

## BAŞLANGIÇLAR/STARTERS

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### Günün Çorbası

Soup of the day

### Paçanga Böreği (A-C)

Deep fried phyllo pastry pastrami and tomato filling

### İçli Köfte (A-C-H)

Boiled meatballs stuffed with Turkish herbs and walnuts

### Pastırmalı Humus (G-N)

Pastrami hummus with virgin olive oil

### Çiğ Köfte (A)

Raw ground meat, pounded with onion and pepper, served with lettuce cups

### ✓ Abagannuş (G)

Broiled eggplant, with yoghurt and virgin olive oil

### ✓ Soslu Patlıcan (G)

Tender cubes of eggplants with roasted tomato puree

### ✓ Patlıcan Salatası (C-G)

Barbequed eggplants pureed and lightly mixed with virgin olive oil

### ✓ Tulum Peyniri (G)

Tulum cheese

### ✓ Beyaz Peynir (Dilim) (G)

White Cheese (Slice)

### ✓ Al Biber (O)

Roasted red pepper marinated with herbs and red vinegar

### ✓ Semizotu (G)

Fresh purslane mixed with fresh garlic, olive oil and homemade yoghurt

### ✓ Cevizli Domates Kurusu (H)

Sundried tomatoes with walnuts and virgin olive oil - garlic dressing

### ✓ Üzümlü Ispanak (E-H)

Sauteed Spinach, capsicums and onion served with pine seeds and raisin

### Kuru Patlıcan Dolma (A-C)

Stuffed dried eggplants

### ✓ Portakallı Kereviz (L)

Celery with orange sauce

### ✓ Cacık (G)

Yoghurt with cucumber

### ✓ Kısır (A)

Bulghur salad with parsley, onion, mint and spices

### ✓ Turşu (O)

Marinated pickles

## SALATALAR / SALADS

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### ✓ Toros Salata

Signature salad with finely chopped herbs with special pomegranate dressing

### ✓ Gavurdađı Salata (H)

Cubed tomatoes with finely chopped onions, Turkish herbs and lemon squash on the top

### ✓ oban Salata

Shepherd's Salad. Cubed tomatoes and cucumber mixed with finely chopped onions in virgin oil - lemon dressing

### ✓ Mevsim Salata

Season Salad. Fine cut iceberg lettuce, tomatoes, cucumber and carrots with virgin olive oil - lemon dressing

### ✓ Hellim Salata (G)

Iceberg lettuce and rocket served with cherry tomatoes, Halloumi cheese with virgin olive oil dressing

### Ilık Tavuklu Salata (A-G)

Mediterranean green leaves with slices of grilled chicken

### Şaşlıklı Salata (A-F-G)

Mediterranean green leaves with slices of grilled beef

### ✓ Fattuş Salata (A)

Salad with lettuce, tomatoes, green olives slices and parsley served with black olive paste

### ✓ Gbek Salata

Iceberg lettuce, rocket and cherry tomatoes served with olive oil and lemon juice

### ✓ Tonton Salata (D)

Iceberg salad with light tuna fish

### ✓ Ezme Salata

Special mixture of puree tomatoes, onion, parsley and Turkish herbs

### ✓ Roka Salata (G)

Special mixture of rocket, cherry tomatoes and white cheese

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\* rnlerimizin yanında yer alan harfler ile ilgili ađıklamalara son sayfadan ulařabilirsiniz. / Please find allergen code letters explanations of our menu on the last page.

\* Men ve rnlerimizle ilgili daha detaylı bilgi iin servis ekibine danıřabilirsiniz. / You may consult our service team for more information about the products in the menu.

\* Kuver / Couver 5.00 TL

## TAŞ FIRINDAN / FROM THE WOOD OVEN

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### ✓ Kiremitte Fırın Mantar (G)

Baked mushroom in tlices

### Fındık Peynirli Pide (A-C-G)

Traditional pidette with cheese

### Fındık Lahmacun (A-C)

Traditional pidette with ground seasoned lamb

### Ceviz Lahmacun (A-C)

Traditional pidette with ground seasoned lamb (Medium Size)

### Lahmacun (A-C)

Thin Turkish pizza with ground seasoned meat, herbs and spices

### ✓ Kaşar Peynirli Pide (A-C-G)

Traditional Turkish pizza with cheese

### ✓ Tulum Peynirli Pide (A-C-G)

Traditional Turkish pizza with tulum cheese

### ✓ Zeytinli Pide (A-C-G)

Traditional Turkish pizza with olive and cheese

### ✓ Ispanaklı Pide (A-C-G)

Traditional Turkish pizza with spinach

### ✓ Patlıcanlı Pide (A-C-G)

Traditional Turkish pizza with eggplant

### Kıymalı ve Kaşar Peynirli Pide (A-C-G)

Traditional Turkish pizza with ground seasoned lamb and cheese

### Kuşbaşı ve Kaşar Peynirli Pide (A-C-G)

Traditional Turkish pizza with chopped meat and cheese

### Kavurmalı Pide (A-C)

Traditional Turkish pizza with roasted lamb

### Sucuklu Pide (A-C)

Traditional Turkish pizza with Turkish style spiced beef sausage

### ✓ Sebzeli Pide (A-C)

Traditional Turkish pizza with vegetable

### Karışık Pide (A-C-G)

Traditional Turkish pizza with chopped and roasted beef, sausage, cheese and minced meat

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# OCAKBAŞINDAN / FROM THE GRILL

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## Çöp Şiş (A)

Small cubes of marinated lamb (Barbequed)

## Köşebaşı Kebab (Acılı / Acısız) (A)

Signature lamb kebab, hand ground daily and marinated with Turkish spices (Spicy/ Mild)

## Tarsusi Kebab (A)

Special version of Köşebaşı Kebab with extra onion

## Beyti Kebab (A-G)

Minced lamb kebab with chopped parsley rolled in thin pastry

## Patlıcanlı Kebab (A)

Minced lamb kebab with barbequed eggplants

## Şaşlık Kebab (A-F-G)

Barbequed slices of specially marinated beef and onion rings

## Terbiyeli Şiş (A-G)

Tender cubes of marinated lamb (Barbequed)

## Alinazik (A-G)

Minced lamb kebab over a mixture of yoghurt, eggplant and garlic puree

## Pirzola (A) (Kalem / Porsiyon)

Grilled lamb chops with virgin olive oil and Turkish spices (Piece/Portion)

## Kaburga (A)

Barbequed ribs seasoned with Turkish spices

## Köşebaşı Köfte (A)

Grilled meatballs

## Fıstıklı Kebab (A-H)

Special version of Köşebaşı Kebab with green pistachio

## Küşleme (A-G)

Special tender cubes of marinated lamb

## Dana Şiş (A-G)

Special tender cubes of beef

## Sebzeli Kebab

Special version of Köşebaşı Kebab with seasonal vegetables

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\* Taze baharat kokularının etin aromasıyla buluştuğu, üzerinde buhar ile servis edilen kuzu, dana ve tavuk çeşitleri Köşebaşına özel şekilde marine edilip, kömür ateşinde lezzetini kaybetmeden ve kurumadan pişirilmektedir. / Marinades at Köşebaşı, we use a variety of marinades, each of which are applied for a certain period of time to bring out the full flavor.

\* Menüde değişiklik yapılması (menüden çıkarılması ya da o gün olmayan ürünler için) hakkı mevcuttur. / Köşebaşı has right to change the menu items.

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## ŞEFİN SPESİYALLERİ /CHEF'S SPECIALS

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Çocuk Mini Burger (3'lü) (A-G)  
Kids Mini burger (3 pcs)

Dana Antrikot (250 gr) (A)  
Barbequed rib steak

Dana Bonfile Steak (250 gr) (A)  
Grilled filled steak

Dana Pirzola (450 gr) (A)  
Grilled beef chops

Tavuk Şiş (A-G)  
Spiced tender cubes of marinated chicken (barbequed)

Tavuk Kanat (A-G)  
Chicken wings marinated with virgin oil and Turkish spices

Piliç Tarsusi Kebap (A)  
Special version of Köşebaşı Kebap with chicken and extra onion

Köşebaşı Burger (150 gr) (A-G)  
Grilled homemade meatball burger with fries

Dana Lokum Bonfile (A-G)  
Special marinated Köşebaşı beef meat

Kuzu Lokum (A-G)  
Special marinated Köşebaşı lamb meat

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Tahinli Kabak



Künefe



Sütlaç



Katmer

**Künefe (A-G-H)**

Oven baked kadaifi with molten cheese center, syrup and kaymak

**Dondurmalı İrmik Helvası (A-E-G)**

Semolina dessert with ice cream

**Fırın Sütlaç (A-G)**

Rice pudding

**Atom (G-H)**

Layers of banana, honey and walnut

**Tahinli Aydın Kabak Tatlısı (G-H-N)**

Pumpkin dessert with syrup and crushed sesame seeds

**Ayva Tatlısı\* (G-H)**

Quince dessert with syrup

**Dondurma (G)**

Ice cream

**Karışık Meyve**

Mixed seasonal fruits

**Serpme Meyve**

Mix fruits

**Sufle (A-G)**

Soufflé

**Katmer (A-G-H)**

Phyllo pastry with clotted cream and pistachio

\*Mevsimsel / Seasonal



## ALERJİ veya GIDA İNTOLERANSINI TETİKLEYEBİLECEK OLAN İLGİLİ MALZEMELER HAKKINDA BİLGİLENDİRME INFORMATION ABOUT THE RELATED MATERIALS WHICH CAN CONTACT ALLERGY OR FOOD INHIBITORS

Bir adlandırma, ancak tanımlanan maddenin veya bundan üretilen ürünün nihai üründe malzeme olarak bulunması durumunda yapılır.

Designations are provided if the designated substances or products created from these substances are contained in the end product as an ingredient.

14 ana alerjenin tanımlaması, yasal düzenlemeler doğrultusunda yapılır (AB gıda bilgilendirme yönetmeliği 1169/2011). Buna ek olarak, gıda alerjileri veya intoleranslarına yol açabilecek başka maddeler de vardır. The 14 main allergens are labelled according to legal stipulations (EU - Food Information to Consumers Regulation 1169/2011). In addition to these, there are also other substances that can induce food allergies or intolerances.

İtinâlı bir şekilde hazırlanmalarına rağmen yemeklerimiz, tanımlanan malzemelerin yanında, mutfaktaki üretim süreçlerinde kullanılan diğer maddelerin izlerini de içerebilir. Despite the fact that our food is prepared with great care, traces of other substances, used during the production process in the kitchen, may be contained in our foods in addition to the designated ingredients.

Herhangi bir yiyeceğe alerjiniz varsa lütfen belirtiniz.  
*Please indicate if you have any food allergies.*

 Vejetaryen / Vegetarian

Kısa tanımlama Abbreviation	Harf kodu Letter code
Gluten içeren tahıllar Gluten containing grains	A
Kabuklular Crustaceans	B
Yumurta Egg	C
Balık Fish	D
Yer fıstığı Peanut	E
Soya Soy	F
Süt veya laktöz Milk or lactose	G
Kuruyemiş Edible nuts	H
Kereviz Celery	L
Hardal Mustard	M
Susam Sesame	N
Sülfidler Sulphites	O
Acı baklalar Lupines	P



## İÇECEKLER / BEVERAGES

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*Coca-Cola* *Coca-Cola light* *Coca-Cola zero*



**damla**  
minera

Ayran  
Drink made of yoghurt

Şalgam Suyu  
Turnip juice

Limonata  
Lemonade

## SICAK İÇECEKLER / HOT BEVERAGES

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Nescafe

Espresso

Türk Kahvesi  
Turkish Coffee

Çay  
Tea

## KAHVALTI / BREAKFAST

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Serpme Kahvaltı  
Mix Breakfast

Sucuklu Yumurta  
Omlette with Turkish sausage

Kavurmalı Yumurta  
Omlette with Turkish traditional braised meat

Sucuk Tava  
Traditional Turkish sausage



## ALKOLLÜ İÇECEKLER / ALCOHOLIC BEVERAGES

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RAKI

Duble

20 cl

35 cl

50 cl

70 cl

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Tekirdağ Gold Rakı

Tekirdağ Rakı

Tekirdağ Rakı No:10

Tekirdağ Kavrulmuş Anason

Yeni Rakı Ala

Yeni Rakı

Yeni Rakı Yeni Seri

Ustaların Karışımı

Altnbaş Rakı

Kulüp Rakı

Efe 3 Distile (Kara Efe)

Efe Yaş Üzüm Rakısı

Efe Rakı Organik

Efe Gold

Sarı Zeybek

Beylerbeyi Göbek Rakı

## BİRA / BEER

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Efes 33 cl  
Turkish Beer

Miller

Bomonti (Filtresiz/unfiltered) 50 cl

Bomonti 33cl

Efes Malt 33cl

**Prestige Boğazkere, Kavaklıdere**

Tam gövdeli, olgun ve güçlü tanenli, zengin, kompleks ve uzun / Full bodied, well balanced strong tannins, rich and complex flavoured, long

**Prestige Öküzgözü, Kavaklıdere**

Dengeli, gövdeli, uzun / Well balanced , full bodied and long

**Prestige Kalecik Karası 2008, Kavaklıdere**

Zarif, aroma zenginliğine sahip, yapılı, dengeli ve damakta uzun / Elegant, rich flavoured, structured, well-balanced and long

**Egeo Cabernet Sauvignon - Merlot, Kavaklıdere**

Yumuşak tanenli dengeli, gövdeli ve uzun / Well-balanced with soft tannins, full bodied and long

**Egeo Cabernet Sauvignon, Kavaklıdere**

Zengin, gövdeli ve uzun / Rich, full-bodied and long

**Egeo Syrah, Kavaklıdere**

Gövdeli, uzun ve zarif / Long, full-bodied and elegant

**Selection Öküzgözü - Boğazkere, Kavaklıdere**

Güçlü, gövdeli ve uzun / Powerful, full-bodied and long

**Yakut, Kavaklıdere**

Kırmızı meyve ve baharat aromaları ile yoğun ve kalıcı / Intense and long with red fruits and spicy aromas

**Yakut (37,5 cl), Kavaklıdere**

Kırmızı meyve ve baharat aromaları ile yoğun ve kalıcı / Intense and long with red fruits and spicy aromas

**Angora, Kavaklıdere**

Yoğun kırmızı meyveler, vişne, kiraz, erik / Intense red fruits, cherries, plum

**Angora (37,5cl), Kavaklıdere**

Yoğun kırmızı meyveler, vişne, kiraz, erik / Intense red fruits, cherries, plum

**Alçitepe Cabernet Sauvignon - Shiraz, Doluca**

Dengeli, güçlü, damakta kalıcı / Balanced, powerful, long signium

**Cabernet Sauvignon - Shiraz - Öküzgözü, Doluca**

Fıçıda eskitilmiş, güçlü, meyvemsi, damakta kalıcı / Aged in oak, powerful, fruity, long

**Sarafin Cabernet Sauvignon, Doluca**

Fıçıda eskitilmiş, gövdeli, damakta kalıcı / Aged in oak, full-bodied, long

**Sarafin Merlot, Doluca**



### DLC Boğazkere, Doluca

Fıçıda eskitilmiş, damakta kalıcı, güçlü / Aged in oak, strong

### DLC Cabernet Sauvignon - Merlot, Doluca

Fıçıda eskitilmiş, gövdeli, meyvemsi / Aged in oak, full-bodied, fruity

### DLC Öküzgözü, Doluca

Fıçıda eskitilmiş, dengeli, yuvarlak / Aged in oak, balanced, round

### Cabernet Sauvignon Reserve, Büyülübağ

Güçlü, gövdeli, damakta kalıcı / Powerful, full-bodied, long

### Öküzgözü - Boğazkere Büyülübağ & Vedat Milor

Güçlü, etkinliği uzun, anason, taze çekilmiş karabiber, kuru erik bukleleri / Strong, long finish, aniseed, grinded fresh black peppercorn, prune bouquet

### Cabernet Sauvignon - Merlot Büyülübağ & Vedat Milor

Kompleks bukeli, zarif dengeli, yeşil biber, tarçın, kırmızı meyveler / Komplex bouquet, delicate, well balanced, green pepper, red fruits flavors

### Syrah - Tempranillo - Grenache Büyülübağ & Vedat Milor

Zarif, güçlü, gövdeli, kırmızı meyve aromalı / Delicate, strong body, red forest fruits flavors

### Nodus Cabernet Franc - Merlot, Pamukkale

18 ay fıçıda dinlendirilmiş, burunda yeşil biber, tatlı kara dut, damakta kavrulmuş tadlar / 18 months in oak, on the nose green pepper, sweet mulberry and blueberry. In mouth you get roasted taste in an elegant structure with long finish

### Nodus Cabernet Sauvignon, Pamukkale

16 ay fıçıda dinlendirilmiş, burunda siyah kiraz, çilek, tütün aromaları, damakta tarçın, fındık, güçlü gövdeli / 16 months in oak, on the nose dark cherry, strawberry tobacco and green pepper. In mouth cinnamon, nut and roasted flavours

### Anfora Öküzgözü - Boğazkere, Pamukkale

Damakta ferah, diri, tanenli, yapılı, canlı ve uzun bitişli / Lively in the mouth with good acidity and fresh tannins

### Senfoni Shiraz - Merlot - Kalecik Karası, Pamukkale

Zarif, dengeli kiraz, erik ve karabiber dokunuşları ile kalıcılığı uzun / Well balanced and long finished, red fruits aroma like cherry and red plum with hint of black pepper

## BEYAZ ŞARAPLAR / WHITE WINES



### Çankaya, Kavaklıdere

Taze beyaz etli meyveler ile yoğun canlı, akıcı / Long with fresh fruits, lively, smooth

### Çankaya (37,5 cl), Kavaklıdere

Taze beyaz etli meyveler ile yoğun canlı, akıcı / Long with fresh fruits, lively, smooth

### Angora, Kavaklıdere

Yoğun meyve aromalarına sahip, canlı, yuvarlak, dengeli / Lively, round and well-balanced with intense and long lasting fruit flavours

### Angora (37,5 cl), Kavaklıdere

Yoğun meyve aromalarına sahip, canlı, yuvarlak, dengeli / Lively, round and well-balanced with intense and long lasting fruit flavours

### Sarafin Chardonnay, Doluca

Fıçıda eskitilmiş, gövdeli, meyvemsi / Aged in oak, full-bodied, fruity

### Sarafin Sauvignon Blanc 2010, Doluca

Canlı, serinletici, meyvemsi / Crisp, refreshing, fruity

### Senfoni Chardonnay - Suvignon Blanc - Sultaniye, Pamukkale

Ön burunda elma, armut ve ananas, arkadan gelen sarı limon damakta greyfurt ile buluşur / The nose offers up aromas of lemon, pineapple and pear complemented by grapefruit touches

## ROZE ŞARAPLAR / ROSE WINES

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### Lal, Kavaklıdere 70cl

Meyvemsi, canlı, akıcı / Fruity, lively, smooth

### Lal, Kavaklıdere 37,5cl

Meyvemsi, canlı, akıcı / Fruity, lively, smooth

## KÖPÜKLÜ ŞARAPLAR / SPARKLING WINES

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### Altın Köpük, Kavaklıdere

Meyvemsi, canlı, damakta kalıcı / Fruity, lively, long

### İnci Damlası, Kavaklıdere

## KADEH ŞARAPLAR / GLASS OF WINES

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### Kırmızı / Beyaz

Red / White