baklava in mussel	4.50

All prices are in Omani rials and subject to 5% municipality, 4% tourism, 5% vat and 8% service charge. Dishes may contain allergens. If you have any dietary requirements please speak to a member of our team.

BEVERAGE MENU





NON-ALCOHOLIC BEVERAGES

Soft drinks1.50pepsi, diet pepsi, 7up, diet 7up, tonic, ginger ale, mountain dew, mirinda	
Still water 500 ml	1.00
Still water 1.5 ltr	1.50
Sparkling water 330 ml	1.30
Sparkling water 1 ltr	2.80
Fresh juice	2.20
Red bull	3.50
COFFEE/TEA	

Americano	1.50
Espresso Single / Double	1.00/1.50
Mochaccino / Hot chocolate / Cappuccino / Café latte	2.00
Turkish coffee	2.00
Turkish tea	2.00
Teas	1.50

All prices are in Omani rials and subject to 5% municipality, 4% tourism, 5% vat and 8% service charge.

ICED DRINKS

FAVOURITE ICED TEAS

Lemon / peach

2.00

MOCKTAILS AND SMOOTHIES

Lemon mint Fresh lemon juice, mint, and sugar syrup	3.00
Blue passion Fresh passion fruit, mint, brown sugar, lime, syrup, soda	3.00
Tropical pineapple colada Pineapple, banana, strawberry syrup, ginger ale	3.00
Innocent passion Fresh passion fruit, kiwi, cranberry, and lime juice	3.00
Aryan	3.00

Fresh yoghurt, water and salt

ALCOHOLIC BEVERAGES

COCKTAILS

Bull frog Vodka, white rum, gin, tequila, blue curacao, red bull	5.00
Long island iced tea Vodka, white rum, gin, tequila, triple sec, lime juice, pepsi	3.50
Pina colada White rum, pineapple, coconut cream, dark rum	3.50
Margarita Tequila, triple sec, lime juice (choice of mango, pineapple or strawber	3.50 ry)
Mojito White rum, lime, mint leaves, brown sugar, soda	3.50
Daiquiri White rum, lime juice, sugar syrup with your choice of: strawberry, pineapple, or mango	3.50
Cosmopolitan Vodka, cointreau, lime, cranberry juice	3.50
Mai thai Dark rum, white rum, triple sec, pineapple, lemon juice, orange juice, grenadine syrup	3.50

APERITIF

Campari bitter	3.80
Pimms no.1	3.80
Martini bianco / rosso / dry	3.80
Aperol	3.80
Ricard	3.80
Arak	3.80
Raki	3.80
BEER	
BEER Draft Beer Amstel / 500ml	4.00
	4.00 3.50
Draft Beer Amstel / 500ml	

WINE BY THE GLASS

Rose wine Wilderness bay - South Africa	3.50
White wine Baron d'arignac, ugni blanc, terret, grenache - France	3.50
Red wine Baron d'arignac, shiraz/syrah - France	3.50

All prices are in Omani rials and subject to 5% municipality, 4% tourism, 5% vat and 8% service charge.



RUM

Bacardi white/gold	2.80
Captain morgan dark	2.80
Appleton	2.80
GIN	
Gordons	2.80
Bombay sapphire	2.80
Tanqueray	2.80
VODKA	
Grey goose	5.00
Smirnof	3.30
Absolute blue	3.30
Stolichnaya	3.30

TEQUILA

Tequila silver	2.50
Tequila gold	2.50
WHISKEY	
Chivas regal	3.80
Jack daniels	3.30
Johnny walker black label	3.30
Johnny walker red label	2.80
Famous grouse	2.80
BRANDY/COGNAC	
Remy martin vsop	8.00
Henessey vsop	5.00
Henessey	4.00



WINE LIST WHITE

Riff, pinot grigio delle venezie I.G.T., Italy Light, dry and intensely fresh, spice and plenty of fruit

Beringer, founders estate, sauvignon blanc, USA 30.00 Refreshing grapefruit flavor, enhanced with intense citrus, ripe stone fruit and white fig. Perfect match with grilled fish and citrus salad

Cuvee sabourin, sauvignon blanc, France

22.00

48.00

A crisp, dry, and typically grassy-gooseberry Sauvignon Blanc, fresh and lemony

Les trois domains, guerrouane blanc, zniber, Morocco 18.00 Lively, fruity, and refreshing. A clean and lively white with good acidity, ripe fruit characters and a hint of wild mountain herbs

Baron d'arignac, ugni blanc, terret, grenache, France 18.00

Pale yellow with yellow highlights, notes of citrus, ripe fruits, flowers, ample and warm wine that is easy to drink, goes with white meat and salad

Zonin valpolicela, corvina & rondinella, Italy

Dry on the palate, delicate veining, a fine and harmonious balance, great strength and sturdy body, the aftertaste is highly persistent, delectably clean

Enate tapas, tempranillo, Spain

33.00

22.00

18.00

38.00

Hints of red fruits, notes of caramel, strawberry, and licorice, beautifully structured tannins

Beringer founders estate, cabernet sauvignon, california USA 30.00

Extra dry and medium bodied with supple texture and forward dark fruit, spice and chocolate flavors. The finish is long, with notes of vanilla and smoky oak and herbs

Cuvee Sabourin Cabernet Sauvignon, France

Simple and satisfying red, light red berry fruits, a touch of spices

baron d'arignac, shiraz / syrah france

Ruby red medium intensity, red fruit spicy red currants ample strong

ROSE

Turkey flat vineyards borossa valley Australia

Indicative blend: Grenache, Shiraz, Cabernet Sauvignon, Dolcetto.

Wilderness bay, South Africa

18.00

40.00

Strawberry pink appearance, aromas of fresh watermelon and red berry fruit. refreshing, crispy and long lingering acidity with well-balance juicy red fruit tannins

SPARKLING WINES

Zonin prosecco brut, Italy28.00Bouquet is very fruity and aromatic, hints of wisteria flowers
and rennet apples25.00Atto primo brut sparkling, Italy25.00

Pleasant and fresh on the palate, with good persistence and length A great everday sparkling wine

