



TEPE  
restaurant | lounge

LUNCH & DINNER





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## WARM STARTERS

- Traditional “Kayseri Yağlama”** 690 **“Avcı Börek” with Minced Meat** 570  
**For Two**  *Paper-thin pastry rolls filled with spiced minced beef, onion, and fresh herbs. Served with a signature dipping sauce made with “Niğde Blue” cheese.*
- A shareable Anatolian classic made with four layers of paper-thin **şebit flatbread**, generously spread with spiced minced beef and rich tomato sauce. Served with strained yogurt.*
- Root Vegetable “Mücver”** 440 **Gaziantep-Style Stuffed Dried Eggplant** 490  
*A light and aromatic fritter prepared with carrot, celeriac, zucchini, and potato, balanced with fresh herbs and spices. Served with strained yogurt, mixed greens, and finished with chili oil and basil oil.*
- “Pulled Beef” Boiled “İçli Köfte”** 670 **Black Sea-Style Anchovy Parcels** 520  
**For Two**  *Fresh Black Sea anchovies stuffed with herbs, coated in cornmeal, and oven-baked until golden. Served on a bed of endive with pickled redcabbage, orange oil, and basil oil.*
- Delicately kneaded fine bulgur shells filled with a special stuffing of long-roasted, pull-apart beef. Served on a bed of strained yogurt.*

## SOUPS

- Aegean Herb Lentil Soup** 290 **“Hünkar” Soup with Eggplant Purée** 290  
*Turmeric-infused lentil soup accompanied by purslane, spring onion, dill, and parsley.*
- A rich, aromatic meat-broth-based soup enhanced with smoked eggplant purée.*

## COLD STARTERS

- Vine Leaf Rolls with Sour Cherry** 690 **Classic Hummus** 580  
**For Two**  *A smooth chickpea purée generously enriched with tahini, lemon, and garlic. Served with radish, crispy arugula, pomegranate seeds, and pickled cucumber.*
- Rice-filled vine leaves paired with the subtle tartness of sour cherry. Served with sour cherry juice.*
- Tahinli “Şakşuka”** 420 **Winter Olive Oil Vegetables** 500  
*Fried eggplant, zucchini, and colorful peppers served with a yogurt-tahini sauce.*
- “Atom” Yogurt with Crispy Chili Peppers** 420 *A light and aromatic olive oil dish slow-cooked with winter vegetables: carrot, leek, celeriac, spinach, quince, and peas. Finished with a citrus sauce.*
- Marinated Albanian peppers over strained yogurt, topped with crispy flatbread, walnuts, and chili oil.*
- Kilis Muhammara** 430 **Mediterranean Lettuce “Tarator”** 430  
*Roasted red kapia peppers blended with pepper paste, walnuts, and toasted breadcrumbs, finished with pomegranate molasses.*
- Fresh lettuce leaves with parsley and tahini-yogurt sauce, topped with fresh walnuts.*
- Olive Oil “Cacık” with Strained Yogurt** 370 **Beetroot & Walnut Pink Hummus** 430  
*Strained yogurt with cucumber, garlic & onion powder, and extra virgin olive oil.*
- Classic hummus blended with oven-roasted beetroot, topped with walnuts and fresh greens.*

## SALADS

- Avocado Green Salad** 750 **Baby Spinach Salad with Smoked Salmon** 780  
*Seasonal greens topped with ripe avocado slices, cucumber, black cumin seeds, and almonds. Served with olive oil & lemon dressing.*
- Mixed greens, fresh baby spinach leaves, smoked salmon, and cream cheese. Finished with olive oil, lemon dressing, and orange oil.*
- Mixed Green Salad** 490 **Samphire Salad with Orange** 520  
*Mixed Mediterranean greens with sliced radish and olive oil & lemon dressing.*
- Blanched samphire with pomegranate seeds, microgreens, and orange segments. Served with olive oil, lemon, and pomegranate molasses dressing.*
- Classic Shepherd’s Salad** 450 **Sourdough Tomato Salad** 520  
*Tomatoes, cucumber, onion, and green peppers tossed with olive oil and lemon.*
- Colorful seasonal tomatoes with toasted sourdough croutons, cucumber, and finely sliced red onion, topped with Erzincan tulum cheese. Finished with citrus dressing and basil oil.*
- Hatay Gavurdağı Salad** 470 **Tabbouleh Salad with Hummus** 480  
*Finely chopped tomatoes, cucumber, green peppers, and onion combined with walnuts and pomegranate molasses.*
- Fine bulgur, fresh coriander, spring onion, parsley, mint, and pomegranate seeds served on a hummus base. Finished with olive oil, lemon, and pomegranate molasses dressing.*
- Levant Fattoush** 520

## MAIN COURSES

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| <p><b>Lamb Shank with “Safranbolu” Pilaf</b> 1.650<br/><i>Slow-cooked lamb shank served with tarragon sauce, accompanied by saffron rice pilaf with carrot and almonds.</i></p> <p><b>Beef Tenderloin “Alinazik”</b> 1.800<br/><i>Grilled and sealed beef tenderloin served on a bed of garlic-infused eggplant purée, finished with butter sauce.</i></p> <p><b>Chicken with Orzo Pilaf</b> 920<br/><i>Boneless, skin-on chicken thigh cooked using both pan and oven techniques, served on creamy mushroom orzo pilaf.</i></p> <p><b>Grilled Lamb Chops on Smoked Eggplant Purée</b> 1.700<br/><i>Lamb chops marinated in milk and extra virgin olive oil, served over smoked eggplant purée with strained yogurt, chili oil, and basil oil.</i></p> <p><b>Aegean-Style Grilled Sea Bass Fillet</b> 1.750<br/><i>Fresh sea bass fillet with lemon custard sauce, served with blanched vegetables and oven-roasted baby potatoes.</i></p> <p><b>Slow-Cooked Lamb Tandoor with Stuffed Rice</b> 1.650<br/><i>Long-cooked Thracian lamb, tender and pull-apart, served with spiced stuffed rice pilaf.</i></p> | <p><b>Bodrum-Style Çökertme with Beef Tenderloin</b> 1.750<br/><i>Julienned beef tenderloin with crispy shoestring potatoes, yogurt, and buttered tomato sauce.</i></p> <p><b>Grilled Beef Tenderloin with Mushroom Sauce</b> 1.700<br/><i>Grilled beef tenderloin topped with rich chestnut mushroom sauce. Served with blanched Aegean vegetables and roasted baby potatoes.</i></p> <p><b>“İspir” White Beans</b> 850<br/><i>Slow-cooked İspir white beans served with buttered rice pilaf and mixed pickles.</i></p> <p><b>Grilled Meatballs</b> 970<br/><i>Hand-rolled beef and lamb meatballs seasoned with special spices. Served with buttered rice pilaf, pan-fried potatoes, grilled tomato, and pepper.</i></p> <p><b>Mustard-Marinated Chicken</b> 950<br/><i>Chicken thigh marinated with whole-grain mustard, honey, spices, and citrus. Served with sautéed vegetables and roasted baby potatoes.</i></p> <p><b>Sizzling Beef Tenderloin</b> 3.300<br/><b>For Two</b> 𐤀𐤀<br/><i>Butter-rich beef tenderloin served sizzling in a hot cast-iron pan, accompanied by cherry tomatoes, flatbread, and oven-baked potatoes.</i></p> <p><b>Grilled Salmon on Roasted Beet Purée</b> 1.700<br/><i>Grilled salmon served with roasted beet purée, spinach couscous, and tarragon sauce.</i></p> |
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## PASTA

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| <p><b>Sea Bass Tagliatelle in Tomato Sauce</b> 920<br/><i>Fresh sea bass pieces with capers, dill, aromatic tomato sauce, and tagliatelle. Finished with orange and basil oils.</i></p> <p><b>Beef Short Rib Noodles with Keş Cheese</b> 850<br/><i>Slow-cooked, pull-apart beef short ribs served with handmade noodles enriched with traditional Keş cheese and walnuts. Finished with basil leaf, microgreens, and chili oil.</i></p> | <p><b>Rigatoni with Beef Tenderloin &amp; Vegetables</b> 980<br/><i>Sliced beef tenderloin with seasonal vegetables and creamy rigatoni.</i></p> <p><b>Amasya “Piruhi” Dumplings</b> 790<br/><i>Piruhi dumplings prepared with Amasya’s traditional dough technique. Served with yogurt and butter sauce.</i></p> <p><b>Penne with Chicken &amp; Crushed Olives</b> 790<br/><i>Sautéed chicken pieces with crushed olives and tomato sauce over penne. Finished with basil oil.</i></p> |
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## BURGERS

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| <p><b>Tepe Burger with Truffle Sauce</b> 850<br/><i>Grilled beef patty with creamy truffle sauce, caramelized onion, and cheddar cheese. Served with spiced pan-fried potatoes and cocktail sauce.</i></p> <p><b>Anatolian Burger with Hummus</b> 890<br/><i>Handmade beef patty served in fresh bazlama bread with hummus, lettuce, tomato, onion salad, and “Niğde Blue” cheese cream. Served with pan-fried potatoes.</i></p> <p><b>Crispy Chicken Burger</b> 770<br/><i>Golden crispy chicken fillet with cheddar cheese and sweet chili sauce. Served with spiced pan-fried potatoes and coleslaw.</i></p> |
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## SHARING TRAYS

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| <p><b>Lamb Tandoor Tray with Stuffed Rice</b> 5.900<br/><b>For Four</b> 𐤀𐤀𐤀𐤀<br/><i>Slow-cooked lamb tandoor served with aromatic stuffed rice pilaf, grilled tomato &amp; pepper, fresh lavash, almonds, and pomegranate.</i></p> <p><b>Chicken &amp; Orzo Tray</b> 3.100<br/><b>For Four</b> 𐤀𐤀𐤀𐤀<br/><i>Boneless chicken thighs cooked using pan and oven techniques, served with creamy orzo pilaf and grilled tomato &amp; pepper.</i></p> | <p><b>Beef Short Rib with Walnut Noodles Tray</b> 6.300<br/><b>For Four</b> 𐤀𐤀𐤀𐤀<br/><i>Slow-cooked beef short ribs, tender and fall-off-the-bone, served with walnut-infused handmade noodles.</i></p> <p><b>Mixed Grill Tray</b> 3.300 / 6.500<br/><b>For Two or Four</b> 𐤀 / 𐤀𐤀𐤀𐤀<br/><i>A generous selection of grilled beef tenderloin, lamb chops, köfte, and chicken. Served with Safranbolu pilaf and grilled tomato &amp; pepper.</i></p> |
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Complete the pleasure of your meal with our complimentary freshly brewed tea.

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.



# ALLERGEN TABLE

## Lunch & Dinner

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

**Gluten (Meatballs, Rice)**

## Breakfast

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

## Dessert

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

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



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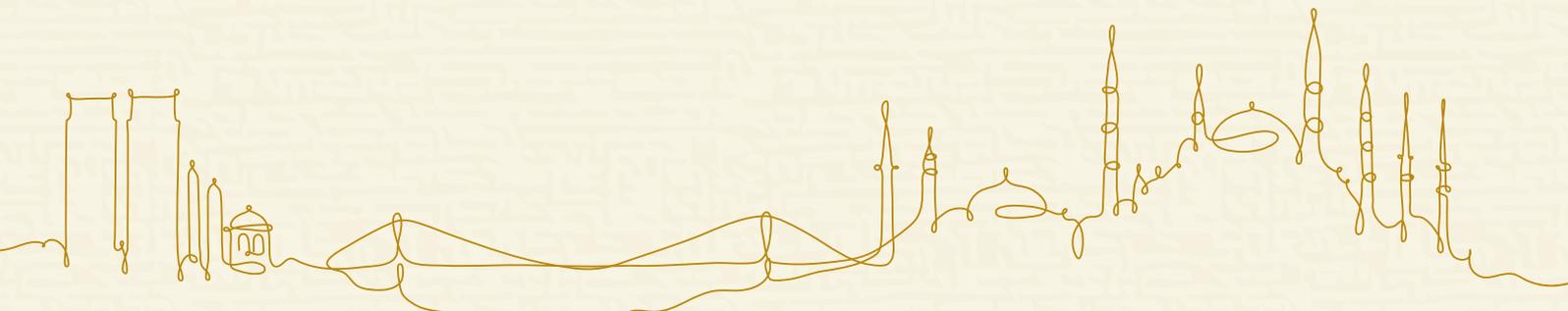
## FROM THE HILLTOP TO THE BOSPHORUS *In the Footsteps of History and Beauty*

*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.*





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