



Warm appetizers

- 1 **Lentil soup (vegetarian)** (1+5) €4,95
- 2 **Mantar dolması** (5+6)
Mushrooms filled with feta cheese ,pistachio, garlic, olive oil,sunflower oil,cheese
- 3 **Sigara böreği (vegetarian)** (1+3+5) € 5,75
Filo pastry rolls filled with crumbled feta cheese, parsley and served with yogurt sauce.
- 4 **Xarpét kofta** (1+3+5+6) € 5,95
Bulgur filled with onion, bell pepper, walnuts, minced lamb and calf meat, semolina, meat, flour and spices, served with chili sauce.

Cold appetizers (mezes)

Mezes are small dips from the Mediterranean cuisine.

This is a light dish which can be consumed as an aperitif or as an appetizer.

5. **Dunya Meze:** €21, 50
Combination of the 9 mezes.
6. **Distar borani (spicy)** (5+6) €4,25
carrot, onion, paprika, madame Jeanette, garlic, dill, yogurt, sunflower oil and garlic.
7. **Kerevizli Haydari** (5+6) €4,25
Beetroot celeriac, walnuts, eggs, dill, fresh yogurt, butter and garlic.
8. **Zaza ezme** (5+6) € 4,25
Walnuts, bulgur, cream cheese, onion, carrot, bell pepper, parsley, sunflower oil, garlic and spices.
9. **Acili ezme (spicy)** €4.25
Tomato, onion, bell pepper, garlic, spices, pomegranate molasses and olive oil.
10. **Soslu patlican** € 4,25
Eggplant, onion, parsley, tomato, bell pepper, sugar, soybean oil, garlic and spices.
11. **Beroj borani** (5+6) € 4,25
Mushrooms,onion, yogurt, walnuts, butter saffron, parsley, garlic and dill.
12. **Mesopotamische baba ganoush** (5) €4.25
Eggplant, sesame paste, parsley, garlic, fresh yogurt, sunflower oil and mashed bell pepper.
13. **Hummus** € 4,25
Mashed chickpeas, sesame paste, olive oil, lemon, garlic, sunflower oil and spices
14. **Girit ezme** (5+6) €4,25
Crumbled feta cheese, parsley, pistachio, thyme, garlic, olive oil and sunflower oil.

Oven Dishes

A wood-fired oven is indispensable in Mesopotamian culture. It gives an authentic taste to the dishes.

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| 15. Imam Bayıldı (vegetarian) (5) Eggplant filled with bell pepper, tomato, onion, sugar, cheese, soya oil, spices and garlic. | €17,50 |
| 16. Siron sebzeli (vegetarian) (5) Eggplant, zucchini, mushroom, bell pepper, onion, carrot, soya oil, cheese, served with flat bread, fresh yogurt, garlic, butter and spices. | €17,50 |
| 17. Karides Güveç (2+4) Shrimps, onion, bell pepper, tomato, garlic, cheese, spices and sunflower oil. | €18,95 |
| 18. Dep guvec (1+5) Meatball rolled with Eggplant, onion, sunflower oil, garlic, tomatosaus, bread and spices. | €18,95 |
| 19. Sandal guvec (5) Eggplant stuffed with chicken thigh onion, paprika, potato, garlic, tomato sauce, butter, sunflower oil and herbs | €18,95 |
| 20. Dana Güvec (1+5) Calf meat, carrot, onion, bell pepper, zucchini, eggplant, tomato sauce, garlic, spinach, butter and spices. (covered with a thin layer of dough) | €18,95 |
| 21. Beriwan tırşık (1+5) Lamb meat, eggplant, sunflower oil, onion, butter, garlic and spices. (covered with a thin layer of dough) | €18,50 |
| 22. Vis tajine (2+4+5) Plaice filet filled with shrimps, spinach, bell pepper, onion, butter, cheese, cream and fish herbs. | €17,95 |

Main dishes

Delicious traditionally grilled dishes are served with rice and salad, eggplant
Yoghurt garlic and tomato sauce and butter (except at fish)

FROM THE GRILL

23. **Dunya salmon baligi** (4) €21,75,-
Salmon on de skewer with onion, paprika and chilisauce
24. **Dorpsköfte** (5) € 18,50
Spiced minced lamb filled with feta cheese, bell pepper, zucchini, yogurt sauce and parsley.
25. **Harpüt fıstıklı köfte** (1+5) €18,95
Spiced minced calf and lamb meat with cheddar cheese, pistachio, garlic, tomato, butter and tomato sauce.
26. **Oturmalı Adana kebabı** (1+5) €18,55
Minced calf and lamb meat, pistachio, courgetti, garlic, parsley, thin bread, Eggplant, onion and bread
27. **Dunya Tavuk ızgara** (5) €18,50
Marinated chicken filet on the skewer, garlic, tomato, butter, tzatziki and tomato sauce.
28. **Karışık çpşşş** (5) €18,95
Lamb and chicken on de skewer from the grill with tomato sauce, garlic, butter, tomato and spices.
29. **entrecôte** (5) € 23,50
Grilled rib-eye in the pan with butter
30. **Dunya mix grill** (1+5) €19.95
Lamb, lambchop, chicken thigh, chicken filet, minced chicken, lamb and calf, garlic, tomato, butter and tomato sauce.
31. **Oturmalı Double tavuk ızgara** (5) €18,95 p.p.
Mix of chicken dishes from the grill with thin bread and herbs
32. **Speciality from my village** (minimum of 2 people) (1+5) €19,95 p.p.
Large meat dish with various meats and chicken.

Rice table

- 33 **Dunya Rice Table** (17 dishes, 3 courses) € 23,95 p.p.
- 34 **Vegetarian rice table** (15 dishes, 3 courses) € 18,95 p.p.
- 35 **Group dish** (4 courses, 22 dishes, including dessert) €25.50 p.p.
- 36 **Mesopotamian Vegetarian tapas**
(variety of cold and warm vegetarian dishes) €19.95 p.p.
- 37 **Tapas** (various warm and cold dishes) €21.50 p.p.

Daily meals

(every day 2 different dishes mon./-Friday between 17.00-19.00 our) in our guest free villages they made this one person pans)

38. Dunya dish (city dish) € 9,95,-
39. traditional (village dishes) € 9,95,-

Mesopotamian pides from the oven

(traditional long elongated pizzas from the oven Friday/Saturday between 17.00-19.00 our)
Dunya bakes pides from traditionally prepared dough and ingredients. They are baked in wood-fired oven. This gives the pides an authentic taste

40. **Kıymali kasarlı pide** (1+5)
Dough with lam en veal meatloaf, onion, paprika ,garlic, butter,parsley, tomato sauce ne herbs € 8,95,-
41. **Malatya pide** (1+3+5)
Dough,spinach paprika onion, potato, cheese and herbs € 8,95,-
42. **Karisik peynirli pide** (1+3+5)
Dough with eggs, feta-/young cheese €8,50,-
43. **Karisik pide** (1+3+5)
Mix of the above mentioned pides € 10,50,-

Kids menu

- 44 **Köfte** (1) €7,55
Meatballs from the grill with fries and salad.
- 45 **Tavukşisş**(5) €7,55
Chicken filet on the skewer with fries and salad.

Desserts

- 46 **Dunya yoghurt** (5+6) €4,75
Creamy yogurt with walnuts, honey and raisins.
- 47 **Hurmali eşbabiye** (5) €4,95
Mashed organic dates and mulberry filled with chocolate ice cream, coconut powder, cookies, whipped cream and apricot dressing.
- 48 **ice cream** (5) €4,95
Vanilla ice cream with surprise ice cream, whipped cream and chocolate dressing.
- 49 **Kayisi tatlisi** (1+6) €5,50
Apple, walnuts, sugar, lemon, vanilla, chocolate, coconut with vanilla ice cream, whipped cream and chocolate dressing.
- 50 **Baklava** (1+5+6) €5,50
Filo pastry with pistachio, honey, butter, egg, milk, vanilla ice cream and chocolate dressing
- 51 **Kids dessert** (5) €3,95
Vanilla ice cream with whipped cream and chocolate dressing.
- 52 **Dunya mix** (1+3+5+6) €5,95
Mix of dessert nr. 47, 48, 49, vanilla ice cream, whipped cream and chocolate dressing.

Drinks

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| Mulberry tea | €2,95 |
| Small traditional tea | €2,00 |
| Dunya can of tea (minimum of 2 people) | €5,50 |
| Coffee | €2,95 |
| Irish Coffee | €4,50 |
| French/Spanish/Italian Coffee | €4,50 |
| Coffee wrong | €2,95 |
| Tea/ Mint tea | €2,50 |
| Ginger tea | €2,95 |
| Espresso | €2,95 |
| Cappuccino | €3,15,- |
| Decappuccino | €3,15,- |
| Decafé wrong | €3,15,- |
| Ice tea, green ice tea | €3,15,- |
| Soda | €3,15,- |
| Ayran | €2,25,- |
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| Fresh orange juice | €3,15,- |
| Apple juice | €3,15,- |
| Chocomel | €3,15,- |
| Fristi | €3,15,- |
| Gingerale | €3,15,- |
| Estaminet tap | €3,50,- |
| Cornet-Oaked blond | €3,95 |
| Estaminet 0% | €3,50,- |
| La Trappe white beer | €3,50,- |
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| Efes (Turkish beer) | €3,95 |
| Johnny Walker red | €4,50 |
| Jameson | €4,50 |
| Jack Daniel's | €4,50 |
| Gordon's dry gin | €4,50 |
| Wodka | €4,50 |
| Raki | €4,50 |
| Vieux | €3,20 |
| Sherry | €3,20 |
| Old Jenever | €3,30 |
| Young Jenever | €3,30 |
| Amaretto | €4,20 |
| Dunya liqueur | €4,20 |
| Tia Maria | €4,20 |
| Cointreau, Sambuca | €4,20 |
| Campari, Martini | €3,20 |
| Bacardi | €4,50 |
| Chivas | €4,60 |
| Martell VS | €4,60 |
| Courvoisier VS | €4,60 |

Wines

Wine, beer and cheese were discovered in Mesopotamia.

Thanks to their different climates and soil conditions, Anatolia and Mesopotamia have a wide variety of quality grapes. Wine has been produced here since ancient times, which is becoming increasingly more popular in the West. Wine is the best beverage during dinner. Our wines come from: Anatolia, Mesopotamia, Italy, South-Africa, Germany and France.

House wine:

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| White or red wine per glass | €3,95 |
| Sweet white wine per glass | €3,95 |
| Rosé wine per glass | €3,95 |
| Small carafe (white/red ½ liter) | €14,75 |
| Large carafe (white/red 1 liter) | €18,75 |

Sweet wine (bottle)

Bereich Bernkastel

€20,85

This European sweet white wine goes well with meat, Vegetarian, fish and chicken dishes.

White wine (bottle)

Kavaklidere

€20,85

A dry, elegant Anatolian white wine.
This wine has a versatile character.
An indispensable companion to fish, chicken and cheese dishes.

Narince Chardonnay

€21,50

Lively/fruity this medium white wine goes well with vegetarian/fish- and chicken dishes

Red wine (bottle)

Yakut

€20,85,-

A dry, fairly full red wine from the winery Kavaklidere.
Tastes excellent with all types of meat and cheese dishes.
The grapes come from the Mesopotamical nature area.

Okuz gozu Shiraz

€21,50

This red wine fits goes well with meat, vegetarian and chicken dishes.