



**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.

SOUP

Soup of the Day

STARTERS

Selection of Mezze for Sharing (D)(V)(N)(G)(PE)

'Kış Gömeçi', Hummus, 'Antep Fıstıklı Rafık' and Charbroiled Red Pepper

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

Cold Pressed Olive Oil and Grilled Halloumi

Beet Caprice (V)(GF)

Granny Smith, Goat Cheese, Peanuts, Basil and Pesto Sauce

'Antep Fıstıklı Rafık' (V)(D)(N)

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

Salmon Tataki (GF)(F)

Parsley, Fresh Coriander, Hot Pepper, Soy Sauce and Lime Sauce

Bottarga (D)(G)(SE)

Crème Fraîche, Mango Salsa and Turkish Bagel

Octopus Carpaccio (GF)(S)(F)

Pineapple, Arugula Leaves and Citrus Sauce

Artichoke Fondue (VEGAN)(V)(GF)(PE)

Pease Pudding, Garlic, Pine Nuts and Extra Virgin Olive Oil

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

Roquefort, Camembert, Goat Cheese, Gruyere and Plum Purée

Deli Platter (G)

Roast Beef, Smoked 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.

SALADS

Artichoke Salad with Sour Cherry (VEGAN)(GF)(V)(LF)
Toasted Bread, Green Apple, Pomegranate, Edamame, Dill and Lime

Panzanella Salad (V)(D)(GF)
Mozzarella Cheese, Cherry Tomato, Spring Onion, Basil, Capia Pepper, Pepper and Balsamic Sauce

Mesclun Salad (V)(D)(GF)
Cucumber, Carrot, Baby Radish, Seasonal Greens, Soybean Sprouts and Halloumi

Rocket Salad (V)(D)(GF)
Tomato, Radish, Plum, Pomegranate, Avocado, Fresh Cheese and Lime Sauce

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

HOT STARTERS

Shrimp Casserole (F)(S)
Butter, Garlic and Local Spicy Sauce

Duck Arancini (G)(D)(E)
Orange Mascarpone and Citrus Sauce

Homemade 'İçli Köfte' (D)(G)(PE)
Fried Stuffed Cracked-Wheat Meatballs with Strained Yogurt and Butter Sauce

Samosa Pastry (VEGAN)(V)(G)(SOY)
Mango Salsa and Sweet Chili Sauce

PASTA

Fettuccine with Pesto Sauce (G)(V)(D)(E)
Porcini Mushroom, Cream and Parmesan Cheese

Penne Arrabbiata (G)(V)(D)(E)
with Parmesan Cheese

Bolognese Tagliatelle (G)(E)(C)
Onion, Garlic, Tomato, Celery Stalk and Minced Beef Meat

Homemade 'Mantı' (G)(D)
Yogurt, Butter and Chickpeas with Tomato Sauce

(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.

MAIN COURSES

Grilled Rock Grouper (GF)(D)(A)(F)(SOY)

Spinach, Leek, Spring Onion, Soy Sauce and Crème Fraîche

Deglazed Salmon (GF)(D)(A)(F)

Mashed Artichoke, Capers, Steamed Vegetable, Leek Cips and Basil Sauce

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

Smoked Baby Gem Lettuce, Sour Quinoa and Roquefort Sauce

Chicken with Oyster Mushroom Sauce (D)(GF)

Wild Mushroom, Butter, Cumin and Caramelized Onion

Duck Confit (GF)(D)

Mashed Potatoes, Grilled Fig, Apple and Cherry Sauce

Lamb Chops Marinated with Wild Thyme (GF)(D)

Grilled Eggplant, Mashed Chickpea, Charbroiled Vegetables and Fresh Herb Sauce

26-Hour Cooked Lamb Shoulder (GF)

Caramelized Onion, Sautéed Oyster Mushrooms, Mashed Plum and Jus Sauce

Lamb Cutlet (G)(SE)(D)(SOY)

Charbroiled Vegetables, Spinach Root, Grilled Mushroom, Broccoli and Spicy Sauce

Beef Stroganoff (D)(GF)

Artichoke, Garlic, Spring Onion, Butter and Turmeric Sauce

Filet Mignon Flemish Style (D)(G)(SOY)

Spinach Root, Green Onion, Creamy Potatoes and Demi-Glace Sauce

Local Clay Pot “Testi” Kebab (G)

Pickles, Roasted Eggplant with Yogurt and ‘Kavılca’ Pilaf

(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.

VEGAN SELECTIONS

Artichoke Confit Harmony (GF)(N)

Rice, Pistachio, Asparagus, Edamame, Parsley, Spring Onion and Extra Virgin Olive Oil

Baked Eggplant (G)

Chickpea, Tomato Sauce, Sourdough Bread and Hummus

Local Clay Pot 'Testi' Kebab with Oyster Mushroom (GF)

'Kavilca' Pilaf and Pickles

Stuffed Dried Eggplant Cooked in Casserole (GF)

Rice, Pepper, Capia Pepper, Garlic, Tomato, Homemade Tomato Paste and Jus Sauce

Olive Oil Dish of the Day (GF)

DESSERTS

Turkish Delight and Orange Crème Brûlée (G)(D)(V)(E)

Fruit Salad and Chocolate Sticks

Marlenka (G)(N)(D)(V)

Forest Fruit, Honey Meringue and Walnut Praline

San Sebastian Cheesecake (G)(D)(V)

Chocolate Sauce

Panna Cotta with Blueberry (D)(V)(N)

Dried Fruit Bar and Ice Cream

Chocolate Soufflé (E)(D)(N)(V)(G)

with Forest Fruit Ice Cream

Crispy Pumpkin Dessert from Our Garden (D)(N)(SE)

Tahini, Clotted Cream, Pumpkin Seed and Walnut

Charbroiled Quince with Cherry and Cinnamon (D)(N)(V)

Clotted Cream and Almond

'Baklava' (G)(D)(N)(V)

Ice Cream

Seasonal Fruit Platter (VEGAN)(V)

Ice Cream (D)(V)

Fruit Salad

(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.