

## MEZE ÇEŞİTLERİ MEZE STARTERS

Please check our display window  
for more tasty & seasonal meze.

ACILI EZME	250	SARIMSAKLI CEVİZ	250
Spicy Turkish Salsa		Walnuts with Garlic	
ATOM	250	KAYA KORUĞU	250
Yoghurt with Chili Oil		Rock Grove Salad	
DENİZ BÖRÜLCE	290	KÖPOĞLU	250
Sea Beans Salad		Yoghurt with Eggplant	
DİLİM PEYNİR	145	KÖZLENMİŞ BİBER	250
Slice of Cheese		Roasted Peppers	
DOMATES KURUSU	290	KURU CACIK	250
Dried Tomatoes		Turkish Tzatziki	
FAVA	290	PANCAR	250
Mashed White Beans		Beetroot Salad	
GİRİT MEZE	290	ŞAKŞUKA	250
Cheese Dip with Nuts		Eggplant Salad with Tomato	
HAYDARI	250	YOĞURTLU SEMİZ OTU	250
Yoghurt with Dill		Purslane with Yoghurt	
HUMUS	250	YOĞURTLU KABAK	250
Hummus		Zucchini with Yoghurt	
KAVUN	145	ZAHTER	250
Melon		Fresh Thyme Salad	
BROKOLİ	250	ZEYTİNYAĞLI ENGINAR	290
Broccoli		Artichoke with Olive Oil	
PATLICAN SALATASI	250	ZEYTİNYAĞLI TAZE FASULYE	250
Roasted Eggplant Salad		Fresh Green Beans with Olive Oil	
		ACUR TURŞUSU	250
		Acur Pickles	

## DENİZ MAHSÜLLÜ MEZELER SEAFOOD MEZE

KARİDES SOĞUŞ	620
Shrimp Salad	
AVOKADOLU KARİDES	390
Shrimp with Avocado	
AHTAPOT SALATASI	620
Octopus Salad	
ÇİROZ	420
Mackerel Fish	
LAKERDA	290
Pickled Bonito	
LEVREK MARİN	420
Marinated Sea Bass	
İSLİ BALIK	420
Smoked Fish	

## SALATALAR SALADS

ÇOBAN SALATASI	390
Shepherd's Salad	
MYNOS SALATASI	390
Mixed Salad	
KARİDES VE AVOKADOLU SALATA	850
Salad with Shrimp and Avocado	
YEŞİL SALATA	390
Green Salad	
YUNAN SALATASI	420
Greek Salad	
KAŞIK SALATASI	420
Finely chopped Turkish Salad	
PEYNİRLİ ROKA DOMATES SALATA	420
Arugula Salad with Tomatoes and Cheese	



## ARA SICAK HOT STARTERS

BALIK ÇORBASI Fish Soup	550
KARİDES MANTI Shrimp Dumplings with Yoghurt	720
KALAMAR TAVA Deep-fried Calamari Rings	720
KARİDES TAVA Fried Shrimp in Garlic Butter	720
ÇITIR KARİDES (1 adet) Crispy Shrimp Tempura (1 piece)	240
KARİDES GÜVEÇ Shrimp Stew in Butter	780
SOSLU KARİDES Shrimp in Special Sauce	780
PATLICAN KAYIĞI Oven-baked Eggplant Boat with Seafood	780
MYNOS ROLL Octopus and Calamaris with Chef's Sauce	950
BALIK KOKOREÇ Fish Kokorech	750
YAPRAK SARMA Stuffed Grape Leaf with Rice	350
LEVREK PAZI SARMA Seabass and Chard Wrap	520
LEVREK SİMİT Sea Bass Simit	420
LEZZET TOPU Flavor Ball with Shrimp, Squid, Pine Nuts and Cheddar Cheese	310
LEVREK FUME Smoked Sea Bass	680
OKYANUS BÖREĞİ Fried Seafood Roll with Calamari, Shrimp, Octopus, Cheese and Vegetables	450
PAÇANGA BÖREĞİ Fried Pastrami Roll	350



## IZGARA DENİZ ÜRÜNLERİ GRILLED SEAFOOD

AHTAPOT IZGARA (1kg için fiyat) Grilled Octopus (per kg)	5500
JUMBO KARİDES IZGARA (1kg için fiyat) Grilled Jumbo Shrimp (per kg)	5100
KALAMAR IZGARA Grilled Baby Calamari (per portion)	720

## SEBZELİ VEGGIE

ENGİNAR IZGARA Grilled Artichoke	310
ASMA YAPRAKTA HELLİM IZGARA Grilled Hellim Cheese on Vine Leaves	250
KIZARMIŞ İSTİRİDYE MANTARI Fried Oyster Mushroom	450
MANTAR DOLMA Stuffed Mushrooms with Cheese	280
SİĞARA BÖREĞİ Fried Lor Cheese Roll	350
PATATES TAVA French Fries	280
KABAK ÇİÇEĞİ DOLMA Stuffed Zucchini Blossoms	320
PAZI KAVURMA Roasted Chard	380



## ANA YEMEK MAIN COURSES

<b>DENİZ MAHSULLU MAKARNA</b> Seafood Pasta	1100
<b>PORTAKAL SOSLU SOMON IZGARA</b> Grilled Salmon with Orange Sauce	850
<b>KÖRİ SOSLU TAVUK</b> Chicken with Curry Sauce	680
<b>KÖFTE IZGARA</b> Grilled Meat Balls	680
<b>ÇÖKERTME KEBAP</b> Thinly Sliced Beef with Yogurt and Fried Potato Sticks	880
<b>PİRZOLA IZGARA</b> Lamb Chops with Grilled Vegetables	1100
<b>BONFILE</b> Beef Tenderloin served with Pepper Sauce and Fried Potato Sticks	1250

## BALIKLAR FRESH FISH

Please ask your waiter for daily prices.

**IZGARA / BUĞULAMA / KAVURMA / TUZDA**  
Grilled / Steamed / Pan-Fried with Vegetables / Salt-Baked



**İSKORPİT**  
Scorpion Fish

**KALKAN BALIĞI**  
Turbot

**BARBUN**  
Red Mullet

**DÜLGER**  
John Dory Fish

**GRANYÖZ**  
Granos Fish

**ÇİPURA**  
Sea Bream

**DİL BALIĞI**  
Sole Fish

**SİNARİT**  
Common Dentex

**LAGOS**  
Grida Fish

**LEVREK**  
Sea Bass

**FENER BALIĞI**  
Monkfish

**MERCAN**  
Common Pandora Fish

Depending on the season we serve a variety of fresh fish and seafood of the Aegean coast.  
We will always help you to make the best choice from our favourites.



## TATLILAR DESSERT

Enjoy our Turkish desserts or  
seasonal fruit accompanied by traditional  
Turkish coffee or tea.

<b>BAKLAVA DONDURMALI</b> Baklava with Ice Cream	350
<b>CEVİZLİ İNCİR TATLISI</b> Fig with Walnut	320
<b>DONDURMA</b> Ice Cream Bowl	290
<b>DONDURMALI İRMİK</b> Semolina with Ice Cream	350
<b>FIRIN HELVA</b> Oven-Baked Helva	350
<b>KABAK TATLISI</b> Sweet Pumpkin	320
<b>MEYVE TABAĞI</b> Fruit Plate	420
<b>AYVA TATLISI</b> Quince Dessert	320
<b>KIBRIS TATLISI</b> Dessert with Walnut and Coconut	320
<b>BAL BADEM</b> Honey Caramel Almond Souffle	380
<b>TATLI TABAĞI</b> Mixed Dessert Plate	750

## ÇAY & KAHVE TEA & COFFEE

<b>ÇAY</b> Turkish Tea	95
<b>BİTKİ ÇAY</b> Herbal Tea	105
<b>TÜRK KAHVESİ</b> Turkish Coffee	140



## KAHVALTI BREAKFAST

KAHVALTI Turkish Breakfast	680
MENEMEN Scrambled Eggs Turkish Style with Mashed Tomato and Green Pepper	250
SAHANDA YUMURTA Eggs Sunny Side Up	210
SUCUKLU YUMURTA Eggs Sunny Side Up with Turkish Sausage	330

## ÇAY & KAHVE TEA & COFFEE

ÇAY Turkish Tea	95
BİTKİ ÇAY Herbal Tea	105
TÜRK KAHVESİ Turkish Coffee	140

## MEŞRUBATLAR SOFTDRINKS

LİMONATA Lemonade	180
ICE TEA Şeftali / Limon Peach / Lemon	180
MEYVE SULARI Fruit Juice	180
COCA-COLA ORJİNAL / LIGHT / ZERO	180
FANTA / SPRITE	180
TAZE PORTAKAL SUYU Fresh Orange Juice	215
REDBULL	210
SCHWEPES	180
AYRAN	180



**MYNOS**  
SEAFOOD & MORE