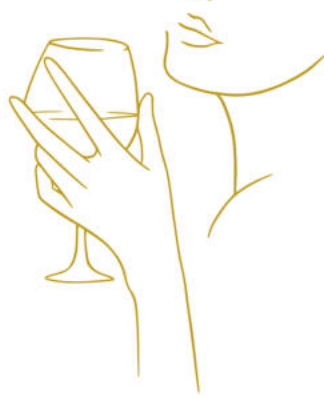


WINE



SOUL OF
KITCHEN

ALANYA

Dinner 18.00-22.00

MENU



ROOT SOUP

CARROT WITH GINGER AND CELERY STAL
175₺

GASPACHO

WITH ORGANIC TOMATOES, PUMPKIN SEEDS AND GREENS
175₺

GRILLED CHEESE

WITH HALLİM CHEESE, VILLAGE TOMATOES AND GREEN GREEN
195₺

BORSCH SOUP

WITH SUMMER, SUMMER SEEDS AND GREEN GREEN
385₺

WINGS WITH BUFFALO SAUCE

POTATOES WITH SPOON, CHICKEN BUT AND WINGS WITH
MUSTARD GRAIN BUFFALO SAUCE
395₺

MEXICAN FIRE SHRIMP BALL

TEMPURED SHRIMP PIECES WITH MEXICAN SAUCE
485₺

IMMEDIATE-SWEET SHRIMP STICK

TEMPURED SHRIMP, SAUCE MADE WITH GAZIPASA STRAWBERRY, WITH
GARDEN SALAD
445₺

FRESH CRISPY CALAMARI

WITH TEMPURA DONUT CALAMARI, FRESH ARUGULA AND
CHEESE SAUCE BİRLİKTE
435₺

OCEAN SOUP

VILLAGE TOMATO, SALMON, SHRIMP, SAND CLAMS WITH SQUID PARTS
485₺

DEEP OF GRAVLAX

BEETROOT MARINATED SALMON WITH FISH SAUCE
465₺

MEDITERRANEAN SHRIMP WITH GARLIC

TAIL SHRIMP WITH KASTAMONU GARLIC, FRESH THYME
485₺

SOUL OF CHEESE PLATE

WITH VILLAGE AND IMPORTED CHEESES, NUTS, CRISPY BREAD AND
GARDEN GREENS FROM THE DAIRY
595₺

NUT VONGOLE

WITH NIOCHİ, GREEN PEAS AND HAZELNUT CREAM
495₺

ANJELİQ SMOKED PLATTER FARM SMOKED AND GARDEN GREENS

625₺

KISSİNG LANGOUSTİNES WITH MARINATED LANGUST AND APRİCOT
PUREE
845₺





Tartarlar & Carpaccio

NEW

AVOCADO TARTARE
WITH QUİNOA, GARDEN GREENS, LEMON SAUCE
295₺

NEW
NEW

VEGU BEET CARPACCİO
WITH SMOKED YOGHURT, CAVİAR, PARMESAN AND GREENS FROM OUR GARDEN
295₺

OCTOPUS TARTAR
OCTOPUS, PURPLE ONION, GRATED LEMON ZEST, AND PICKLED GHERKİNS, TOASTED SESAME SEEDS
465₺

SHRİMP TARTARE
TAILED SHRİMP WITH CORN, CUCUMBER, ORANGE PİECES AND HOT SAUCE
425₺

NEW

NORWEGIAN SALMON CARPACCİO
LEAF PARMESAN, CHİNA CLAVE, SWEET TOMATOES, ARUGULA, AVOCADO, CRİSPY CAPERS TERYAKİ SAUCE, WITH BLACK GARLİC MASHED CRUSTY BREAD
445₺

MEAT TARTAR
TENDERLOİN, HOT SALSА, CHİNİCLAV, GRATED LEMON ZEST, CAPERS WITH CREAM CHEESE AND CRİSPY BREAD
465₺

SALMON TARTARE
WITH SALMON, MİRİN, LEMON RİND, SHİNİCLAV, MATCH POTATOES, HOT SAUCE AND CRİSPY BREAD
445₺

TURKISH DELİGHТ BEEF CARPACCİO
WITH LEAF PARMESAN, CHİNA CLAV, SWEET TOMATO, ARUGULA, AVOCADO AND CRİSPY BREAD WITH BLACK GARLİC MASH
495₺

TRİO SPIRİT OF THE CHİEF
SALMON TARTARE, MEAT TARTAR, AVOCADO TARTARE
985₺





Salads

SOUL OF DREAM SPINACH SALAD

WITH ORANGE PIGMENT, BERRIES, BULGUR WHEAT, BLUEBERRY AND EXOTIC SAUCE
325₺

VEGI BOWL

ANJELIQ SALAD WITH CASSAVA, BUCKWHEAT, GREENS AND VEGETABLES
345₺

AVOCADO QUINOA SALAD

ANJELIQ SALAD, QUINOA, AVOCADO, TOMATOES, CUCUMBERS, WITH NUTS
335₺

CRISPY CHICKEN SALAD

ANJELIQ SALAD, AVOCADO, CUCUMBER, TOMATO WITH CRISPY CHICKEN SLICES
385₺

CAESAR SALAD

WITH ICEBERG, PARMESAN, TOMATO, CROCAN, CHEF'S CAESAR SAUCE AND GRILLED CHICKEN
385₺

FIT BOWL

CHICKEN BREAST, RICE PILAF, BANANA, PEANUT BUTTER, WALNUT, STRAWBERRY CREAM OF RICE
385₺

GRILLED SALMON SALAD

ANJELIQ SALAD WITH TOMATO, CUCUMBER, AVOCADO AND SALMON
485₺

CAESAR SALAD WITH SHRIMP

ICEBERG, PARMESAN, TOMATO, CROCAN, CHEF'S CAESAR SAUCE AND SAUTÉED TAIL SHRIMP
485₺

OCEAN FOOD SALAD

WITH ANJELIQ SALAD, TOMATOES, CUCUMBERS, AVOCADO, CALAMARI, SHRIMP, SALMON AND CLAMS
485₺

LOVE IS HERE

ICEBERG, ARUGULA, VILLAGE TOMATOES, AVOCADO, CRISPY CROQUANT, TARHANA CHIPS AND BURRATA
495₺

TENDERLOIN SALAD

ANJELIQ SALAD, AVOCADO, CUCUMBER, TOMATOES, BEEF TENDERLOIN
495₺



SOUL OF KITCHEN

We offer fresh and unique flavors with
our growing animal on our own farm



BUFFOLO WINGS

SOUL OF KITCHEN



BURRATA

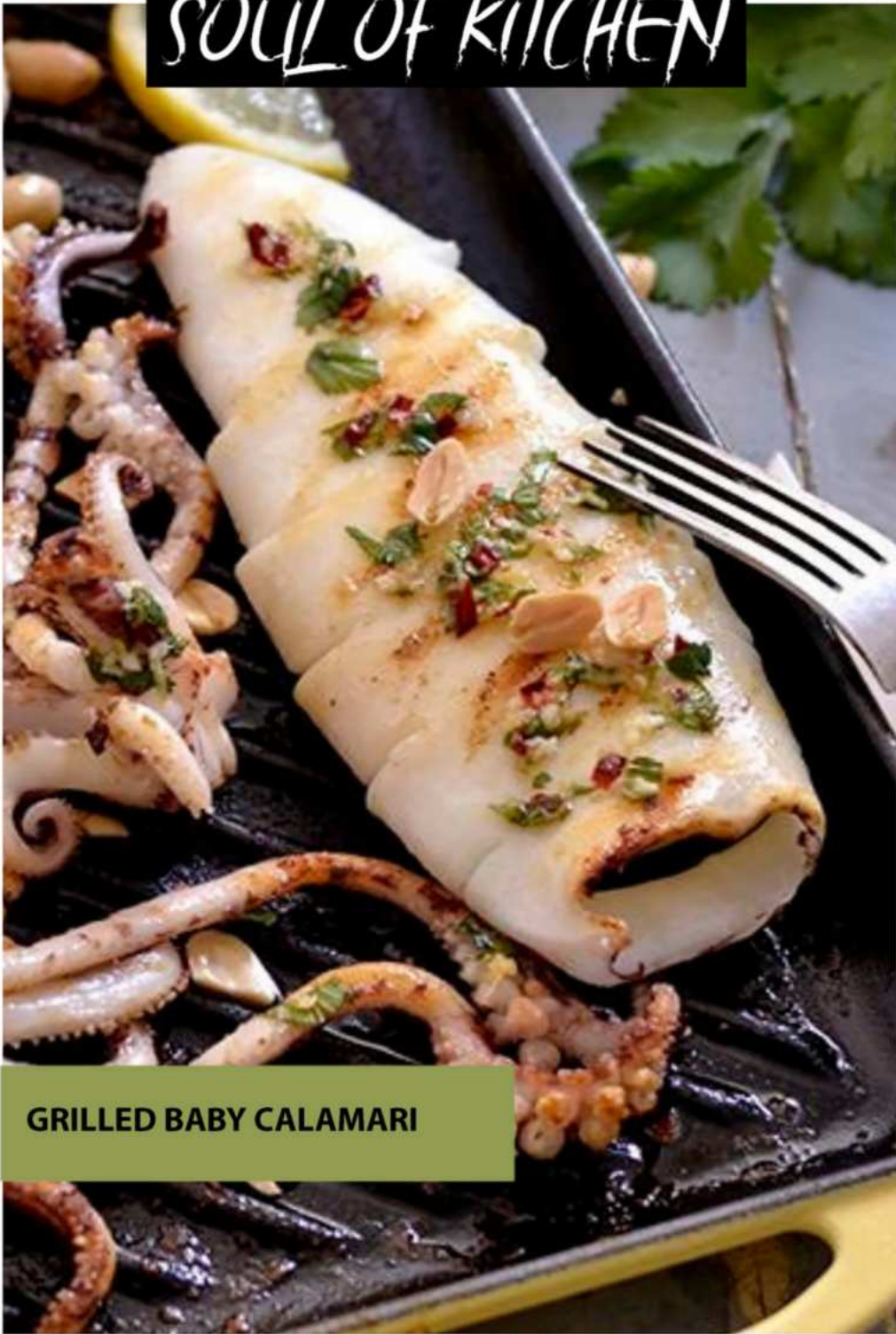
SOUL OF KITCHEN

Our seafood, which is taken daily
from the sea, is always fresh



SHRIMPS WITH GARLIC

SOUL OF KITCHEN



GRILLED BABY CALAMARI

SOUL OF KITCHEN

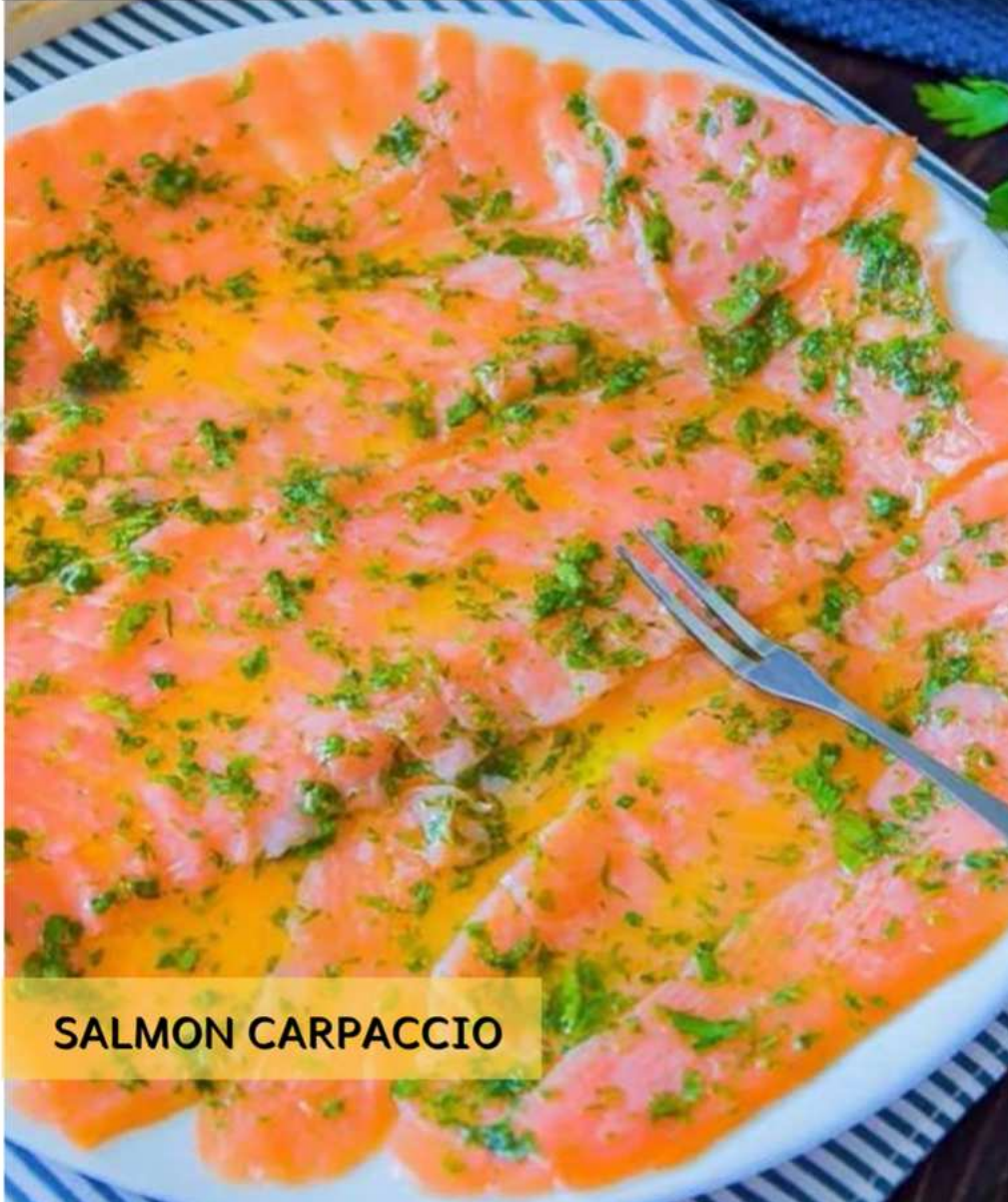
A close-up photograph of a plate of hot shrimp tempura. The shrimp are coated in a light, golden-brown, crispy batter. To the right, a small red bowl contains a dark dipping sauce. The background is a plain white surface.

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from the sea, is always fresh*

HOT SHRIMP TEMPURA

SOUL OF KITCHEN

Our seafood, which is taken daily from the sea, is always fresh



SALMON CARPACCIO



