



**With a passionate commitment to cultural heritage,  
Seki invokes the sunny flavors of the earth.**

We know that the abundance created on earth by sun and water is the one source which gave birth to human civilization. Cappadocia generously displays the multicultural character of Anatolia, the cradle of civilization, carrying the legacy of the Luwians, Hittites and Assyrians. Seki, which means “terraces on the slopes”, transforms the cultural and agricultural heritage of Cappadocia into a true journey of taste with its international cuisine inspired by these lands.

Located in one of the oldest and largest monastery settlements in the world, above the Argos Cellar, Seki uniquely interprets its cuisine, flavored with seasonal crops harvested from Argos’ organic garden, with the unmatched touches of its chefs and modern cooking techniques. Seki invites its guests on a journey through layers of flavor, just like the “seki” from which it takes its name, with the combination of tastes from various cultures and a fascinating atmosphere with views extending to the unique Güvercinlik Valley and Mount Erciyes.



## **SOUPS**

Soup of the Day

## **STARTERS**

**Artichoke Salad with Sour Cherry** (VEGAN)(G)

Toasted Bread, Green Apple, Pomegranate, Edamame, Dill and Lime

**Rocket Salad** (V)(D)(GF)

Mozzarella Cheese, Dried Tomato, Spring Onion and Lemon Dressing

**Fresh Green Herbs Salad** (V)(D)(GF)

Homemade 'Çömlek' Cheese and Honey Lemon Dressing

**Smoked Duck Salad** (GF)

Mediterranean Greens, Grapefruit, Radish and Orange Sauce

**Spinach Salad with Soy Sauce** (VEGAN)(V)(SOY)(G)

Red Onion, Capia Pepper, Green Apple, Dried Fruit and Olive Oil

**Artichoke Cooked in Olive Oil** (VEGAN)(V)(GF)(PE)

Confit Cherry Tomato, Pea and Pine Nut Sauce

**Octopus Carpaccio** (GF)(S)(F)

Mediterranean Greens, Pineapple, Olive Oil and Citrus Powder

**Salmon Ceviche with Avocado** (GF)

Parsley, Fresh Coriander, Hot Pepper and Lime Sauce

**Avocado Broccoli Tartare** (V)(GF)(D)

Extra Virgin Olive Oil and Grilled Halloumi

**'Antep Fıstıklı Rafık'** (V)(D)(N)

Spread of Aged Feta and Goat Cheese, Roasted Pistachio and Olive Oil

**Baked Seasonal Vegetables 'Körpeoğlu'** (V)(D)(SE)(GF)

Zucchini, Eggplant, Capia Pepper, Tomato Sauce, Yoghurt and Roasted Sesame

**Cheese Platter** (D)(V)(N)(G)

Danish Blue, Camembert, Goat Cheese, Gruyère and Plum Purée

**Deli Platter** (G)

Homemade Bresaola, Dried Meat, Pastrami, Smoked Duck and Plum Purée

(VEGAN) | (V) Vegetarian | (N) Nuts | (S) Shellfish | (G) Gluten | (D) Dairy | (E) Egg | (A) Alcohol  
(SE) Sesame | (SOY) | (F) Fish | (M) Mustard | (C) Celery | (L) Lupin | (P) Pork | (PE) Peanut  
(CR) Crustaceans | (MO) Mollusca | (GF) Gluten-Free | (LF) Lactose-Free  
(FF) Fat Free | (ORGANIC)

If you have any concerns regarding food allergies, please inform the service personnel before ordering. %10 service charge will be added.



## **HOT STARTERS**

**Turkish Beef Pastrami Grilled in Parchment Paper (G)**  
Garden Greens

**Homemade 'Içli Köfte' (D)(G)**  
Fried Stuffed Cracked-Wheat Meatballs with Strained Yoghurt and Butter Sauce

**Spinach 'Borani' Calf's Liver (D)(GF)**  
Butter with Garlic

## **PASTA**

**Spinach Fettuccine (G)(V)(D)(E)**  
Parmesan

**Penne with Pesto Sauce or Tomato Sauce (G)(V)(D)(E)**  
Parmesan

**'Erişte' Traditional Hand Cut Pasta with Squash Seed (G)(V)(D)(E)(N)**  
Homemade 'Çömlek' Cheese

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## MAIN COURSES

### Grilled Vegetable Platter (V)(D)(GF)

Eggplant, Zucchini, Capia, Oyster Mushroom, Asparagus and Pesto Sauce

### Stuffed Dried Eggplant Cooked in Casserole (VEGAN)(V)(G)

Bulghur, Onion, Garlic, Tomato, Pepper and Jus Sauce

### Pan Fried Salmon (GF)(D)(A)(F)

Potato Rosti, Grilled Asparagus and Beurre Blanc Sauce

### Grilled Sea Bass (GF)(D)(F)

Smoked Lettuce, Mashed Potato and Gorgonzola Cheese Sauce

### Braised Octopus (S)(GF)(F)

Artichoke Purée, Grilled Asparagus and Fresh Herb Oil

### Chicken Drumstick (D)(GF)

Pea, Mushroom and Sage Sauce

### Confit Duck Leg (D)(GF)

Potato Purée, Grilled Fig and Sour Cherry Sauce

### Grilled Lamb Chop (G)(SE)

Charbroiled Eggplant, Mashed Chickpea and Fresh Herb Sauce

### Beef Fillet Marinated in Fenugreek for 28 Hours (D)(G)(SOY)

Caramelized Cabbage, Oyster Mushroom and Lake Sauce

### 'Testi Kebabi' Local Beef Kebab (G)

Served in a Clay Pot with Vermicelli Farro Pilaf

### Veal Tandoori Cooked in Casserole (GF)

Beef Cheek, Mashed Potato, Steamed Vegetable and Marrow Sauce

### Dry-Aged Veal Chop (GF)

Arugula and Potato

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## DESSERTS

**Plum and Apple Galette** (G)(D)(V)  
Vanilla Sauce

**Marlenka** (G)(N)(D)(V)  
Forest Fruit, Honey Meringue and Walnut Praline

**Rice Pudding with Cream** (D)(N)(V)  
Caramelized Hazelnut

**Quince Dessert with Cinnamon** (D)(V)(N)  
Clotted Cream and Pistachio

**Chocolate Soufflé** (E)(D)(N)(V)(G)  
Forest Fruit Ice Cream

**'Baklava'** (G)(D)(N)(V)  
with Ice Cream

**Seasonal Fruit Platter** (VEGAN)(V)

**Ice Cream** (D)(V)  
Fruit Salad

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