

alancha®

Restaurant • Bar • Stage

You will always be greeted with the warmest sincerity
in any land you are hosted in this territory.

Welcome to Alancha.

Act One ₺

Tomato Salad on a Summer Holiday (n/d/v/f) 35 Ancestor seeds of field tomatoes, herbs, Ali Naki Tez goat cheese	Stone Crushed - Ancient Style Steak Tartare 70 Urfa style lamb tartare, lettuce, tomato paste, chipotle
Bodrum Peninsula Herbs & Vegetable (n/d/v/f) 60 Fresh sea beans, rock sea fennel, cibes, artichokes	Semi-Dried Bosnian Beef Jerky 55 Cured from the back of the beef, flower honey, double cream
Middle Eastern Style Hummus with Crispy Sourdough (n) 40 Herbs salad, camel sausages	Head of Lamb - Street Style 85 Head of lamb galantine, pita bread, flower salad, sumac vinaigrette
Muhlama (n/d) 45 Tokat Sausage, dried cherries, parsley	Thrace Migrants (n/sv) 60 Salt cooked bonito, dried mackerel tarama, roasted aubergine, vinaigrette
Charcoal Seared Back of Dardanellas Blue Fin Tuna (n/d/f) 60 Antakya olive salad, zahter vinaigrette	Seafood without Gills (sv) 290 Greek style whole octopus, Iskenderun shrimps, pub style calamari

Act Two ₺

Mr. Asim of Izmir's Kokorec 95 Thrace lamb kokorec, roasted tomatoes, peppers, crispy bread	Catch of The Day (1 kg) 185 Whole fish cooked your way (in salt, grilled, steamed), roasted lettuce, compressed vinaigrette, roasted red onions
All About Lamb 170 Roasted leg of lamb, caramelized lamb chops served with the sauce and its rack, roasted aubergines, cibes, mint oil and yoghurt	28 Days Dry Aged Back of Beef (500.gr.) 190 Dry aged entrecote, vegetable, mashed potatoes
	Shrimps from Iskenderun 120 Iskenderun shrimps, shrimp sauce, ravioli

Last Act ₺

Chocolate (n/d) 60 Home-made chocolate tablet, seasonal fruits sauce, pistachio sauce, coconut foam	Mesir Paste Ice Cream (n/d) 30 Home-made Mesir ice cream, shredded dough
Water Melon with Cheese (n/d) 40 Marinated water melon, feta cheese powder, pistachio	Pumpkin (n/d) 50 Tahini ice cream, walnut croquant

All Around Turkey

“All Around Turkey” is a sharing set-menu inspired by several regions of Turkey and served for a minimum of two persons.

Chef’s Amuse Bouche • Bodrum Peninsula Herbs & Vegetable • Middle Eastern Style Hummus with Crispy Sourdough
• Semi-Dried Bosnian Beef Jerky • Thrace Migrants • All About Lamb • Shrimps from Iskenderun
• Chocolate • Mesir Paste Ice Cream

260 ₺ / person

We have selected a variety of tastes for you, having explored the 13.000 years of history of Anatolia.
All have a story to tell and a pleasure to taste.

Tonight we will take you through a journey.
You will be hosted at Alancha but you will be a guest to more than one table.



We will start with the **Aegean**, where the table is dominated by raki and vegetables cooked in olive oil “Hoping that our worst day should be like this”.



Then will come **Marmara**, where you will be the host of immigrants, with their recipes for migrant fish crossing the sea of Marmara, with the inheritance of their culture after all the wars they’ve lived through.



You will be aware that you have landed in the **Mediterranean**, from the smell of the spices.



It is now time to sit at the floor, as they do in the **Black Sea** and share the mihlama from the middle of the table.



At last, we arrive at the **Center of Anatolia** and **Eastern Anatolia**, famous with their rich tables and with using the whole lamb.



Before you leave the table,
we will try to express our gratitude
with a cup of coffee.