

WELCOME TO GALATA RESTAURANT



We invite you to an exciting culinary journey of Turkey flavors!

Since 2002, we've been welcoming our guests with genuine Turkish hospitality and great food. On our menu, you will find dishes made with carefully selected local ingredients. Our chefs came from Turkey to share their traditional recipes with you.

We proudly make our own traditional Turkish sweets in-house — enjoy them at the restaurant or take a gift box home for someone special. True to Turkish culinary tradition, all our dishes are 100% Halal.



PLEASE LET YOUR SERVER KNOW OF ANY FOOD ALLERGIES / ALL PRICES ARE
IN RUBLES AND INCLUDE VAT / DISH PRESENTATION MAY VARY FROM PHOTOS

1500g

A traditional Turkish breakfast featuring: menemen or fried eggs with sujuk, two eggs, börek, two types of cold cuts, a mixed cheese platter, fresh cucumbers, cherry tomatoes, bell pepper and green pepper, iceberg lettuce, dill, and parsley.

Served with honey, butter, jam, walnuts, raisins, dried apricots, tahini halva, Turkish delight, and fresh fruit. Includes a pot of Turkish tea.

2900

BIG BREAKFAST



*Dish presentation may vary from photos

BREAKFAST

EVERYDAY
10:00 AM - 2:00 PM



TURKISH BREAKFAST PLATTER 509g

As they say in Turkey: "A good day starts with a long breakfast". Our signature breakfast comes with a sesame simit, egg, Turkish sausages, and three types of cheese. Served with fresh vegetables, olives, honey and tahini paste. Fifteen ingredients on one plate — and every single one is essential

890

*Dish presentation may vary from photos

205/30g CREPES

290

SYRNIKI

HOMEMADE COTTAGE
CHEESE PANCAKES 180g

350

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**FRIED EGGS
WITH PASTIRMA** 150g

390



180g MENEMEN

A classic Turkish egg dish cooked with ripe tomatoes, onions, and two varieties of sweet peppers. Served with fresh dill and black pepper

390



**FRIED EGGS
WITH SUJUK** 143g

390



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180g

CHEESE OMELET
390

VEGETABLE
OMELET 260g
390

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STARTERS

200g EGGPLANT ROLLS
550



ICLI KOFTE 100/40g

Crispy bulgur shells stuffed with juicy minced meat, fried to a perfect golden crisp. Served with fresh parsley, iceberg lettuce, a lemon wedge and pomegranate molasses

290



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250g CACIK

A chilled Turkish yogurt dip with fresh cucumbers and crushed garlic. Finished with aromatic herbs and a drizzle of olive oil

350



CIG KOFTE 147/40g

Spicy, hand-kneaded Turkish bulgur patties, uniquely shaped. Served with iceberg lettuce, fresh parsley, a lemon wedge and pomegranate molasses

390



144g MUSHROOM GUVEC

490



MEAT SARMA 150/40g

490

STRAINED TURKISH YOGURT

200g

290

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**FRESH
VEGETABLE
PLATTER** 505g

990



**SEASONAL
FRUIT
PLATTER** 800g

990



**CHEESE
PLATTER**

370g

1190



**MIXED
MEAT
PLATTER** 290g

1490



Dish presentation may vary from photos

SALADS

SHRIMP
CAESAR SALAD 250g
890



AVOCADO
SALAD 300g
790



CHICKEN
CAESAR SALAD 256g
690



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ROASTED EGGPLANT SALAD 250/30g

Roasted eggplants with bell peppers, tomatoes, garlic and fresh herbs. Dressed with olive oil and pomegranate molasses

590

GAVURDAĞI SALAD 250/30g

A traditional salad from the Gaziantep region. Finely chopped cucumbers, tomatoes and red onions dressed with pomegranate molasses, topped with pomegranate seeds and walnuts

490

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WARM BEEF SALAD 280g

Warm salad with beef tenderloin, bell peppers, zucchini and eggplant, tossed in soy sauce and balsamic glaze. Finished with sesame seeds

950

CRISPY EGGPLANT SALAD 320g

Crispy fried eggplant, cherry tomatoes and a velvety cheese mousse in a sweet-and-sour dressing. Topped with fresh cilantro, seeds and sesame

590



A bowl of Mediterranean salad featuring cucumbers, ripe tomatoes, bell peppers, and red onions, topped with feta cheese and black olives, dressed with olive oil.

MEDITERRANEAN SALAD 300g

Cucumbers, ripe tomatoes, bell peppers and red onions with feta cheese and black olives. Dressed with olive oil

490



A popular Turkish side salad, great with grilled meats. It includes cucumbers, tomatoes, carrots, iceberg lettuce, and sweet corn with pickled red cabbage, fresh herbs, and olive oil.

250/30g SEASONAL SALAD

A popular Turkish side salad, great with grilled meats. Cucumbers, tomatoes, carrots, iceberg lettuce and sweet corn with pickled red cabbage, fresh herbs and olive oil

390



A bowl of Coban Salad, also known as Shepherd's Salad, featuring finely diced cucumbers, tomatoes, and red onions, dressed with pomegranate molasses and served with a lemon wedge.

COBAN SALAD 250/30g

Translated from Turkish as "Shepherd's Salad". Finely diced cucumbers, tomatoes and red onions dressed with pomegranate molasses and served with a lemon wedge for a bright finish

390

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PIZZA

SUPREME PIZZA 690g

All your favorites on one pizza! Smoky hunter sausages, chicken roulade, mozzarella, sweet peppers, black olives and red onions on tomato sauce

1100

CHICKEN PIZZA 680g

Tomato sauce, grilled chicken breast, mozzarella and bell peppers, finished with BBQ sauce and a touch of pesto. Juicy, fragrant and filling

890

FOUR CHEESE PIZZA 590g

Creamy white base with mozzarella, sulguni, blue cheese and aged parmesan. Four premium cheeses, four personalities

990



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MEDITERRANEAN PIDE WITH PASTIRMA 420g

A thin, boat-shaped Turkish flatbread with melted cheese and cured beef (pastirma). Served with an egg yolk in the center — stir it into the filling while the pide is still hot

890

PIDE

256g LAHMACUN

A thin, crispy flatbread topped with spiced minced meat. Served with fresh herbs and vegetables on the side. To eat like a local, pile them on top, squeeze over some lemon and roll it up

490



SELALE PIDE 275g

Our signature boat-shaped pide with a melted cheese center and crusts stuffed with minced beef and fresh spinach

590

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CHEESE PIDE 250g

490



BOHCA PIDE 450g

A large pide fully loaded with sujuk, spinach, minced beef, pastirma and melted cheese. Great for sharing, or for anyone who wants to try several toppings at once

990



280g ASSORTED PIDE

Pide with three fillings: diced beef with vegetables, minced beef and rich melted cheese. A great way to try different flavors in one dish

590

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VEGETABLE GUVEC 380g
590



380g BEEF GUVEC
890



CHICKEN GUVEC 380g
790



380g LAMB GUVEC
890

GUVEC

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**CHICKPEA SOUP
WITH BEEF** 420g
790

420g **BEEF AND BEAN SOUP**
790

*Dish presentation
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250/30g **RED LENTIL SOUP**
420



CREAM OF MUSHROOM SOUP 250g
490



*Dish presentation
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250/30g **CHICKEN SOUP**
490

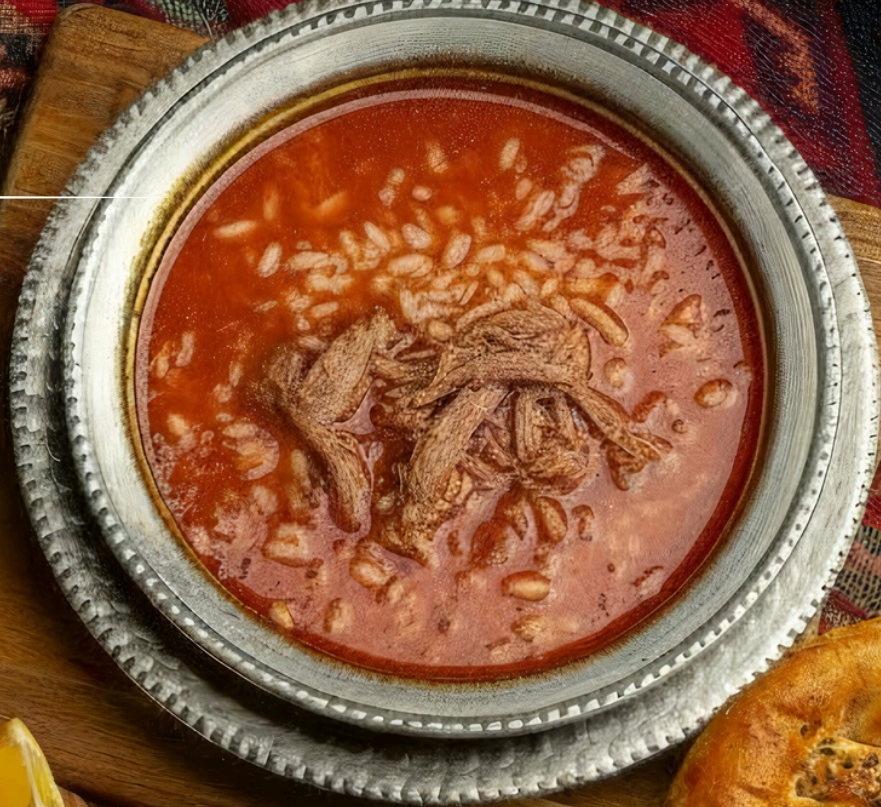


SOUPS

BEYRAN SOUP 300g

A classic Turkish soup with slow-braised shredded lamb, rice, garlic and spices. Simmered for several hours until the broth is thick and full-flavored

590



EZOVELIN SOUP 250/30g

A thick red lentil soup with bulgur, tomato paste and aromatic spices. Served with a fresh lemon wedge. One of the most popular soups in Turkey

420



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LAMB HASHLAMA 606g

Lamb shank slow-simmered until tender in a clear broth with potatoes, carrots and bell peppers. Cooked bone-in, which gives the broth a rich, deep flavor

990



BURGERS



CHICKEN BURGER 323g
870

BEEF BURGER 340g
1090



DONER KEBAB IN PITA 355g

Beef and lamb roasted on a vertical spit over an open flame. Served with fresh vegetables, crispy fries and our house sauce, tucked into warm Turkish pita bread

980

DURUM WRAPS

DONER DURUM WRAP	330g	870
CHICKEN SHISH DURUM WRAP	330g	870
ADANA KEBAB DURUM WRAP	330g	870
URFA KEBAB DURUM WRAP	330g	980
LAMB SHISH DURUM WRAP	330g	1090



BULGUR PILAF	300
POTATO WEDGES	300
FRENCH FRIES	300
TURKISH RICE PILAF	300
BREAD	150

SIDE DISHES
SAUCES
BREAD

MAIN COURSES

275/30g **TURKISH-STYLE STEAK**

Beef steak grilled over charcoal.
Served with Idaho potato wedges
and tomato sauce

1980

LAMB RIBS 420/30g

1530

*Dish presentation
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DONER KEBAB 430/30g

Flame-roasted shaved beef and lamb. Unlike our sandwich version, served platter-style with fries, fresh tomatoes and a grilled hot pepper

1090



316g MANTI

Small Turkish meat dumplings, hand-folded in-house. Served with chickpeas, ripe tomatoes, garlic and Turkish yogurt

590



HUNKAR BEGENDI 230g

Tender braised beef with vegetables over roasted eggplant purée enriched with cream and cheese. The combination is so good it gave the dish its name: "The Sultan's Delight"

790

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GALATA TOWER

GALATA TOWER 590g

Our signature dish, named after Istanbul's most iconic landmark. Urfa kebab, chicken shish and lamb shish wrapped in thin lavash with melted cheese and walnuts. Served with house tomato sauce

1860



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**GRILLED
BONE-IN LAMB** 590g
1640



**GRILLED
BONE-IN CHICKEN** 570g
1090



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310g INEGOL KOFTE

Grilled minced beef sausages over roasted vegetables, ripe tomatoes and garlic. Served with Turkish yogurt, which brings out the flavor of the meat

1090

CHARCOAL-GRILLED VEGETABLES 410g

870



HUNKAR BEGENDI 230g KOFTE

Istanbul-style grilled meatballs over roasted eggplant purée with cream and cheese. A variation of Sultan's Delight, with köfte in place of braised beef

870



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IZGARA KOFTE 430/30g

Hand-shaped spiced minced beef patties, grilled over charcoal for a smoky finish. Served with Turkish rice pilaf, red onion, grilled tomatoes and tomato sauce

1090

340g ALI NAZIK KEBAB

Juicy charcoal-grilled lamb skewers over roasted eggplant mash with garlicky Turkish yogurt

1090

BEYTI KEBAB 415g

Adana kebab with melted cheese, wrapped in thin lavash. Served with Turkish yogurt, grilled tomatoes and roasted peppers

1090

*Dish presentation may vary from photos



375g ISKENDER KEBAB

Flame-roasted shavings of blended beef and lamb. Served over a bed of diced pita bread, drenched in hot tomato sauce, alongside thick Turkish yogurt and charcoal-blistered tomatoes

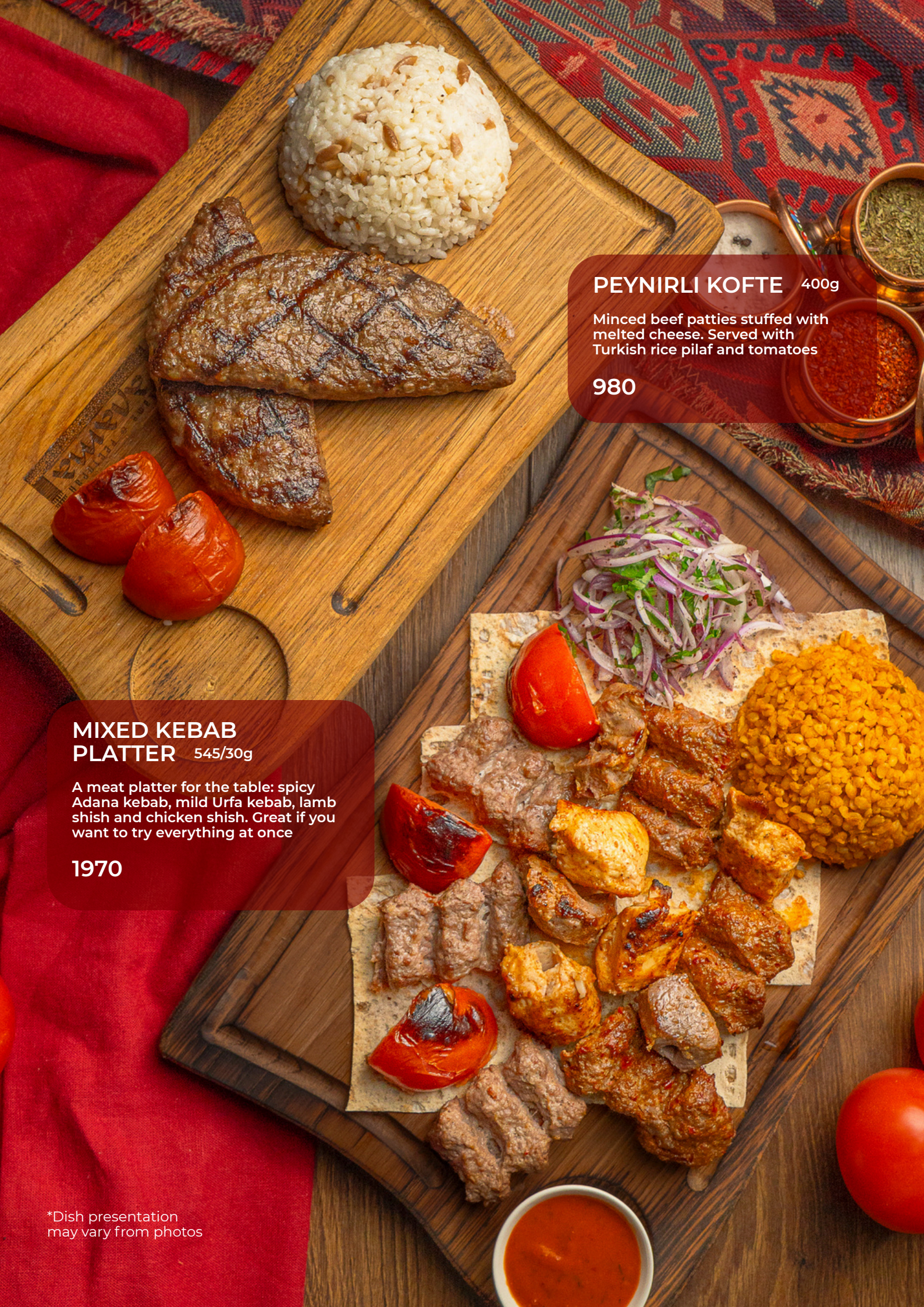
1090

COKERTME 385g

Tender beef cutlet in tomato sauce over garlicky Turkish yogurt, served on a bed of crispy shoestring potatoes

1420

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PEYNIRLI KOFTE 400g

Minced beef patties stuffed with melted cheese. Served with Turkish rice pilaf and tomatoes

980

MIXED KEBAB PLATTER 545/30g

A meat platter for the table: spicy Adana kebab, mild Urfa kebab, lamb shish and chicken shish. Great if you want to try everything at once

1970

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560g **SAC KAVURMA**

Beef tenderloin seared with ripe tomatoes, bell peppers, mushrooms and onions. Served sizzling in a traditional iron sac skillet with bulgur and fresh bread

1860

BABAGANOUSH KEBAB 430g

Minced beef and lamb kebab over roasted eggplant mash with a garlic tomato sauce. Following Turkish tradition, mix the meat into the eggplant base and scoop up the sauce with flatbread

1090

290g **YOGURT KEBAB**

Minced beef and lamb kebab grilled over charcoal. Served on warm lavash with Turkish yogurt and grilled peppers

760

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390/30g **ADANA KEBAB**

Minced beef and lamb grilled on flat skewers over hot coals. Seasoned with Turkish red pepper flakes — the open fire gives it a particularly rich, smoky aroma

1090

URFA KEBAB 390/30g

Minced beef and lamb grilled on skewers over charcoal. Unlike the Adana, it's mild — no hot pepper, just a deep, savory flavor

1090

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**CHICKEN
CHOP SHISH** 380/30g
980



**LAMB LIVER
KEBAB** 390/30g
980



**LAMB
CHOP SHISH** 375/30g
1420



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390/30g LAMB
SHISH KEBAB
1310

CHICKEN 390/30g
SHISH KEBAB
1090

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CHARCOAL-GRILLED SALMON 250/30g

Served with spinach mashed
potatoes, cherry tomatoes
and lemon

1890

CHARCOAL-GRILLED 290/30/50g SEA BREAM

1590



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FISH



**CHARCOAL-GRILLED
SEA BASS** 240/30/50g
1590



240/30/50g **SAC BALIK**
1590



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DESSERTS

BAKLAVA 350g
ASSORTMENT PLATTER
1290



TURKISH
DELIGHT
100g SELECTION
390



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MILK BAKLAVA 100g

390



SAN SEBASTIAN
1pc BURNT CHEESECAKE
450



BAKLAVA
1pc WITH ICE CREAM
650

*Dish presentation
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1pc **SUPANGLE**
450

1pc **KATMER**
690

KESKUL 1pc
350

1pc **SUTLACH**
350

PROFITEROLES 1pc
450

1pc **KUNEFE**
690

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1pc MERINGUE ROULADE
450



RED VELVET
1pc CAKE
350



MERINGUE ROULADE 1pc
450



DUBAI CAKE 1pc
560

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1 pc MEDOVIK
450

NAPOLEON 1pc
450

*Dish presentation
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OREO CHEESECAKE 1pc
450

**RASPBERRY
CHEESECAKE** 1pc
450

**PISTACHIO
CHEESECAKE**
1pc 450

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BAR

COLD DRINKS

BONAQUA STILL WATER	330ml	290
RYCHAL-SU SPARKLING MINERAL WATER	500ml	290

BOTTLED SODAS

COCA-COLA / FANTA / SPRITE	330ml	250
AYRAN	300ml	290
HOMEMADE COMPOTE	300ml	290
RICH JUICE	200ml	290
TARRAGON LEMONADE (TARKHUN)	500ml	290
PEAR LEMONADE (DUCHESS)	500ml	290
SHALGAM	300ml	290

FRESHLY SQUEEZED JUICES

ORANGE	200ml	350
GRAPEFRUIT	200ml	350
APPLE	200ml	350
CARROT	200ml	350
TOMATO	200ml	350
POMEGRANATE	200ml	690



COFFEE

TURKISH COFFEE	50ml	290
ESPRESSO	50ml	120
DOUBLE ESPRESSO	100ml	220
AMERICANO	150ml	220
CAPPUCCINO	200ml	250
LATTE	220ml	250
URBECH RAF	250ml	290
HALVA LATTE	350ml	350



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TRADITIONAL BREWED TURKISH TEA

BY THE GLASS	120ml	120
SMALL TEAPOT	500ml	490
LARGE TEAPOT	1L	790



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MILKSHAKES

TWIX

vanilla ice cream, milk, chocolate drizzle, caramel, cookie crumbs

490

BOUNTY

vanilla ice cream, milk, coconut, chocolate drizzle, coconut syrup

490

SNICKERS

vanilla ice cream, milk, chocolate drizzle, caramel, creamy peanut paste

490

CLASSIC VANILLA

vanilla ice cream, milk, vanilla syrup

490

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MANGO & PASSION FRUIT

mango purée, passion fruit syrup,
fresh lemon juice

490

CLASSIC LEMON

fresh lemons, lemon
juice, simple syrup

490

HOUSE CRAFTED LEMONADES

PINEAPPLE & COCONUT

pineapple juice, fresh lemon
juice, coconut syrup

490

RASPBERRY & GINGER

raspberry purée, fresh lemon
juice, ginger syrup

490

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TROPICAL INFUSION

passion fruit syrup, fresh mint,
cinnamon, cloves, orange, fruit tea base

490 / 790

SEA BUCKTHORN&GINGER

sea buckthorn purée, fresh ginger,
orange, rosemary, green tea base

490

CHERRY PU-ERH

tart cherry juice steeped with aged Pu-erh tea

490 / 790

WILD BERRY INFUSION

Raspberry, cherry syrup, fresh lemon
juice, rosemary and black tea base

490

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SIGNATURE TEAS

KIDS MENU



VEGETABLE STICKS

120g
Juicy carrots, crunchy cucumber, and sweet bell pepper.

190

MEAT DUMPLINGS IN BROTH

122g

Homemade beef dumplings served in broth.

190



HOMEMADE CHICKEN SOUP 200g

Aromatic chicken broth with homemade noodles, carrots, and a quail egg.

290



CHICKEN NUGGETS

160/30g

Tasty chicken breast in golden breading. Choose your side: French fries or creamy mashed potatoes.

260

PIZZA 200g

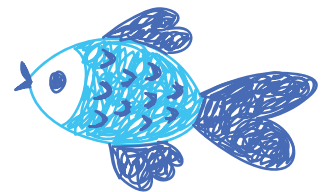
Dough, tomato sauce, melted mozzarella cheese, and sausage.

290

CHEESE STICKS 125g

Crispy mozzarella sticks. Dip them in berry jam!

190



THANK YOU FOR CHOOSING GALATA RESTAURANT! BON APPÉTIT!

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