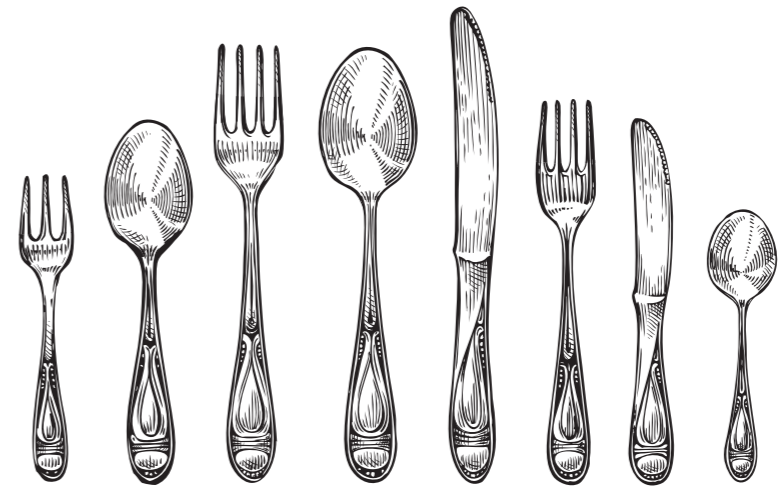


You may already be aware that;
as easy it is to sit at a table in this territory,
as difficult it is to leave the table.
Greetings to the four corners and seven regions of this country.

Alancha Menu
Chef Deniz Temel
Inspired by
Anatolian Culture and Heritage



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.

Starters ₺

Dried Meat Pickled cucumbers, Konya mouldy cheese, smoked buffalo double cream	52	Tartare Lamb, Urfa chipotle, Yedikule lettuce	35
Pickled Fish Salted seasonal fish, Antakya slightly cooked bulgur, Şanlıurfa pomegranate balsamic	43	İskenderun Shrimps Fresh herbs, Denizli clotted yoghurt, sumach oil	49
Hummus Aydın sausage, double roasted tahini, crispy ply dough	39	Muhlama Ancester seeds corn bread, Tokat sausage, dried cherries and watercress	38

Main Dishes ₺

Sea Bass Wild purslane, İskenderun shrimp ravioli, calamari, parsley oil	96	Heifer Chop, roasted Kastamonu garlic, Tire potatoes with pistacia	90
Kebap Served with Frigian pilav and roasted green peppers	66	Mushroom Kastamonu mushrooms, caramelised root spinach, ravioli with aubergine	55
Lamb Lamb from Çanakkale Küçükkuşu, lambchops, ribs, lamb tandoori, dried dolma, fresh zahter sauce, Denizli clotted yoghurt	77	Offal Bowel, grilled lamb liver, fried kidney, parsley puree, mashed chipotle, dried cherries and watercress	65

Desserts ₺

Baklava 40 plied baklava dough, pistachio	35	Chestnut Chestnut candy, buffalo double cream, herb oil	35
Sumach Sumach ice cream, caramelised chicken breast, crispy chicken breast	35	Chocolate Chocolate stuffed kibbeh, white chocolate, Silifke strawberry juice	35

Tasting menu

Wild purslane patty, Poppy puree, Arthichoke puree with olive oil, Bosnian jerky, Green tomatoes, Grilled cucumber pickles, Pepper milk, Iskenderun shrimp kibbeh, Muhlama and corn bread, Stone pureed tartare, Bulgur and lamb, Dessert from 7 regions

200 ₺ / per 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.



With all our respect to Klaus Schmidt, we will visit **Göbeklitepe**, where the civilisation was born wandering around the wheat barns.



At last, we arrive at the **Centre Of Anatolia**. Famous with its rich tables, accompanied with lamb and bulgur.



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