SEKi
restaurant
lounge

Seki: Layers of Taste

Tucked within the quiet stones of a 2000 years of monastery,
Seki unfolds like the land that surrounds it, layer by layer.
The terraced slopes of Cappadocia echo through its architecture, its kitchen, and its spirit. Here, time slows. Vegetables are gathered from the garden of Argos and its surroundings, wines rest in cool stone cellars, and each dish carries the memory of the land. Dining at Seki becomes a quiet conversation between nature, heritage, and thoughtful craft.

CUISINE

We draw from centuries of Anatolian tradition and reinterpret it through a creative lens grounded in global technique. The cultural richness of this land finds new expression in a culinary language. Each dish reflects an awareness of where we are and an intuition for what the moment asks.

WINE CELLAR

Beneath the historic stone corridors of Argos lies one of Europe's largest natural underground wine cellars, where wines crafted from estate-grown grapes are aged alongside select labels from leading regional and international producers. Guests dining at Seki are invited to explore this remarkable space through guided tastings led by our sommeliers.

TERRACES

Inspired by the terraced landscapes of Anatolia, Seki's architecture offers layered views of the valley. Each terrace provides a distinct light and atmosphere, where nature becomes an integral part of the dining experience and every setting reflects the stillness of its surroundings.

SUSTAINABILITY

The garden at Argos reveals an ecosystem rooted in ancient rhythms and mindful renewal. Vegetables and fruits are nurtured with care, sustained by rainwater collected on-site. Green waste from the kitchens is transformed into compost, returning nutrients to the earth. Every harvest is treated with reverence, while surplus produce is preserved through pickling and stored in the cave fermentation room. Each ingredient's journey begins here, in a landscape where the soil holds the memory of time and tradition.

LOCAL SOURCING

Seki collaborates with regional producers who share a commitment to the land and its future. From the gardens of Argos to trusted partners across Anatolia, sourcing is guided by intention and sustainability, forming the foundation of a cuisine that is both local and forward-thinking.

A JOURNEY OF LAYERED TASTES

Starter

'Antep Fıstıklı Rafık'
Spread of Aged Feta and Goat Cheese, Roasted Pistachio,
Cream and Extra Virgin Olive Oil

A Distinctive Experience

Spinach Salad with Soy Sauce
Red Onion, Capia Pepper, Green Apple, Dried Fruit and Olive Oil

Hot Appetizer From Our Region

Beef Pastrami Grilled in Parchment Paper
Tomato, Lemon, Parsley and Seasonal Greens

Sorbet

Main Course: The Peak of the Tasting

26-Hour Sous-Vide Lamb Shoulder with Plum Purée,
Mushrooms, Lemon Thyme, and Bone Marrow Jus

A Sweet Finale

Charred Apple Dessert with Cinnamon and Sour Cherries
Clotted Cream and Toasted Almond Slivers

Vegetarian dishes. Please ask our team for vegan options.

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