

ORTAKÖY

TURKISH STEAKHOUSE



The Art of Turkish Dining

At **Ortaköy**, our menu celebrates the heart of Turkish dining — generous meze, charcoal-grilled flavors, and food made to be shared.

Inspired by the spirit of Istanbul, we blend time-honored recipes with a modern touch, using fresh ingredients and balanced flavors.

From handcrafted kebabs to premium cuts from the butcher's block, every dish is prepared with care. This is dining meant to be enjoyed slowly, together, and full of character.

FROM THE MEZE TABLE

GIRIT Three types of cheese blended with Turkish pesto and olive oil. (N, D, V)	5\$
MUHAMMARA A rich roasted red pepper dip with walnuts and pomegranate molasses. (W, N)	5\$
HUMMUS Creamy chickpeas mixed with tahina, lemon, and garlic. (W)	4\$
ATOM Smoky eggplant with yogurt, chili pepper, and garlic. (D, V)	4\$
BABAGANNUS Chargrilled eggplant with roasted peppers, red onion, and parsley. (W)	4\$
MIX MEZE PLATE A tasting platter of five Turkish dips, perfect for sharing. (V, D, N)	9\$

FROM THE GARDEN AND COAST

ORTAKÖY SALAD Mixed greens with goat cheese, raisins, almonds, and pomegranate, finished with the chef's special dressing. (D, N) Add Shrimps 750 Chicken 420 Beef Tagliata 480	8\$
OTTOMAN SALAD A refreshing mix of tomatoes, peppers, cucumber, walnuts, and herbs with pomegranate dressing. (V, N)	8\$
ROCKET & PARMESAN Rocket leaves with cherry tomatoes, red onion, walnuts, parmesan, and balsamic glaze. (D, V) Add Salmon 11\$	8\$
ORTAKÖY CARPACCIO Thinly sliced tenderloin with parmesan, rocket, capers, and mustard dressing. (D)	12\$
BEEF TARTAR TACO Hand-cut tenderloin with spices and herbs, served in a crisp taco shell. (G)	13\$
ORTAKÖY BOARD A gourmet selection of homemade salami, assorted cheeses, and honey. (D, G)	15\$
DYNAMITE SHRIMPS Crispy shrimp tossed in a spicy Turkish dip and lemon. (S, G)	11\$
ISTANBUL KEBAB Crispy meat rolls with yogurt and a drizzle of honey. (D, G)	10\$

FROM THE TURKISH GRILL

SHASHLIK KEBAB Marinated beef cubes grilled with vegetables. (D)	19\$
ADANA KEBAB Hand-minced lamb kebab with a medium spice.	18\$
URFA KEBAB Hand-minced lamb kebab, mildly seasoned.	18\$
CHICKEN SHISH KEBAB Chargrilled chicken skewers, Turkish style.	15\$
CHICKEN BBQ Specially marinated chicken skewers, smoky and tender. (N, D, G)	15\$
EGGPLANT KEBAB Lamb kebab layered with grilled eggplant.	18\$
ORTA KEBAB Chef's signature mixed kebab platter. (D)	45\$
ALI NAZIK KEBAB Kebab skewers over roasted eggplant and tomato, topped with yogurt and pistachio. (D, N)	18\$

MIX GRILL KEBAB

A feast of lamb chops, Adana kebab, chicken shish, and meatballs.

For two: 34\$ | For four: 52\$

FROM THE BUTCHER'S BLOCK

Premium cuts, grilled to perfection — choose your favorite side and sauce.

T-BONE (520-600gr) A classic favorite — rich in flavor with the tenderness of fillet and the depth of striploin. 65\$	
DALLAS STEAK (520-600gr) A hearty, well-marbled cut known for its bold beef flavor. 65\$	
PORTERHOUSE (850-950gr) The perfect balance of fillet and sirloin — ideal for sharing. 104\$	
TOMAHAWK (850-1000gr) Impressively large and juicy rib steak with the bone left in for extra flavor. 112\$	
RIB-EYE (250-280gr) Tender, juicy, and perfectly marbled. 45\$	
STRIPLOIN (250-280gr) Lean, flavorful, and grilled to your liking. 58\$	
TENDERLOIN (220-250gr) The most tender cut, buttery and delicate. 65\$	
BUTCHER'S DELIGHT Thinly sliced beef fillet, simply seasoned and seared. 36\$	
ASADO SHORT RIB (1kg - for two) Slow-cooked short rib, rich and melt-in-the-mouth. (D) 73\$	
MEATBALLS & CHEESE Homemade beef meatballs topped with melted cheese and served with fries. (N, D, G) 14\$	
STEAK MATADOR Sliced tenderloin cooked in butter, garlic, and herbs. (D, G) For two: 34\$ For four: 49\$	
LAMB RACK (1.5kg - for 2-3) Tender rack of lamb, chargrilled and full of flavor. 76\$	
LAMB CHOPS (280gr) Juicy, grilled lamb chops served straight from the flame. 22\$	

SIDES

Choose any to accompany your favorite cut.

HAND-CUT FRIES Crispy homemade fries tossed with truffle and parmesan. (D, V)	8\$
FRENCH FRIES Classic golden fries, lightly salted. (G, V)	4\$
GRILLED CORN Charred corn brushed with butter and sea salt. (D, V)	3\$
SPINACH SAUTÉ Wilted spinach with olive oil and garlic. (D, V)	3\$
BULGUR PILAF Turkish-style bulgur cooked with herbs and tomato. (G, V)	5\$
MASHED POTATOES Smooth, buttery mashed potatoes. (D, V)	5\$
GRILLED VEGETABLES Seasonal vegetables grilled to perfection. (D, V)	4\$

SAUCES

Select the perfect complement to your steak.

Pepper Sauce (G, D) | Mushroom Sauce (D, V) | Cheese Sauce (D, V)
2\$ per item

FROM THE SEA AND STOVE

SALMON STEAK Grilled salmon fillet with a hint of lemon butter. (S)	22\$
GRILLED TIGER PRAWN Jumbo tiger prawns brushed with butter and herbs, served hot off the grill. (D, S)	34\$
MUSHROOM RISOTTO Creamy risotto with mushrooms, butter, and parmesan. (D, V)	10\$

FROM THE PASTRY COUNTER

TURKISH KÜNEFE Crispy künefe filled with warm sweet cheese and topped with a scoop of ice cream. (G, D, N)	9\$
TURKISH KATMER Crisp pastry filled with pistachio, served warm with ice cream. (G, D, N)	12\$
CHOCOLATE BROWNIE Rich, fudgy brownie served warm with a scoop of ice cream. (G, D, N)	10\$
SEASONAL FRUIT PLATE Freshly sliced seasonal fruits for a light finish. (W)	12\$
ICE CREAM Please ask your server for today's selection. (D)	3\$

W Vegan Dish / V Vegetarian Dish / G Contain Gluten / D Contain Dairy
S Contain Seafood / N Contain Nuts

All prices are inclusive of 12% service charge and 14% VAT

BEVERAGES



SOFT DRINKS

COCA-COLA, COLA LIGHT, SPRITE, FANTA	3\$
TONIC WATER, SODA WATER	3\$
WATER Small 3\$ Large 4\$ Sparkling 3\$	
JUICES Mango, Orange, Guava, Apple, Pineapple	3\$
SQUEEZED FRUIT JUICE Orange, Mango, Guava, Strawberry	4\$
ENERGY DRINKS Red Bull Red Bull Sugar Free	5\$

HOT BEVERAGES

ESPRESSO	4\$
AMERICANO	4\$
CAPPUCCINO	4\$
CAFFÈ LATTE	4\$
TURKISH COFFEE	4\$
FRENCH COFFEE	4\$
NESCAFÉ	3\$
SELECTION OF TEA	3\$
HOT CHOCOLATE	4\$
VANILLA LATTE	5\$
CARAMEL LATTE	5\$

ICED COFFEE

MOCHA FRAPPE WITH CHOCOLATE CHIPS	5\$
CARAMEL FRAPPE	5\$
ORANGE ESPRESSO	5\$
NUTELLA ICED COFFEE	5\$

MILKSHAKES

STRAWBERRY	6\$
CHOCOLATE	6\$
COCONUT ESPRESSO	6\$
OREO	6\$

BEER

SAKARA GOLD 4%	6\$
STELLA 4.5%	6\$
HEINEKEN 5%	6\$
BIRELL (Non-Alcoholic)	4\$

WINE

WHITE		G / B
LAYALI Chardonnay & Vermentino	7\$	/ 25\$
OMAR KHAYYAM Sultanine Blanche	7\$	/ 25\$
SHAHRAZADE Chardonnay & Vermentino	7\$	/ 25\$
CHÂTEAU BYBLOS Chardonnay & Sauvignon		28\$
BAILA Verdejo, Spain		30\$
NALA Chardonnay & Sauvignon Blanc		43\$
CAPE BAY Chardonnay, South Africa		43\$
CHÂTEAU DE GRANVILLE Semillon, France		47\$
RED		G / B
LAYALI Cabernet Sauvignon & Merlot	7\$	/ 25\$
OMAR KHAYYAM Bobal, Egypt	7\$	/ 25\$
SHAHRAZADE Cabernet Sauvignon & Merlot	7\$	/ 25\$
CHÂTEAU BYBLOS Cabernet Sauvignon & Syrah		28\$
BAILA Tempranillo, Spain		30\$
NALA Pinotage-Shiraz, South Africa		43\$
CAPE BAY Merlot & Syrah, South Africa		43\$
CHÂTEAU DE GRANVILLE Cabernet Sauvignon, Merlot & Franc		47\$

ROSÉ WINE		G / B
LAYALI Grenache & Montepulciano	7\$	/ 25\$
OMAR KHAYYAM Sultanine Blanche & Bobal	7\$	/ 25\$
SHAHRAZADE Grenache & Montepulciano	7\$	/ 25\$
BAILA Tempranillo, Spain		30\$

EGYPTIAN SPARKLING WINE		
VALMONT WHITE Viognier & Marsanne		43\$
VALMONT ROSÉ Viognier & Marsanne		43\$
LE BARON WHITE Chardonnay		50\$
LE BARON ROSÉ Chardonnay & Pinot Noir		50\$

COCKTAILS

BUILD YOUR OWN MOJITO Classic or with a local twist — ask your bartender for seasonal flavors and create your own signature mix Virgin 4\$ Alcoholic 14\$	
BUILD YOUR OWN SMOOTHIE Choose from seasonal fruits and craft your personalized smoothie blend Virgin 8\$ Alcoholic 14\$	
LONG ISLAND ICED TEA Tequila, gin, rum, vodka, triple sec, lemon, and cola 14\$	
SEX ON THE BEACH Vodka, peach syrup, orange juice, and cranberry juice 14\$	
MARGARITA Tequila, orange liqueur, and fresh lemon juice 14\$	
WHISKEY SOUR Whisky, fresh lemon juice, and sugar 14\$	
PIÑA COLADA Rum and piña colada mix 14\$	
STRAWBERRY DAIQUIRI Rum, strawberry purée, and fresh lime juice 14\$	
ESPRESSO MARTINI Vodka, coffee liqueur, vanilla syrup, and espresso 14\$	
COSMOPOLITAN Vodka, orange liqueur, lemon juice, and cranberry juice 14\$	
BELLA STORY Vodka infused with hibiscus, rose water, strawberry purée, and cranberry juice 14\$	
ORGANIC GARDEN Vodka, cherry tomato, strawberry, basil, lemon juice, and pomegranate juice 14\$	

CABINET

BLENDED SCOTCH WHISKEY (4cl)	
BALLANTINE'S	26\$
JOHNNIE WALKER RED LABEL	28\$
JOHNNIE WALKER BLACK LABEL	36\$
CHIVAS REGAL	36\$

BOURBON & TENNESSEE WHISKEY (4cl)	
JIM BEAM	28\$
JACK DANIEL'S	28\$

COGNAC (4cl)	
COURVOISIER V.S	28\$
HENNESSY V.S	28\$
COURVOISIER V.S.O.P	36\$
BRANDY (4cl)	
METAXA	28\$

LIQUEURS (4cl)	
KAHLÚA	20\$
COINTREAU	20\$
MALIBU COCONUT RUM	20\$
BAILEYS IRISH CREAM	20\$

IMPORTED APERITIFS (4cl)	
MARTINI BIANCO	14\$
MARTINI ROSSO	14\$
CAMPARI	14\$

IMPORTED VODKA (4cl)	
ABSOLUT	19\$
FINLANDIA	19\$
SMIRNOFF	19\$
STOLICHNAYA	19\$

IMPORTED RUM (4cl)	
BACARDI GOLD	19\$
HAVANA CLUB	19\$
CAPTAIN MORGAN DARK	19\$

IMPORTED GIN (4cl)	
GORDON'S	18\$
BEEFEATER	18\$
HENDRICK'S	19\$

IMPORTED TEQUILA (4cl)	
SIERRA SILVER / GOLD	19\$
CAMINO SILVER / GOLD	19\$

LOCAL PREMIUM ALCOHOL

	G / B
DEVLIN WHISKY SINGLE MALT	7\$ / 84\$
BLACK RHINO WHISKY	6\$ / 69\$
AULD STAG WHISKY	6\$ / 58\$
BUTLER'S DRY GIN	6\$ / 58\$
CUBANA RUM	6\$ / 58\$
MALVADO TEQUILA	6\$ / 58\$
ZOTTOS BRANDY	6\$ / 58\$
MERAKI OUZO	6\$ / 58\$
BLUE40 VODKA	6\$ / 65\$

SHISHA FLAVORS

YOUR CHOICE OF FLAVOR Normal 10\$ Special 15\$	
REGULAR TOBACCO Normal 6\$ Special 6\$	
LUXURY MIX FLAVOR 15\$	

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