



**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 Fondue** (VEGAN)(V)(GF)(PE)

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

**'Antep Fıstıklı Rafık'** (V)(D)(N)

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

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

Extra Virgin Olive Oil and Grilled Halloumi

**'Kış Gömeci'** (V)(GF)(D)

Strained Yogurt, Wheat, Vine Leaves and Pomegranate Seeds

**Hummus with Pastrami** (GF)

Chickpeas, Tahini and Olive Oil

**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

(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**

### **Mesclun Salad (V)(D)(GF)**

Cucumber, Carrot, Baby Radish, Seasonal Greens,  
Soybean Sprouts and Halloumi

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

Tomato, Baby Radish, Plum, Pomegranate, Avocado,  
Fresh Cheese and Lime Sauce

### **Grilled Vegetable Salad (VEGAN)(GF)(V)(LF)**

Garden Greens, Zucchini, Eggplant, Capia Pepper, Asparagus,  
Confit Tomatoes and Pesto Sauce

### **Smoked Duck Salad (GF)**

Mediterranean Greens, Grapefruit, Radish and Orange Sauce

### **Grilled Beef Salad (GF)**

Spinach, Lettuce, Mushroom, Parsley, Dill, Green Onion with Halloumi and  
Soy Sauce

### **Grilled Chicken Salad (GF)**

Iceberg, Avocado, Arugula, Red Onion, Cherry Tomato and Mustard Sauce

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## **HOT STARTERS**

**Homemade 'İçli Köfte'** (D)(G)(PE)

Fried Stuffed Cracked-Wheat Meatballs with Strained Yogurt and Butter Sauce

**Shrimp Casserole** (F)(CR)(S)

Butter, Garlic and Local Spicy Sauce

**Homemade 'Manti'** (G)(D)

Yogurt and Chickpeas with Tomato Sauce

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

with Parmesan Cheese

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## **MAIN COURSES**

**Steamed Sea Bass** (GF)(D)(A)(F)

Capers, Tomato, Onion, Lemon, Baby Potato, Parsley and Olive

**Grilled Chicken** (D)(GF)

Potato, Capia Pepper, Pepper and Sofrito Sauce

**Grilled Veal Medallions** (D)(GF)

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

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

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

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

Grilled Eggplant, Mashed Chickpea Paste and Spicy Sauce

**'Çeltik' Kebab** (D)(GF)

Beef Slices, Shoestring Fried Potatoes, Strained Yogurt and Tomato Sauce

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## **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)**

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## 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)  
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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