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.

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, Gruyére 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

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 'Mantı'
Yogurt, Butter and Chickpeas with Tomato Sauce

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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

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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

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