



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.

LOUNGE MENU

Snack Plate 🍤🦐🥫🥥🥛🥥🥬

Bruschetta, Fried Mozzarella, Pastrami, Hummus, ‘Rafık’,
Shrimp and Grissini

Cheese Platter 🥛🌿🥫🥬

Roquefort, Camembert, Goat Cheese, Gruyère and Plum Purée

Deli Platter 🥬

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

Bun Sandwich 🥬🥛🌿

Tomato, Lettuce, Pickle and Cocktail Sauce

Smoked Meat / Grilled Chicken / Charbroiled Vegetables

Hamburger 🥬🥛

Smoked Meat, Caramelized Onion, Lettuce, Tomato, Pickle,
Cheddar Cheese and French Fries

Homemade Nachos 🥬🥛

Tortilla Bread, Beef Rib and Kasseri Cheese

Meat Skewer Wrapped in Lavash 🥬🥛

Fillet Steak, Halloumi Cheese and Finely Chopped Salad

Quesadilla 🥬🥛

Chicken, Tomato, Pepper, Cheddar Cheese and Pickle

French Fries 🌿🌿🥬🥫🌿

with Peri Peri Spicy

Barren Potato from Our Village 🥛🥫🥬🌿

Mustard, Basil Sauce and Parmesan Cheese

Grilled Beef Salad 🥬🥛🥫🥛

Spinach, Lettuce, Mushroom, Parsley, Dill, Green Onion with
Halloumi and Soy Sauce

Grilled Chicken Salad 🥛🥛

Iceberg, Avocado, Arugula, Red Onion, Cherry Tomato and Mustard Sauce

Shrimp Casserole 🥬🥛🦐

Butter, Garlic and Local Spicy Sauce

Homemade ‘Manti’ 🥬🥛🥫

Yogurt, Chickpeas with Tomato Sauce and Butter

Penne Arrabbiata 🥬🌿🥛🥫

with Parmesan Cheese

🌿 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.

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 🌿🥛🥚🥛🌿
Walnuts, Pistachios and Clotted Cream

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

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

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

‘Baklava’ 🌿🥛🥛🌿
Ice Cream

Seasonal Fruit Platter 🌿🌿

Ice Cream 🥛🌿
Fruit Salad

🌿 Vegan 🌿 Vegetarian 🌿 Gluten 🥛 Dairy 🥚 Egg 🐟 Fish 🦞 Shellfish 🦞 Crustaceans
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