



NAHITA “A Good Place”

Inspired and nourished by its Anatolian roots, respectful of its geography, history and cultural continuity, Nahita, now a well-established voice in Anatolian cuisine, harbors the mindfulness that lacks in the new world. Nahita’s “good” sense and approach is reflected throughout its philosophy, narrative, service and dishes. Each dish is crafted using ingredients thoughtfully sourced from within a 60-kilometer radius—an area that encompasses some of the most significant Neolithic Age settlements.

This area has become most valuable within time thanks to the fertilization of its soil with volcanic ash that has led to the development of expertise in agriculture, farming and handicrafts. Cappadocia, one of the few areas where life has uninterruptedly persisted for around 11 thousand years, is among the most outstanding examples of this period, when social order was altered and urbanized life started.

Opposing the waste that stems from the pursuit of perfection and becoming the “best,” Nahita shelters approaches that will create a legacy for the future of the world, nature and cultural heritage in its identity to be “A Good Place” for its employees, guests and Anatolia’s dearest.

In guidance of its philosophy of being “A Good Place,” Nahita’s cuisine is simple yet intricately connected to the past while shining a light to the future. A “good” kitchen that collects rainwater, grows its own products, consumes what it produces, transforms its waste, does not exceed 60 km in product supply and ultimately expresses respect for the world, nature and future generations.

By reconnecting food with history, geography and cultural heritage, Nahita reclaims Anatolia through its recipes, cooking methods and presentations.

STARTERS FROM ANATOLIAN CUISINE

A Hot Soup Before Your Meal 🍲

Mezze Trio 🍷🍷🍷

'Firik' Smoked Wheat Tzatziki, Wild Thyme Salad and Muhammara

Hummus 🍷🍷🍷

Garlic, lemon juice, cumin, tahini, Argos pickles and extra virgin olive oil

Summer Tzatziki 🍷🍷

Strained yogurt, green plum, green apple, fresh mint and extra virgin olive oil

Mashed Local Cheese with Wild Thyme 🍷🍷🍷🍷

Cottage cheese, sesame, pistachio, wild thyme, basil, parsley, extra virgin olive oil and crispy lavash

Smoked Artichoke 🍷🍷🍷

Pea, asparagus, broad bean and fresh herbs

Stuffed Vine Leaves with Sour Cherry 🍷🍷🍷🍷

Rice, cinnamon, extra virgin olive oil and cherry

Oven-Baked Sour Black-Eyed Peas 🍷🍷🍷

Onion, tomato, vinegar, lemon juice and olive oil

'Öcce' 🍷🍷🍷

Fresh seasonal vegetables, eggplant, zucchini, pepper, sesame, charbroiled tomato and yogurt

'Söğürme' 🍷🍷

Spicy or non spicy lamb meat, homemade yogurt, garlic, charbroiled capia pepper and dill

Sharing Platter 🍷🍷🍷🍷🍷

Stuffed Vine Leaves with Sour Cherry, Muhammara, Summer Tzatziki, Hummus, Mashed Local Cheese with Wild Thyme, Nevşehir Potato Chips

Anatolian Gourmet Platter 🍷🍷

Pastrami, smoked meat, local blue cheese, local 'Tabal' cheese, aged 'Obruk' kasseri, dried tomato, walnut and plum purée

LOCAL SEASONAL SALADS

Grilled Lettuce Salad 🍷🍷🍷🍷

Lettuce, lemon juice, 'Ezine' cheese, aged kasseri cheese, dijon mustard and caper

Endemic Salad 🍷🍷🍷

Tomato from Argos Gardens, wild herbs, green onion, cucumber, pottery cheese and extra virgin olive oil

Fresh Herb Salad 🍷🍷🍷

Mint, parsley, green onion, dill, lettuce, cherry tomato, walnut and honey-lemon dressing

Summer Salad from Argos Gardens 🍷🍷🍷🍷

Tomato, cucumber, green onion, parsley, dill, purslane, walnut, pomegranate molasses and cherry sauce

Tomato Salad 🍷🍷🍷🍷

Tomato, onion, green onion, parsley, pepper paste, 'isot', lemon, walnut, pomegranate molasses, feta cheese and extra virgin olive oil

Rocket Salad with Local Blue Cheese 🍷🍷🍷🍷

Green onion, tomato, quince, pomegranate molasses and extra virgin olive oil

Goat Cheese Salad 🍷🍷🍷🍷

Fresh greens, caramelized walnut, green onion, beetroot and lemon sauce

Purslane Salad 🍷🍷🍷

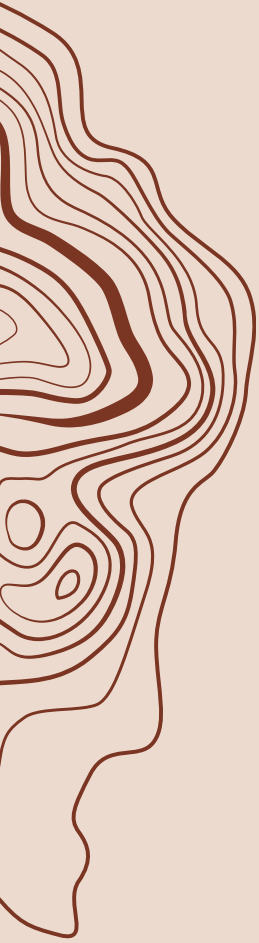
Cucumber, lettuce, cherry tomato, green plum, watermelon and fresh cheese

🍷 Vegan 🍷 Vegetarian 🍷 Gluten 🍷 Dairy 🍷 Egg 🍷 Fish 🍷 Shellfish 🍷 Crustaceans
🍷 Mollusca 🍷 Nuts 🍷 Peanut 🍷 Soy 🍷 Sesame 🍷 Mustard 🍷 Celery 🍷 Lupin
🍷 Pork 🍷 Gluten-Free 🍷 Lactose-Free 🍷 Fat Free 🍷 Organic 🍷 Alcohol

In accordance with Article 51 of the Turkish Labor Law No. 4857 and the Regulation Amending the Price Tag Regulation dated 30 January 2026, a 10% service charge will be added to the final bill based on the prices indicated in the tariff and price list.

All of our dishes are prepared with locally sourced ingredients. If you have any concerns regarding food allergies, please inform the service personnel | before ordering. | AII prices are inclusive of VAT.

STARTER & SALAD



APPETIZERS

'Sac Oruğu' 🥒🌿🥛

Pickles, seasonal greens and yogurt

Pan-Fried Liver 🍷🌿

Charbroiled eggplant with garlic yogurt, pickled red onion, parsley, spring onion, thyme and chili flakes

Hummus with Pastrami 🌿🥛🥣

Tahini, sesame and butter

Nevşehir Potato Chips 🍷🥒🌿

Lemon, garlic, strained yogurt, parsley, black pepper and sumac

HANDMADE PASTAS & DOUGH SPECIALTIES

'Yağlama' 🥒🌿

Homemade lavash, minced meat, tomato sauce and yogurt with garlic

Local 'Erişte' 🥒🌿🥛🥣

Niğde 'Obruk' cheese, walnut or local 'Tabal' cheese and charbroiled tomato sauce

Homemade 'Mantı' 🍷🌿

Butter sauce with chickpea and yogurt-with or without garlic

Orzo with Vegetables 🌿🌿🌿

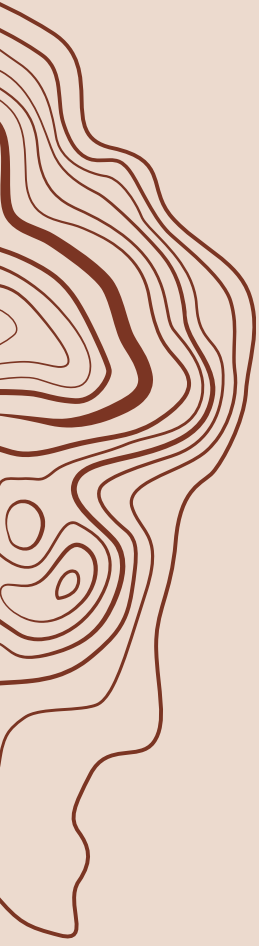
Eggplant, tomato, olive, parsley and extra virgin olive oil

🌿 Vegan 🌿 Vegetarian 🌿 Gluten 🥛 Dairy 🥚 Egg 🐟 Fish 🦞 Shellfish 🦀 Crustaceans
🦑 Mollusca 🥜 Nuts 🌿 Peanut 🥛 Soy 🌿 Sesame 🧂 Mustard 🌿 Celery 🌿 Lupin
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APPETIZER & HANDMADE PASTAS & DOUGH SPECIALTIES



A FEAST OF ANATOLIAN FLAVOURS

Grilled Chicken

Barren potato, charbroiled tomato and pepper

Chicken Cooked with Butter

Mashed barren potato, caramelized onion, butter, dried pepper and its own sauce

'Nevşehir Tava'

Beef tenderloin, garlic, kapia pepper, green pepper, red pepper paste, butter and grilled Nahita pita bread

Happena

Beef tenderloin, sourdough whole wheat bread, caramelized onion, currants, apricot beruva and browned butter

'Şaşlık'

Handmade pita bread, strained yogurt, tomato sauce and fried onion

Beef 'Külbastı'

Potato puree with clotted cream, sautéed wild herbs and caramelized butter

Local Clay Pot 'Testi' Kebab

'Kavılca' pilaf, pickles and roasted eggplant with yogurt

Beef 'Kapama'

Beef ribs, mashed barren potato, caramelized onion and jus sauce

Grilled Lamb Chops























Charbroiled eggplant, mashed vegetables and fresh herb sauce

Lamb Loin

Mashed vegetables, toasted pita bread and marrow sauce

'Ecri'

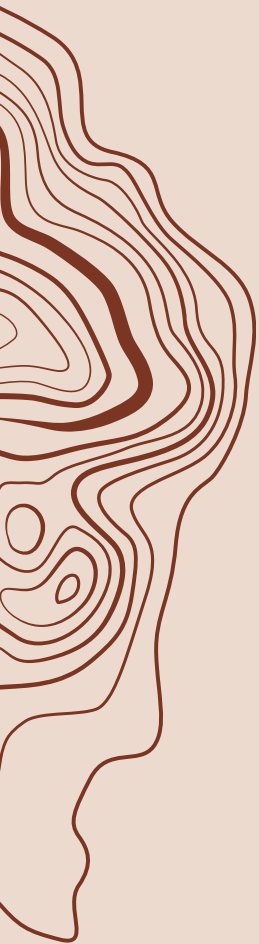
Lamb shoulder, bulgur pilaf with almond and cream, smoked vegetable purée and its own sauce

 Vegan  Vegetarian  Gluten  Dairy  Egg  Fish  Shellfish  Crustaceans
 Mollusca  Nuts  Peanut  Soy  Sesame  Mustard  Celery  Lupin
 Pork  Gluten-Free  Lactose-Free  Fat Free  Organic  Alcohol

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MAIN COURSE



VEGAN SELECTION

Local Pan-Fried Chickpea 🌱🌿🌾

Tomato, pepper, capia pepper, pepper paste and jus sauce

Sour Baked Okra 🌱🌿🌾🥒

Rice pilaf with almond and pistachio

Charbroiled Oyster Mushroom 🌱🌿🌾

Asparagus, barren potato sauté and extra virgin olive oil

Local Clay Pot 'Testi' Kebab with Oyster Mushrooms 🌱🌿🌾🥒

Tomato, pepper, garlic, 'Kavilca' pilaf and pickles

DECADENT DESSERTS

Flour Halva with Molasses 🌾🥛🌿

Apple and Olive Oil Baklava 🌾🍏🌿

Turkish Custard and Phyllo Dough Dessert 🌾🥛🌿

'Kadayif' Homemade Crumpet with Cherry 🌾🍒🌿

Charbroiled Apple Dessert 🍏🌿🌿

Milk Halva 🥛🌾🌿

Rice Pudding Ice Cream 🍚🌾🌿

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VEGAN SELECTION & DESSERT