



**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.

LOUNGE MENU

Snack Plate (S)(N)(SE)(D)(PE)(G)

Grilled Mozzarella, Pastrami, Hummus, 'Rafık', Shrimp and Grissini

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

Roquefort, Camembert, Goat Cheese, Gruyère and Plum Purée

Deli Platter (G)

Roast Beef, Smoked Meat, Pastrami, Smoked Duck and Plum Purée

Samosa Pastry (VEGAN)(V)(G)(SOY)

Mango Salsa and Sweet Chili Sauce

Sandwich (G)(D)(V)

Tomato, Lettuce, Pickle and Cocktail Sauce

Smoked Meat / Grilled Chicken / Charbroiled Vegetables

Club Sandwich (G)(D)(M)

Chicken, Aged Kasserı, Egg, Lettuce, Pickle, Mustard Sauce and Potato Salad

Vegan Burger (VEGAN)(V)(G)

Tofu, Caramelized Onion, Lettuce, Tomato, Pickle, Baked Potato and Charbroiled Pepper Sauce

Seki Burger (G)(D)

Smoked Meat, Caramelized Onion, Lettuce, Tomato, Pickle, Cheddar Cheese and French Fries

Homemade Nachos (G)(D)

Tortilla Bread, Beef Fillet and Kasserı Cheese

Meat Skewer Wrapped in Lavash (G)(D)

Fillet Steak, Halloumi Cheese and Finely Chopped Salad

Quesadilla (G)(D)

Chicken, Tomato, Pepper, Cheddar Cheese and Pickle

French Fries (VEGAN)(V)(GF)(LF)

with Peri Peri Spicy

Homemade 'Manti' (G)(D)

Yogurt and Chickpeas with Tomato Sauce

Penne Arrabbiata (G)(V)(D)(E)

with Parmesan Cheese

(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.

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

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