



TURPOL



# Menu

## **BREAKFAST**

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*All breakfast foods are carefully selected  
directly from the producer.*

### **MIXED BREAKFAST**

Cheese varieties, olive varieties, honey, butter,  
chocolate varieties, omelette, cigarette pastry,  
menemen and french fries

### **BREAKFAST PLATE**

Olive varieties, cheese varieties, cold cuts, honey,  
cigarette pastry and omelette

### **FRIED EGG**

### **FRIED POTATO**

### **CIGARETTE PIE**

### **PATILA**

### **SAUSAGE IN A PAN**

### **FRIED TOMATOES WITH EGG**

*At your service since 1982.*

# MEZES

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*All appetisers are served with seasonal vegetables and stone oven bread. Please consult our chef for seasonal appetisers.*

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*PASTED TOMATOES*

*ARNAVUT LIVER*

*HONEY*

*PEPPER SAUCE*

*WHITE CHEESE*

*TZATZIKI*

*TZATZIKI WITH  
SPICES*

*ROASTED KAPYA  
PEPPER*

*AUBERGINE TAPAS*

*RUSSIAN SALAD*

*STRAINED YOGHURT*

*TULUM CHEESE*

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## APPETIZERS

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*For group meals, preferred appetisers that are not on the menu should be ordered two days in advance.*

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*PATILA*

*FRENCH FRIES*

*CIGARETTE BOREK*

## SALADS

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*AFGHAN SALAD*

*SHEPHERD SALAD*

*SEASONAL SALAD*

*ROCA SALAD*

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# HOT DISHES

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*All hot dishes are flavoured with local butter.*

## STEAK FRYING PAN

Beef tenderloin cooked and served with tomatoes and peppers on tiles

## SLICED MEAT

Sautéed chopped tenderloin cooked and served with tomatoes and peppers on a tile grill

## ROASTED MEAT

Roasted chopped tenderloin cooked and served with tomatoes and peppers

## PURE ROASTED MEAT

Roasted chopped tenderloin cooked and served in a casserole

## CHICKEN SAUTE

Sauteed diced chicken breast cooked and served in a casserole with tomatoes and peppers

## ROASTED MEAT WITH

Roasted chopped tenderloin cooked in tomatoes and peppers, served with pieces of bread spread over strained yoghurt

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# GRILLS

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*All grills are cooked over medium charcoal and wood fire.*

## ADANA

A combination of daily, ground meat, tail fat and spices, served with a variety of side dishes

## STEAK

Plain tenderloin served with roasted tomatoes, peppers and garnish

## MIXED GRILL

You can choose from our different grill types as you wish.

## SHISH KEBAP

Seasoned and diced beef tenderloin with roasted tomatoes, peppers and garnish

## RIBS

Lamb chops with roasted tomatoes, peppers and garnish

## CHICKEN SHISH

Seasoned chicken breast with roasted tomatoes, peppers and garnish

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# OVEN DISHES

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*All types of oven dishes are cooked over a wood fire.*

## PIDE

You can choose from cubes, minced meat, kashkaval cheese, tomatoes and peppers or mixed

## TANDIR

The lean leg of lamb is carefully prepared and cooked in the oven over wood fire and served with roasted peppers and tomatoes.

## UNDER THE COUNTER (TURPOL'S SPECIALITY)

Lamb shank, prepared a day in advance, baked in the oven overnight with tomatoes, peppers and garlic, served in a casserole.

## TANDIR WITH PHYLLO DOUGH (TURPOL'S SPECIALITY)

The lean leg of lamb is carefully prepared and cooked in the oven over wood fire and again placed in the oven between the phyllo sheets.

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# FISH

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*Fish varieties are only served fresh and in season. Please consult the chef for more varieties.*

## TROUT

It can be preferred in oil, grilled, roasted or baked. Roasted meat is served plain, other varieties are served with rocket, spring onion

## LAKE FISH IN OIL

Crispy fried fresh lake fish served with rocket, spring onion and tomato.

## CHIPPURA

Served in the oven or on the grill with seasonal garnish.

## LEVREK

Served in the oven or on the grill with seasonal garnish.

## HAMSI

Served in the oven, on the grill or in oil, with seasonal garnish.

## ISTAVRIT

Served in the oven or in oil, with seasonal garnish.

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# SWEETS

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*Our dessert varieties vary according to the season for your taste.*

## QUINCE DESSERT

10 ₪

It is made from local quinces of Turpol, cooked and poured with syrup, filled with grated apple and banana, served with walnuts and coconut.

## HONEY PANCAKES

## MELTED HALVA IN CASSEROLE

## DESSERTS WITH SYRUP

## ICE CREAM IN A CUP OR CONE

20 / 2,5 ₪

## BREAD WITH CHEESE

10 ₪

# FRUITS

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## MIXED FRUIT PLATTER

## DOUBLE-LIT FRUIT

## COOKIES

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## SINGLE SOLUTION

## DOUBLE-LIT COOKIE

*At your service since 1982.*

# SPECIALS

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*Seasonal specialities must be ordered at least two days in advance and are preferred for group meals.*

## BAKED GOOSE

The goose is steamed for 8 hours, sauced and roasted in the oven and served by the head chef.

## STUFFED LAMB IN THE

The lamb is steamed for a day, stuffed with rice roasted in suet, roasted in the oven and served by the head chef.

## STUFFED CHICKEN IN THE OVEN

The chicken is steamed for 5 hours, sauced and roasted in the oven and served by the head chef.

## CURVACE

Steamed for 8 hours, the ribs are roasted in the oven and served by the head chef.

## DRY PAVA

Chops laid on green chilli and garlic and tail fat on top of it, cooked in the oven in the chops' own fat

## FISH IN SALT

Large sea bream, sea bass or trout, baked in the oven in salt mixed with egg, and served with flaming salt.

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## COLD DRINKS

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₺

*VILLAGE AYRAN*

*ENERGY DRINK*

*FANTA*

*ICE TEA TYPES*

*COLA*

*FRUIT JUICE TYPES*

*SODA TYPES*

*TURGAM*

*SPRITE*

## HOT DRINKS

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₺

*TEA*

*NESCAFE*

*TURKISH COFFEE*

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## RACQUES

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Please consult the chef for our raki varieties.

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*GOBLET OF RAKI*

*DOUBLE RAKI*

*YENI RAKI OF 20/TEKİRDAĞ*

*NEW RAKI OF 35/TEKİRDAĞ*

*YENI RAKI OF 50/TEKİRDAĞ*

*YENI RAKI OF 70/TEKİRDAĞ*

*100'LÜK YENİ  
RAKİ/TEKİRDAĞ*

## VISCALS

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Please consult the chef for our current whisky  
range.

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*GOBLET OF WHISKEY*

*DOUBLE SKIS*

*35 CHIVAS REGAL*

*50 CHIVAS REGAL*

*70'S CHIVAS REGAL*

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## VODKAS

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*Please consult the chef for our current range  
of wines.*

*GLASS OF VODKA*

*DOUBLE VODKA*

*35 LIK İSTANBLUE VODKA*

*50 LIK İSTANBLUE VODKA*

*70 LIK İSTANBLUE VODKA*

₺

## WINES

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*Please consult the chef for our current range  
of wines.*

*GLASS OF WINE*

*DOUBLE WINE*

*70 WINE*

₺

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Turpol Touristic Facilities is  
proud to offer the highest  
quality and hygienic service to  
our valued customers since  
1982.

