



With a passionate commitment to cultural heritage, Seki invokes the sunny flavors of the earth.

We know that the abundance created on earth by sun and water is the one source which gave birth to human civilization. Cappadocia generously displays the multicultural character of Anatolia, the cradle of civilization, carrying the legacy of the Luwians, Hittites and Assyrians. Seki, which means “terraces on the slopes”, transforms the cultural and agricultural heritage of Cappadocia into a true journey of taste with its international cuisine inspired by these lands.

Located in one of the oldest and largest monastery settlements in the world, above the Argos Cellar, Seki uniquely interprets its cuisine, flavored with seasonal crops harvested from Argos’ **organic garden and local products sourced from the region**, with the unmatched touches of its chefs and modern cooking techniques.

Seki invites its guests on a journey through layers of flavor, just like the “seki” from which it takes its name, with the combination of tastes from various cultures and a fascinating atmosphere with views extending to the unique Güvercinlik Valley and Mount Erciyes.

Respectful to nature, sustainable choices.
Seafood selections are carefully sourced from sustainable suppliers.



SOUP

Soup of the Day

STARTERS

Selection of Mezze for Sharing 

Wild Herbs with Roquefort Sauce, Hummus, 'Antep Fıstıklı Rafık' and Charbroiled Red Pepper

Wild Herbs with Roquefort Sauce 

Wild Herbs from Our Garden, Pomegranate, Cucumber, Roquefort and Extra Virgin Olive Oil

'Antep Fıstıklı Rafık' 

Spread of Aged Feta and Goat Cheese, Roasted Pistachio, Cream and Extra Virgin Olive Oil

Hummus with Pastrami 

Chickpeas, Tahini, Ground Red Pepper and Olive Oil

Camembert Fondue 

Blueberry, Walnut, Toasted Bread and Extra Virgin Olive Oil

Avocado Broccoli Tartare 

Grilled Halloumi, Peanut and Cold Pressed Olive Oil

Olive Oil Dish with Artichoke and Beetroot 


Edamame, Fresh Almond, Orange, Dill and Olive Oil

Salmon Tataki 

Parsley, Fresh Coriander, Chili Pepper, Lime and Soy Sauce

Marinated Sea Bass 

Avocado, Cucumber, Mango, Lime and Olive Oil

Marinated Octopus Carpaccio 

Cucumber, Gazpacho, Pineapple, Dill and Olive Oil

Artichoke Shrimp Avocado 

Citrus Sauce and Extra Virgin Olive Oil

Cheese Platter 

Roquefort, Camembert, Goat Cheese, Gruyère and Plum Purée

Deli Platter 

Roast Beef, Smoked Meat, Pastrami, Smoked Duck and Plum Purée

 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.

Most of our dishes are prepared with locally sourced ingredients. If you have any concerns regarding food allergies, please inform the service personnel before ordering.

SALADS

Artichoke Salad with Sour Cherry 🌱🥬🌿🥛

Toasted Bread, Green Apple, Pomegranate, Edamame, Dill and Lime

Bittersweet and Green Avocado Salad 🥬🌿🥛🥛

Parmesan Cheese, Spring Onion, Jalapeño Pepper, Basil, Purslane, Parsley, Maple Syrup and Olive Oil

Grilled Broccoli Salad 🥛🥛🥛🌿

'Ezine' Cheese, Aged Kashar Cheese, Broccoli, Apple, Roasted Walnuts, Mustard and Olive Oil

Spring Salad 🥛🌿🥬

Seasonal Greens, Cucumber, Plum, Peach, Cherry Tomato, Soybean Sprouts and Mozzarella Cheese

Rocket Salad 🌿🥛🥬

Tomato, Radish, Plum, Pomegranate, Avocado, Fresh Cheese and Lime Sauce

Greek Salad 🌿🥛🥛🥬

Tomato, Cucumber, Feta Cheese, Olive, Mustard, Thyme, Lime, Grape Vinegar and Extra Virgin Olive Oil

Smoked Duck Salad 🥬

Mediterranean Greens, Grapefruit, Radish and Orange Sauce

Spinach Salad with Soy Sauce 🌿🌿🥛🥛

Red Onion, Capia Pepper, Green Apple, Dried Fruit and Olive Oil

HOT STARTERS

Shrimp Casserole 🥬🦐🦐

Butter, Garlic and Local Spicy Sauce

'Kitel Raha' 🥛🥛🥛

Peanut, Walnut, Strained Yogurt and Butter Sauce

Grilled Mushroom 🥬🌿🌿🥛🥛

Mashed Avocado, Chives, Teriyaki Sauce and Extra Virgin Olive Oil

Barren Potato from Our Village 🥛🥛🥬🌿🥛

Mustard, Basil Sauce and Parmesan Cheese

Saganaki 🌿🥛🥛

Cheese, Honey, Lemon, Greens and Pistachio

PASTA

Fettuccine with Chicken and Porcini Mushroom 🥬🥛🥛

Porcini Mushroom, Chicken, Cream and Parmesan Cheese

Penne Arrabbiata 🥬🌿🥛🥛

with Parmesan Cheese

Bolognese Tagliatelle 🥬🥛🦐

Onion, Garlic, Tomato, Celery Stalk and Minced Beef Meat

Homemade 'Manti' 🥬🥛🥛

Yogurt, Butter and Chickpeas with Tomato 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 COURSES

Norwegian Salmon with Artichoke Blanc 
Artichoke Cream, Caramelized Vegetables and Beurre Blanc

Grilled Sea Bass Fillet 
Barren Potato Purée, Artichoke Heart with Orange,
Edamame and Butter and Lemon Sauce

Grilled Chicken with Wild Mushroom 
Mushroom, Charbroiled Capia Pepper and Black Pepper Sauce

Duck Leg Confit in Olive Oil 
Caramelized Apple, Roasted Potato, Shallot, Honey and Jus Sauce

Asado Braising 
Barren Potato Purée, Fried Onion, Morel Mushroom and Fresh Herb Sauce

Arrosticini 
Lamb Tenderloin, Potato Risotto, Confit Tomato and Marrow Sauce

26-Hour Cooked Lamb Shoulder 
Caramelized Onion, Sautéed Oyster Mushrooms, Plum Purée and Jus Sauce

Lamb Chops
Smoked Asparagus, Charbroiled Capia Pepper, Garlic, Basil Cream and
Bordelaise Sauce

Beef Tenderloin Marinated in Salt 
Morel Mushroom, Grilled Green Onion, Creamy Potatoes and Demi-Glace Sauce

Local Clay Pot 'Testi' Kebab 
Pickles, Roasted Eggplant with Yogurt and 'Kavılca' Pilaf

DRY AGED

T-Bone Rib Eye 

Dallas Rib Eye 

 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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VEGAN SELECTIONS

Local Clay Pot 'Testi' Kebab with Oyster Mushroom 🌱🌿🌿🌿
'Kavılca' Pilaf and Pickles

Stuffed Dried Eggplant Cooked in Casserole 🌱🌿🌿🌿
Rice, Pepper, Capia Pepper, Garlic, Tomato, Homemade Tomato Paste
and Jus Sauce

Broccoli Harmony 🌱🌿🌿🌿
Avocado, Chickpea Purée, Quinoa and Sweet & Sour Sauce

Vegan Penne with Vegetables or Tomato Sauce 🌱🌿🌿🌿
Eggplant, Zucchini, Garlic, Cherry Tomato and Basil

DESSERTS

Turkish Delight and Orange Crème Brûlée 🌱🌿🌿
Fruit Salad and Chocolate Sticks

Panna Cotta with Blueberry 🌿
Forest Fruits and Vanilla Sauce

San Sebastian Cheesecake 🌱🌿🌿
Chocolate Sauce

Tahini Honey Parfait 🌿🌿*Sugar-Free
Almond and Forrest Fruit Sauce

'Taş Kadayıf' in Milk Syrup 🌱🌿🌿🌿
Walnut, Pistachio and Clotted Cream

Chocolate Soufflé with Sour Cherry 🌿🌿🌿
Forest Fruit Ice Cream

Chocolate Mini Cake with Forest Fruit 🌱🌿
Strawberry, Blueberry, Blackberry and Raspberry

Crispy Pumpkin Dessert from Our Garden 🌿🌿🌿
Tahini, Cream, Pumpkin Seed and Walnut

'Baklava' with Pistachio 🌱🌿🌿
Ice Cream

Seasonal Fruit Platter 🌿🌿🌿

Ice Cream 🌿
Fruit Salad

🌿 Vegan 🌿 Vegetarian 🌱 Gluten 🌿 Dairy 🌿 Egg 🐟 Fish 🦑 Shellfish 🦀 Crustaceans
🐌 Mollusca 🌿 Nuts 🌿 Peanut 🌿 Soy 🌿 Sesame 🌿 Mustard 🌿 Celery 🌿 Lupin
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