



TEPE

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BREAKFAST MENU



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BREAKFAST



FRESHLY SQUEEZED JUICES

Fresh Orange Juice 310
Pure and refreshing—freshly squeezed.

Fresh Apple Juice 330
Light, crisp, and naturally sweet-tart green apple juice. elma suyu

Fresh Carrot Juice 250
Naturally sweet, fresh, and full of goodness.

Atom Juice 340
A powerful blend of freshly squeezed orange, apple, and carrot juices with honey and ginger.

SERPME KAHVALTI (TRADITIONAL TURKISH BREAKFAST SPREAD)

Price is per person. Our breakfast spread is prepared for two people and served to your table with care. Additional requests for items included in the breakfast spread will be charged separately. This practice is applied to prevent food waste and use our resources responsibly. Enjoy!

1,490 TRY per person

Classic Breakfast Items

Mixed Fresh Vegetable Platter
A colorful selection of tomatoes: yellow cherry tomatoes, cocktail tomatoes, Çanakkale pink tomatoes, and Çengelköy cucumbers.

Traditional Fried Vegetables
Zucchini, eggplant, and green village peppers.

Olive Platter
Gemlik dry-cured black olives and green olives.

Browned Butter
Butter slowly caramelized over low heat, developing rich, nutty aromas.

Mediterranean Cheese Platter
Izmir Tulum cheese, Ezine white cheese, aged Thracian kashar, and fresh kashar cheese.

Lutenitsa
A traditional spread made with roasted red kapia peppers, tomatoes, garlic, and special spices.

Hummus
Chickpeas blended with tahini, olive oil, and balanced spices.

Breakfast Dessert
Strained yogurt, labneh, and sour cherry jam.

Kayseri-Style Special Pastırma
Thinly sliced, traditionally cured beef pastırma prepared with Kayseri's authentic recipe.

Hot Dishes

French Fries
Crispy on the outside, soft on the inside.

Grilled Sucuk in Copper Pan
Traditional Turkish sausage seasoned with classic spices.

Freshly Fried Pişi
Light dough fried until golden brown.

Palestinian Sesame Bread (Simit)
Warm, sesame-coated bread rings.

Herb-Infused French Toast
Sando bread coated with fresh mixed herbs and cooked in butter.

Eggs

Scrambled Eggs
Lightly whisked fresh eggs cooked with butter for a creamy texture.

Homemade Menemen
A classic Turkish dish of fresh tomatoes, peppers, and eggs.

Sweet Selections

Three Jams – Two Colors, Three Flavors
Mini jars of sour cherry, strawberry, and apricot jams.

Sahine
A rich and balanced blend of strained flower honey, Bozkır tahini, and village butter.

Strained Flower Honey & Clotted Cream
Authentic strained honey paired with fresh milk clotted cream.

Chocolate Spread
Rich cocoa-flavored hazelnut spread served in a mini jar.

BREAKFAST PLATES

Zen Breakfast Plate

950

A **"Zen Omelet"** prepared with fresh herbs, fresh seasonal fruits, and sautéed spinach with mushrooms.

Anatolian Breakfast Plate

990

A selection of four special Anatolian cheeses: **Çorum Kargı Tulum, Niğde White Cheese, Boğatepe Gruyère, and Niğde Blue.** Served with raspberry and fig jam, sucuk, olive platter, sunny-side-up eggs, colorful tomato platter, cucumber, and arugula.

Tepe Breakfast Plate

940

"Tepe Omelet" with labneh cheese and spinach served on sourdough bread, oven-baked spiced baby potatoes, and mixed greens salad.

EXTRAS

(Available only with the Breakfast Spread; not served separately)

Omlet & Yumurta

Omelet Varieties

280

Plain, Mixed Vegetables,
White Cheese, Kashar Cheese

Sunny-Side-Up Eggs

280

Cooked generously in butter.

Homemade Menemen

Plain

290

With Sucuk

310

With Roasted Beef

330

High-Protein Meat & Eggs

With Roasted Beef

330

With Sucuk

320

With Pastirma

320

Mixed (Roasted Beef,
Sucuk & Pastirma)

340

Pastries & Dough-Based Dishes

Traditional Cheese

290

"Su Boregi"

Minced Meat Rolled Borek

420

Herb Omelet Bread

120

Muhlama

280

A Black Sea specialty made with cornmeal,
generous butter, and kolot cheese.

Specialties

Treasures of Anatolia Cheese Platter

750

Boğatepe Gruyère, Niğde Blue, Kütük
cheese, Divle Cave cheese, Kargı Tulum,
and Niğde White cheese.

Honey & Fresh Fruit Mascarpone

420

Mascarpone cheese combined with
strained yogurt, honey, mango, and
cornflakes.

If you have any known food allergies, please inform our service staff.
You can access the full list of allergens for the items on our menu on the back
page or via all our QR (digital) menus.



Prices listed on the menu were last updated on February 1, 2026.



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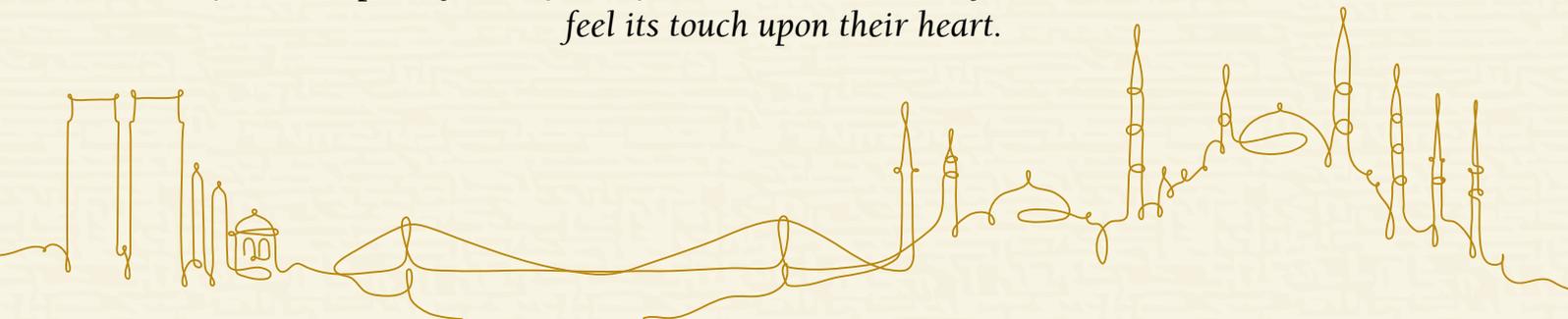
FROM THE HILLTOP TO THE BOSPHORUS *In the Footsteps of History and Beauty*

This is a Hill where you can listen to Istanbul's centuries-old story; where you can witness a beauty that has traveled through the ages along the Bosphorus line.

The Bosphorus of Istanbul is the meeting point of civilizations, legends, and dreams. Once a landlocked area, this blue passage took shape nearly 10,000 years ago, when rising waters followed the end of the Ice Age. Connecting the Black Sea and the Sea of Marmara, this vital waterway is, in truth, a natural wonder that has borne witness to one of time's great transformations. So when you look out from the Hill today, what you see is not merely the sea; it is the reflection of melting glaciers, rising waters, and thousands of years etched into a geography shaped by time.

Everyone who steps onto the Hill is greeted by the voice of this blue expanse. On one side, waterfront mansions standing unchanged for centuries; on the other, lives flowing across bridges... Here, the city is both observed from afar and felt deep within the heart.

That is why those who come to the Hill do not merely see a view; they become part of a story. They breathe in the scent of Istanbul, hear its voice, and feel its touch upon their heart.



ALLERGEN TABLE

Lunch & Dinner

Product	Contained Allergens
Traditional Kayseri Yağlama Root Vegetable Mucver (Fritters)	Milk & Dairy Products, Gluten Celeriac, Gluten, Milk & Dairy Products, Fried, Nuts
Shredded Lamb İçli Köfte Hunter-Style Minced Meat Börek Gaziantep-Style Stuffed Dried Eggplant Black Sea-Style Anchovy Balls (Hamsi Kuşu)	Gluten, Milk & Dairy Products, Fried Gluten, Milk & Dairy Products, Fried Gluten, Milk & Dairy Products, Nuts Fish, Gluten
Aegean Herb Lentil Soup Hünkar Soup	Milk & Dairy Products, Gluten Milk & Dairy Products, Gluten
Sour Cherry Stuffed Vine Leaves Shakshuka with Tahini Spicy Atom with Crispy Chili Kilis Muhammara Olive Oil-Based Dry Cacık Classic Hummus Beetroot & Walnut Hummus	Nuts, Gluten Milk & Dairy Products, Fried Nuts, Milk & Dairy Products, Sesame Gluten, Nuts Milk & Dairy Products Nuts, Walnuts
Avocado & Mixed Greens Salad Mixed Green Salad Classic Shepherd's Salad Hatay Gavurdağı Salad Baby Spinach Salad with Smoked Salmon Sea Samphire Salad with Orange Tomato Salad with Sourdough Bread	Almonds Contains No Allergens Contains No Allergens Walnuts Fish, Milk & Dairy Products Contains No Allergens Gluten, Milk & Dairy Products, Black Cumin Gluten Gluten, Fried
Tabbouleh with Hummus Levant Fattoush	Gluten, Fried
Safranbolu-Style Lamb Shank with Rice Beef Tenderloin Alinazik Chicken with Orzo Pasta Lamb Chops on Smoked Eggplant Purée Aegean-Style Grilled Sea Bass Bodrum-Style Çökertme with Beef Tenderloin Grilled Beef Tenderloin with Mushroom Sauce İspir Dry Beans Grilled Meatballs Mustard-Marinated Chicken Grilled Salmon on Roasted Beetroot Bed Slow-Cooked Lamb Tandoor with Stuffed Rice	Almonds, Milk & Dairy Products, Gluten Milk & Dairy Products Gluten, Milk & Dairy Products Milk & Dairy Products Fish, Milk & Dairy Products, Gluten Gluten, Milk & Dairy Products Gluten, Milk & Dairy Products Gluten, Milk & Dairy Products Gluten, Milk & Dairy Products Fish, Gluten, Milk & Dairy Products Gluten, Fried, Almonds, Milk & Dairy Products, Spices
Sea Bass Tagliatelle in Tomato Sauce Noodles with Kashar Cheese & Beef Short Ribs Vegetable Rigatoni with Beef Tenderloin Amasya Piruhi Dumplings	Gluten, Fish, Milk & Dairy Products Gluten, Milk & Dairy Products, Walnuts Gluten, Fish, Milk & Dairy Products Gluten, Fish, Milk & Dairy Products, Spices Gluten, Milk & Dairy Products
Penne with Chicken & Crushed Olives	Gluten, Milk & Dairy Products
Anatolian Burger with Hummus Crispy Chicken Burger Tepe Burger with Truffle Sauce	Gluten, Milk & Dairy Products, Fried Gluten, Milk & Dairy Products, Fried Gluten, Milk & Dairy Products, Fried
Mixed Grill (for 2 or 4 people)	Gluten, Fried, Almonds, Milk & Dairy Products
Beef Short Rib Tray with Walnut Noodles (For 4 People) Chicken Tray with Orzo Pasta (For 4 People) Lamb Tandoor Tray with Stuffed Rice (For 4 People)	Milk & Dairy Products, Gluten, Walnuts Gluten, Milk & Dairy Products Gluten, Fried, Almonds, Milk & Dairy Products, Spices
Tomato Sauce Cream Sauce	Celery, Milk & Dairy Products Milk & Dairy Products

Gluten (Meatballs, Rice)

Breakfast

Product	Contained Allergens
Browned Butter Mediterranean Cheese Platter Breakfast Dessert Sahine Clotted Cream with Strained Honey Chocolate Spread Hummus Lutenitsa Pastırma (Cured Beef) Olive Platter Mixed Fresh Vegetables (Söğüş)	Milk & Dairy Products Milk & Dairy Products Milk & Dairy Products Milk & Dairy Products, Sesame, Honey Milk & Dairy Products, Honey Milk & Dairy Products, Tree Nuts, Soy Sesame, Garlic Garlic, Spices Spices Contains No Allergens Contains No Allergens
French Fries	Contains No Allergens (Risk of cross-contamination), Fried
Grilled Sucuk (Turkish Sausage) Breakfast Fried Dough (Pişi) Palestinian Sesame Bread (Ka'ak) Eggy Bread (Fried Bread with Egg) Scrambled Eggs Menemen	Spices Gluten, Fried Gluten, Sesame Gluten, Egg, Milk & Dairy Products Egg, Milk & Dairy Products Egg, Milk & Dairy Products
Cheese Su Böreği Minced Meat Kol Böreği Muhlama (Cornmeal & Cheese Fondue) Mascarpone with Honey	Gluten, Egg, Milk & Dairy Products Gluten, Egg Milk & Dairy Products Milk & Dairy Products, Honey, Nuts

Dessert

Product	Contained Allergens
San Sebastian Cheesecake with Forest Fruit Sauce Chocolate Brownie Dark Chocolate Profiterole	Egg, Milk & Dairy Products, Gluten Egg, Milk & Dairy Products, Gluten Egg, Milk & Dairy Products, Gluten, Pistachio Egg, Milk & Dairy Products, Gluten
Red Velvet Magnolia with Forest Fruits Italian Tiramisu Palace Kadaif with Hazelnuts	Egg, Milk & Dairy Products, Gluten Egg, Milk & Dairy Products, Gluten Egg, Milk & Dairy Products, Gluten, Hazelnuts Egg, Milk & Dairy Products, Gluten
Dark Chocolate Soufflé with Clotted Cream & Tahini Kemal Paşa Dessert	Egg, Milk & Dairy Products, Gluten, Almonds Egg, Milk & Dairy Products, Gluten Egg, Milk & Dairy Products, Gluten Egg, Milk & Dairy Products, Gluten, Pistachio Egg, Milk & Dairy Products, Gluten
Baklava Cream Puff White Cake with Raspberry Lotus Biscoff Cake Carrot Slice Baklava	Egg, Milk & Dairy Products, Gluten, Almonds Egg, Milk & Dairy Products, Gluten Egg, Milk & Dairy Products, Gluten, Pistachio Egg, Milk & Dairy Products, Gluten
Burnt Rice Pudding Crème Brûlée Fig Pudding	Milk & Dairy Products, Gluten, Walnuts Egg, Milk & Dairy Products, Gluten, Pistachio Egg, Milk & Dairy Products, Gluten
Dubai Special Coconut Rice Pudding	Egg, Milk & Dairy Products, Gluten, Pistachio Egg, Milk & Dairy Products, Gluten

FOOTNOTE: Sauced items on the menu contain dairy products, garlic, and onion.



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