SEKi
restaurant
lounge

# 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.

## SOUPS

Soup of the Day

## STARTERS

**Selection of Mezze for Sharing**
Wild Herbs with Roquefort Sauce, Hummus, 'Antep Fıstıklı Rafık' and Charbroiled Red Pepper

**'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

**Olive Oil Dish with Artichoke and Beetroot**
Edamame, Fresh Almond, Orange, Dill and Olive Oil

**Avocado Broccoli Tartare**
Grilled Halloumi, Peanut and Cold Pressed 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

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# SALADS

**Artichoke Salad with Sour Cherry**
Toasted Bread, Green Apple, Pomegranate, Edamame, Dill and Lime

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

**Rocket Salad**
Tomato, Baby 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

**Grilled Chicken Salad**
Iceberg, Avocado, Arugula, Red Onion, Cherry Tomato and Mustard Sauce

**Grilled Beef Salad**
Spinach, Lettuce, Mushroom, Parsley, Dill, Green Onion with
Halloumi and Soy Sauce

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## HOT STARTERS

**Shrimp Casserole**
Butter, Garlic and Local Spicy Sauce

**'Kitel Raha'**
Peanut, Walnut, Strained Yogurt and Butter Sauce

**Barren Potato from Our Village**
Mustard, Basil Sauce and Parmesan Cheese

**Homemade 'Mantı'**
Yogurt, Butter and Chickpeas with Tomato Sauce

**Penne Arrabbiata**
with Parmesan Cheese

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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, Butter and Lemon Sauce

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

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

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

**'Çeltik' Kebab**
Beef Slices, Shoestring Fried Potatoes, Strained Yogurt and Tomato Sauce

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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

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# 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**
Wanut, 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

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