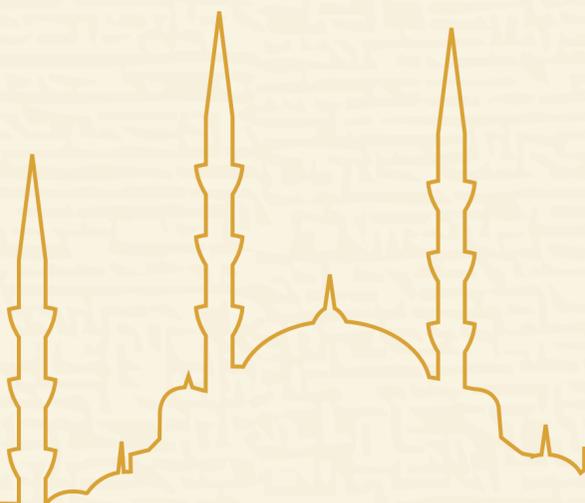




TEPE

restaurant | lounge

RAMADAN MENU





MENU 3

IFTAR PLATTER *

JERUSALEM DATES
BLACK AND GREEN OLIVES
TRIPLE-MILK WHITE CHEESE
KAYSERI PASTRAMI

SIGNATURE DELICACIES *

TAHINI DIP (SAHINE)
PREMIUM HUMMUS
SHAKSHUKA WITH
TOMATO SAUCE

SOUP OF THE DAY **

“HÜNKAR” SOUP

WHEN RAMADAN COMES TO MIND *

BUTTER & TAHINI STUFFED DATES

HOT APPETIZER *

HUNTER'S PASTRY WITH
MINCED MEAT

SALAD *

CLASSIC SHEPHERD'S SALAD

MAIN COURSES ***

İSPIR WHITE BEANS &
MIXED PICKLES
SLOW-COOKED LAMB TANDOOR
WITH STUFFED RICE PILAF
RIZE-STYLE BEEF KAVURMA &
VEGETABLE WITH BULGUR PILAF

DESSERTS **

MILK HALVA
FROM THE BEY PALACE OF BURSA
OTTOMAN PALACE KADAYIF
WITH ANTEP PISTACHIOS

BREAD SELECTION *

BARLEY BREAD FROM THE ERA OF
PROPHET MUHAMMAD
RAMADAN PITA BREAD
SOURDOUGH WHOLE WHEAT
BREAD

BEVERAGES ****

ZAMZAM WATER
BASIL SHERBET
HOT AND COLD BEVERAGES



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* Served to share at the table

** Served individually per guest

*** Served to share at the table with unlimited refills. Guests may request refills of their preferred main course from the service team.

**** Beverages are served unlimited



Our Ramadan Menus are designed to be served to a minimum of 2 guests.

*All main courses are served in a way that reflects the spirit of Ramadan - **shared at the table and unlimited.***

Guests may request refills of their main courses from the service team whenever needed.

Our aim is to reduce potential food waste while providing a personalized dining experience.

Thank you for your interest and understanding.



FOOTNOTE

Main courses will be served as one portion per 2, 3, or 4 guests (adjusted by the service team based on group size). As stated above, guests may request unlimited refills of any main course.

