



NAHITA “A Good Place”

Inspired and nourished by its Anatolian roots, respectful of its geography, history and cultural continuity, Nahita, the new star of 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.

Nahita’s menu is curated through produce from an area of 60km diameters, where most significant Neolithic Age settlements can be found. 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 (G) (D)

'Firik' Smoked Wheat Tzatziki (D) (V) (G)

Strained yogurt, garlic, dried and fresh mint, extra virgin olive oil

Wild Thyme Salad (VEGAN) (V) (GF)

Za'atar, kapia pepper, tomato paste, red pepper paste, spring onion, pomegranate molasses and parsley

Muhammara (V) (G) (N) (PE)

Kapia pepper, peanut, red pepper paste, pomegranate molasses and cumin

Mezze Trio (V) (G) (D) (PE) (N)

'Firik' smoked wheat tzatziki, wild thyme salad and muhammara

Hummus (V) (GF) (SE) (VEGAN)

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

Celery with Apple (GF) (SE) (V) (D)

Green apple, walnuts, strained yogurt and sesame

'Sögürme' (D) (GF)

Spicy or non-spicy lamb stew with yogurt, garlic, kapia peppers and olive oil

Stuffed Vine Leaves with Sour Cherry (VEGAN) (V) (GF) (LF) (PE)

Rice, cinnamon, extra virgin olive oil and cherry

Seasonal Olive Oil Dish (VEGAN) (V) (GF)

Beet, quince, carrot, celery, leek, orange and cinnamon

Anatolian Gourmet Cheese Platter (D) (G) (N)

Local blue cheese, local 'Tabal' cheese, 'Çömlek' cheese, local 'Obruk' cheese, aged 'Obruk' kasseri, dried tomato and walnuts

Antipasti Platter (GF) (LF)

Pastrami, smoked meat, smoked tongue, wild thyme and dried tomato

LOCAL SEASONAL SALADS

Grilled Lettuce Salad (G) (D) (M) (V)

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

Shepherd's Salad with 'Çömlek' Cheese (D) (V)

Tomatoes, cucumbers, red onions, homemade Nevşehir filo pastry and 'Çömlek' cheese

Fresh Herb Salad (VEGAN) (V) (GF) (LF)

Local cheese, lettuce, mint, sorrel, arugula, dill, parsley, green onions, tomato, cucumber and a honey-lemon dressing

Beet Salad with Sour Cherry (D) (V) (GF)

Goat cheese, beets, green apples, cucumbers, dill and sour cherries

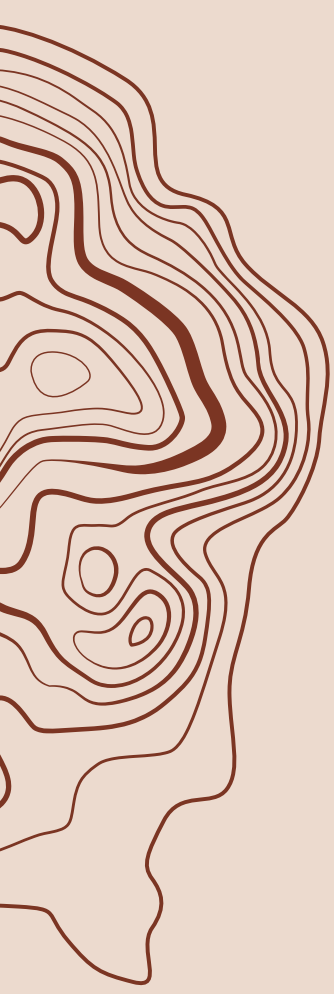
Winter Salad (D) (V) (G)

Green tomato, green apple, radish, seasonal greens, quince, orange-infused fresh cheese and lemon sauce

(VEGAN) | (V) Vegetarian | (N) Nuts | (S) Shellfish | (G) Gluten | (D) Dairy | (E) Egg | (A) Alcohol
(SE) Sesame | (SOY) | (F) Fish | (M) Mustard | (C) Celery | (L) Lupin | (P) Pork | (PE) Peanut
(CR) Crustaceans | (MO) Mollusca | (GF) Gluten-Free | (LF) Lactose-Free | (FF) Fat Free | (ORGANIC)

If you have any concerns regarding food allergies, please inform the service personnel before ordering.
All prices are inclusive of VAT. 10 % service charge will be added.

STARTER & SALAD



APPETIZERS

Nevşehir Potato Chips (V) (D) (GF)

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

Hummus with Pastrami (SE) (GF)

Garlic, lemon juice, cumin, tahini, sweet paprika and sesame seeds

Pan-Fried Liver (D) (GF)

Charbroiled eggplants with yogurt and garlic, pickled red onion, dill, spring onion, thyme and chili flakes

'Yağlama' (G) (D)

Homemade lavash, minced meat, fresh mint, yogurt with garlic and homemade tomato sauce

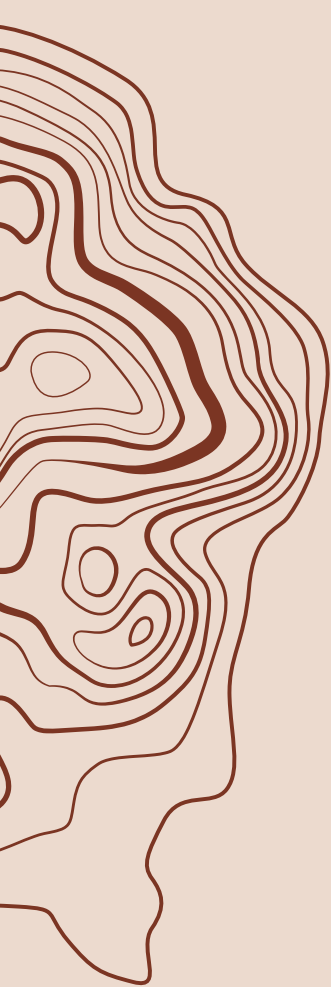
'Sac Oruğu' (G) (D) (PE)

Pickles, seasonal greens and yogurt

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APPETIZER



A FEAST OF ANATOLIAN FLAVOURS

Homemade 'Manti' (G) (D)

Chickpea sauce with butter and yogurt with or without garlic

Grilled Chicken (GF) (D)

Potato, charbroiled tomato and pepper

Meatballs (D) (GF)

French fries, homemade tomato sauce and Nevşehir yogurt

Happena (G) (D) (M)

Beef tenderloin, whole wheat bread, caramelized onion, currants, apricot and burnt butter

'Nevşehir Tava' (G) (D)

Pan-fried beef tenderloin, garlic, kapia pepper, green pepper, red pepper paste, butter and pita bread

'Küşleme' Lamb Loin (G) (D)

Grilled eggplant with garlic, local pastry and butter

Grilled Lamb Chops (GF) (LF)

Charbroiled eggplant, tomato, pepper and smoked vegetable purée

'Ecri' (G) (D) (SOY)

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

Beef Ribs (SOY) (G)

Mashed potato with caramelized onion and jus sauce

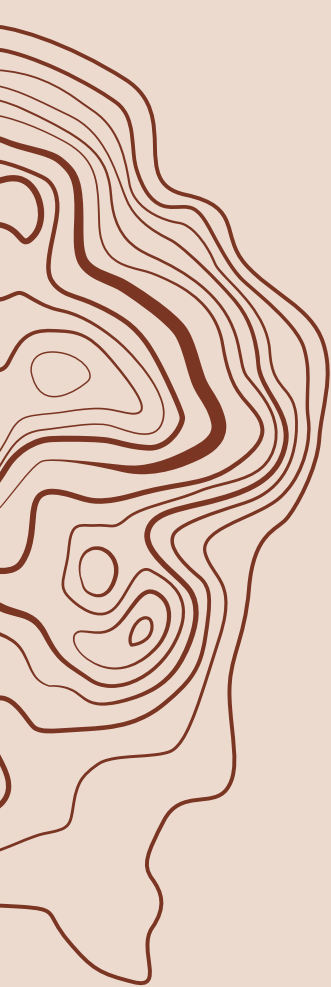
Veal Shank (G) (D) (SOY)

Baked carrots, celery, potatoes and marrow sauce

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MAIN COURSE



VEGAN SELECTION

Stuffed Vegetable Casserole from Anatolia (SOY) (GF)

Onion, eggplant, dried bell pepper, rice, parsley, dill and own sauce

Local Pan-Fried Chickpea (G)

Tomato, pepper and red pepper paste

Vegetable Orzo (G)

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

Sour Baked Okra (GF) (N)

Rice pilaf with almonds

Charbroiled Oyster Mushroom (GF)

Asparagus, potato sauté

DECADENT DESSERTS

Flour Halva with Molasses (G) (V) (N)

Apple and Olive Oil Baklava (G) (V)

Turkish Custard and Phyllo Dough Dessert (G) (D) (N)

'Kadayif' Homemade Crumpet with Cherry (G) (N) (D) (V)

Baked Rice Pudding with Almond (V) (D) (N)

Baked Pumpkin with Tahini and Cream (D) (N) (V) (GF) (SE)

Quince Dessert from Our Garden (D) (N) (V) (GF)

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VEGAN SELECTION & DESSERT