



## STARTERS

- Shrimps/prawns in an earthenware pot
- Calamari
- Pacanga Borek with cheese, vegetable and bresaola
- Sigara Borek with cheese

## SIDE DISHES

- Fries (small/ big)
- Finger-Food-Mix
- Pan-Fried vegetables

## OLIVE-OIL BASED VEGETARIAN DISHES (Meze dishes)

*Daily changing dishes, seasonal-based availability*

- Sea asparagus
- Fried courgette in yoghurt with walnuts
- Grilled eggplant with bellpepper
- Atom; yoghurt paste with melted butter
- Kuru cacik; dried yoghurt-dip with cucumber

*And many more*

## TOASTED SANDWICH WITH VILLAGE BREAD

- With cheese and garlic sausage from beef
- With cheese
- With white cheese

## BREAKFAST

Serpme kahvalti; mixed breakfast

## SALADS

- Rucola salad
- Season salad

## SEAFOOD (with seasonal side-dishes)

- Grilled seabass (500 gr)
- Grilled sea bream
- Grilled octopus
- Octopus salad

## BEEF (with seasonal side dishes)

- Capo steak
- Capo kofte (Turkish style meatball)

## CHICKEN (with seasonal side dishes)

- Capo chicken wings
- Capo chicken drumsticks
- Capo chicken breast

## PIZZA (with seasonal ingredients)

- Pizza mix
- Vegetarian

## PASTA

- Napoli (spicy or mild)
- Chicken with mushroom-chicken-sauce
- Penna a la Capo

## ARE YOU VEGAN OR VEGETARIAN?

Our chef will made a dish based on your wishes