ÇORBALAR
Soups

Tereyağlı Mercimek Çorbası / Red Lentil Soup — 400 ₺

Kırmızı Mercimek, Havuç, Soğan, Patates, Et Suyu, Sarımsak, Trabzon Tereyağı
Red Lentils, Carrot, Onion, Potato, Beef Broth, Garlic, Trabzon Butter

Karalahana Çorbası / Traditional Kale Soup — 400 ₺

Karalahana, Mısır, Barbunya, Göksu Özel Mısır Unu, Soğan, Et Suyu, Sarımsak, Trabzon Tereyağı
Black Kale, Corn, Kidney Beans, Göksu's Corn Flour, Onion, Beef Broth, Garlic, Trabzon Butter

Borş Çorbası / Borscht Soup — 400 ₺

Kırmızı Pancar, Beyaz Lahana, Kereviz, Havuç, Patates, Soğan, Et Suyu, Krema (İsteğe Bağlı)
Red Beetroot, White Cabbage, Celery, Carrot, Potato, Onion, Beef Broth, Cream (Optional)

Balık Çorbası / Fish Soup (Catch of the Day Soup) — 500 ₺

Günün Balığı, Kereviz, Havuç, Soğan, Sarımsak, Domates Salçası, Kırmızı Biber Salçası, Trabzon Tereyağı
Catch of the Day, Celery, Carrot, Onion, Garlic, Tomato Paste, Red Pepper Paste, Trabzon Butter

Göksu Çorba / Göksu Soup — 500 ₺

Yeşil Mercimek, Yoğurt, Özel Göksu Köfte, Erişte, Yumurta, Sarımsak, Nane, Et Suyu, Trabzon Tereyağı
Green Lentils, Yogurt, Göksu Meatballs, Turkish Style Noodles, Egg, Garlic, Dried Mint, Beef Broth, Trabzon Buttert

Revizyon Tarihi: 01.07.2026

ANADOLU MUTFAĞI

Anatolian Cuisine

Karalahana Sarma / Stuffed Kale Rolls — 770 ₺

Dana Kıyma, Pirinç, Soğan, Sarımsak, Domates Salçası, Dereotu, Biber Salçası, Baharatlar, Trabzon Tereyağı, Et Suyu, Yoğurt
Minced Beef, Rice, Onion, Garlic, Tomato and Pepper Paste, Dill, Spices, Trabzon Butter, Beef Broth, Yogurt

Odun Ateşinde Etli Kuru Fasulye / Wood-Fired White Beans with Beef — 800 ₺

Dana Eti, İspir Kuru Fasulye, Soğan, Domates Salçası, Biber Salçası, Sarımsak, Trabzon Tereyağı
Beef, İspir Beans, Onion, Tomato and Pepper Paste, Garlic, Trabzon Butter

Sebzeli Kuzu Güveç / Lamb Casserole with Vegetable — 1200 ₺

Kuzu Kaburga ve But Eti, Patates, Domates, Köy Biberi, Soğan, Sarımsak, Trabzon Tereyağı
Rib and Leg of Lamb, Potato, Tomato, Green Pepper, Onion, Garlic, Trabzon Butter

Ankara Tava / Traditional Ankara Style Slow-Cooked Lamb with Rice — 1520 ₺

Kuzu İncik, Trabzon Tereyağı, Havuçlu Dereotlu Pilav, Izgara Domates ve Köy Biberi
Lamb Shank, Trabzon Butter, Rice with Dill and Carrot, Grilled Tomato and Green Pepper

Kuzu İncik Haşlama / Lamb Shank Stew — 1490 ₺

Kuzu İncik, Havuç, Patates, Arpacık Soğan, Maydanoz
Lamb Shank, Carrot, Potato, Shallot, Parsley

Bodrum Çökertme Kebabı / Bodrum Çökertme Kebab — 1570 ₺

Jülyen Doğranmış Dana Bonfile, Kibrit Patates, Yoğurt, Tırnak Pide, Izgara Domates ve Köy Biberi, Domates Sos
Julienne Beef Fillet, Shoestring Potatoes, Yogurt, Turkish Pide Flatbread, Grilled Tomato and Green Pepper, Tomato Sauce

Taze Baharatlarla Fırınlanmış Kuzu Tandır
Slow Roasted Lamb Tandır with Fresh Herbs — 1365 ₺

Kuzu Kol, Soğan, Sarımsak, Baharatlar, Ev Yapımı Soğan Turşusu, Trabzon Tereyağlı Pirinç Pilavı,
Tırnak Pide, Izgara Domates ve Köy Biberi
Shoulder of Lamb, Onion, Garlic, Spices, Homemade Pickled Onion, Rice with Trabzon Butter,
Turkish Pide Flatbread, Grilled Tomato and Green Pepper

Revizyon Tarihi: 01.07.2026

MEZELER VE ZEYTİNYAĞLILAR

Mezes & Olive Oil Dishes

Ada Güzeli / Island Beauty — 420 ₺

Çilek, Maydanoz, Taze Soğan, Taze Nane, Dereotu, Sumak, Nar Ekşisi, Zeytinyağı
Strawberry, Parsley, Green Onion, Fresh Mint, Dill, Sumac, Pomegranate Molasses, Olive Oil

Kaya Koruğu / Rock Samphire — 500 ₺

Kaya Koruğu, Domates, Sarımsak, Ceviz, Limon, Zeytinyağı, Nar Ekşisi
Rock Samphire, Tomato, Garlic, Walnut, Lemon, Pomegranate Molasses, Olive Oil

Fava / Mashed Broad Beans — 420 ₺

Kuru Bakla, Kırmızı Soğan, Dereotu, Havuç, Sarımsak, Zeytinyağı
Fava Bean Puree, Red Onion, Dill, Carrot, Garlic, Olive Oil

Girit Ezme / Cretan Cheese Spread — 450 ₺

Ezine Peyniri, Maydanoz, Fesleğen, Antep Fıstığı, Zeytinyağı
Ezine Cheese, Parsley, Fresh Basil, Pistachios, Olive Oil

Humus / Hummus — 430 ₺

Nohut, Tahin, Limon Suyu, Sarımsak, Zeytinyağı
Chickpeas, Tahini, Lemon Juice, Garlic, Olive Oil

Muammara / Walnut and Red Pepper Spread — 420 ₺

Ceviz, Köz Kapya Biber, Biber Salçası, Kurutulmuş Ekmek Kırıntısı, Sarımsak, Limon Suyu, Zeytinyağı, Baharatlar
Walnuts, Roasted Red Capia Pepper, Pepper Paste, Breadcrumbs, Garlic, Lemon Juice, Olive Oil, Spices

Deniz Börülcesi / Samphire — 500 ₺

Deniz Börülcesi, Kapya Biber, Sarımsak, Limon Suyu, Zeytinyağı
Samphire, Red Capia Pepper, Garlic, Lemon Juice, Olive Oil

Zeytinyağlı Yaprak Sarma / Stuffed Vine Leaves — 425 ₺

Asma Yaprağı, Pirinç, Kuş Üzümü, Çam Fıstığı, Soğan, Zeytinyağı
Vine Leaves, Rice, Dried Currants, Pine Nuts, Onion, Olive Oil

Köpoğlu / Köpoğlu — 450 ₺

Patlıcan, Kapya ve Yeşil Biber, Domates Sos, Yoğurt, Sarımsak, Kibrit Patates
Eggplant, Red Capia and Green Pepper, Tomato Sauce, Yogurt, Garlic, Shoestring Potatoes

Antibiyotik / Antibiotic — 475 ₺

Süzme Yoğurt, Fırınlanmış Arpacık Soğan, Kapya Biber, Sarımsak, Zeytinyağı, Susam
Strained Yogurt, Roasted Shallots, Capia Pepper, Garlic, Olive Oil, Sesame Seeds

Pembe Sultan / Pink Sultana — 420 ₺

Kırmızı Pancar, Süzme Yoğurt, Salatalık Turşusu, Ay Çekirdeği
Red Beetroot, Strained Yogurt, Pickled Cucumber, Sunflower Seeds

Babagannuş / Baba Ghanoush — 420 ₺

Köz Patlıcan, Kapya Biber, Yeşil Biber, Domates, Zeytinyağı, Sarımsak
Roasted Eggplant, Red Capia and Green Peppers, Tomato, Olive Oil, Garlic

Atom / Chili Eggplant and Yogurt Meze — 460 ₺

Yoğurt, Köz Patlıcan, Sarımsak, Kurutulmuş Acı Kırmızı Biber, Zeytinyağı
Yogurt, Roasted Eggplant, Garlic, Dried Red Chili Pepper, Olive Oil

Göksu Tepe / Göksu Hill — 455 ₺

Sotelenmiş Havuç, Sakız Kabağı, Süzme Yoğurt, Sarımsak, Ceviz, Kapya Biber, Tatlı Acı Sos ile
Sautéed Carrot, Zucchini, Strained Yogurt, Garlic, Walnuts, Red Capia Pepper, Sweet Chili Sauce

Levrek Marin / Sea Bass Ceviche — 625 ₺

Levrek, Hardal, Limon Suyu, Portakal Suyu, Soğan, Karabiber, Elma Sirkesi
Sea Bass, Mustard, Lemon and Orange Juice, Onion, Black Pepper, Apple Cider Vinegar

Kuzey Mezesi / Northern Meze — 510 ₺

Tiftik Dana Eti, Kornişon Turşu, Kapya ve Yeşil Biber, Jalapeno Turşusu, Soğan, Labne Peyniri
Pulled Beef, Gherkin Pickle, Red Capia and Green Pepper, Pickled Jalapeno, Labneh Cheese

Revizyon Tarihi: 01.07.2026

ARA SICAKLAR
Warm Appetizers

Fındık Lahmacun / Mini Lahmacun — 180 ₺
Dana Kıyma, Domates, Köy Biberi, Soğan, Sarımsak, Maydanoz
Minced Beef, Tomato, Green Pepper, Onion, Garlic, Parsley

İçli Köfte / Stuffed Bulgur Meatballs — 275 ₺
Dana ve Kuzu Kıyma, Soğan, Sarımsak, Ceviz, Bulgur, Baharatlar
Minced Beef and Lamb, Onion, Garlic, Walnut, Bulgur, Spices

Tel Kadayıflı Paçanga Böreği / Kadayıf Crusted Paçanga Börek — 400 ₺
Pastırma, Domates, Kapya ve Köy Biberi, Kaşar Peyniri, Domates Sos
Turkish Pastrami, Tomato, Red Capia and Green Pepper, Kashar Cheese, Warm Tomato Sauce

Kızartma Tabağı / Fried Vegetable Platter — 660 ₺
Patlıcan, Köy Biberi, Patates, Domates Sos, Yoğurt
Eggplant, Green Pepper, Potato, Tomato Sauce, Yogurt

Mücver / Zucchini Fritters — 330 ₺
Kabak, Havuç, Dereotu, Taze Nane, Beyaz Peynir, Yumurta, Un, Pul Biber, Karabiber, Yoğurt
Zucchini, Carrot, Dill, Fresh Mint, White Cheese, Egg, Flour, Red Pepper Flakes, Black Pepper, Yogurt

Patlıcan Söğürme / Roasted Eggplant Meze — 430 ₺
Patlıcan, Domates, Kapya ve Köy Biberi, Sarımsak, Maydanoz, Zeytinyağı
Eggplant, Tomato, Red Capia and Green Pepper, Garlic, Parsley, Olive Oil

Nohutlu İşkembe Yahnisi / Chickpeas and Tripe Stew — 745 ₺
Dana İşkembe, Nohut, Domates Salçası, Soğan, Sarımsak, Trabzon Tereyağı
Beef Tripe, Chickpeas, Tomato Paste, Onion, Garlic, Trabzon Butter

Peynirli Mantar Izgara / Grilled Mushrooms with Melted Cheese — 540 ₺
Mantar, Üç Peynir, Taze Otlar, Trabzon Tereyağı
Mushrooms, Three Cheeses, Fresh Herbs, Trabzon Butter

Izgara İstridye Mantarı / Grilled Oyster Mushrooms — 540 ₺
İstiridye Mantarı, Trabzon Tereyağı, Taze Otlar
Oyster Mushroom, Trabzon Butter, Fresh Herbs

Kuymak / Kuymak — 610 ₺
Karadeniz Yöresi Peynirleri, Göksu Mısır Unu, Trabzon Tereyağı
Cheese from the Black Sea Region, Göksu's Corn Flour, Trabzon Butter

Pastırmalı Humus / Hummus Topped with Turkish Pastrami — 750 ₺
Nohut, Tahin, Limon Suyu, Sarımsak, Pastırma, Zeytinyağı
Chickpeas, Tahini, Lemon Juice, Garlic, Turkish Pastrami, Olive Oil

İşkembe Kavurma / Sautéed Tripe — 760 ₺
Dana İşkembe, Sarımsak, Köy Biberi, Pul Biber, Üzüm Sirkesi, Trabzon Tereyağı
Beef Tripe, Garlic, Green Pepper, Red Pepper Flakes, Grape Vinegar, Trabzon Butter

Venedik İşkembe / Tripe Venice Style — 790 ₺
Dana İşkembe, Sarımsak, Soğan, Domates Salçası, Kaşar Peyniri, Üzüm Sirkesi, Trabzon Tereyağı
Beef Tripe, Garlic, Onion, Tomato Paste, Kashar Cheese, Grape Vinegar, Trabzon Butter

Arnavut Ciğeri / Pan-Fried Liver — 880 ₺
Dana Ciğer, Patates Sote, Maydanoz, Sumaklı Soğan
Beef Liver, Sautéed Potato, Parsley, Sumac Onion

Revizyon Tarihi: 01.07.2026

SALATALAR / *SALADS*

Komşunun Salatası / Neighbor's Salad — 550 ₺
Göbek Marul, Domates, Salatalık, Maydanoz, Kapya ve Köy Biberi, Ezine Peyniri, Kruton
Lettuce, Tomato, Cucumber, Parsley, Red Capia and Green Peppers, Ezine Cheese, Croutons

Göksu Salata / Göksu Salad — 600 ₺
Göbek Marul, Mevsim Yeşillikleri, Kuru Üzüm, Kuru Kayısı, Erzincan Tulum Peyniri, Ceviz, Közlenmiş Biber, Kurutulmuş Domates, Narinciye Sos
Iceberg, Lettuce, Mesclun, Raisins, Dried Apricot, Erzincan Tulum Cheese, Walnut, Roasted Pepper, Sun-Dried Tomato, Citrus Dressing

Roka Salatası / Rocket Salad — 570 ₺
Roka, Domates, Ceviz, Erzincan Tulum Peyniri, Limon Suyu, Nar Ekşisi, Zeytinyağı
Arugula, Tomato, Walnut, Erzincan Tulum Cheese, Lemon Juice, Pomegranate Molasses, Olive Oil

Fasulye Turşusu Salatası / Pickled Green Beans Salad — 580 ₺
Fasulye Turşusu, Havuç, Yeşil Elma, Soğan, Taze Otlar, Koruk Ekşisi, Sumak, Balzamik Sirke, Zeytinyağı
Pickled Green Beans, Carrot, Green Apple, Onion, Fresh Herbs, Verjuice, Sumac, Balsamic Vinegar, Olive Oil

Gavurdağı Salatası / Gavurdağı Salad — 570 ₺
Domates, Kapya ve Yeşil Biber, Maydanoz, Kırmızı Soğan, Ceviz, Limon Suyu, Nar Ekşisi, Sumak, Zeytinyağı
Tomato, Red Capia and Green Pepper, Parsley, Red Onion, Walnut, Lemon Juice, Sumac, Pomegranate Molasses, Olive Oil

Ayaş Domatesi Salatası / Ayaş Tomato Salad — 580 ₺
Ayaş Domatesi, Kapya Biber, Kırmızı Soğan, Reyhan, Ankara Simidi Dilimleri, Limon Suyu, Soya Sosu, Elma Sirkesi, Salatalık Turşusu, Maydanoz, Kekik, Pul Biber, Zeytinyağı
Ayaş Tomato, Capia Pepper, Red Onion, Purple Basil, Ankara Simit Crisps, Lemon Juice, Soy Sauce, Apple Cider Vinegar, Pickled Cucumber, Parsley, Thyme, Red Pepper Flakes, Olive Oil

Kaşık Salatası / Chopped Turkish Salad — 570 ₺
Domates, Salatalık, Kapya ve Yeşil Biber, Maydanoz, Limon Suyu, Nar Ekşisi, Zeytinyağı
Tomato, Cucumber, Red Capia and Green Pepper, Parsley, Lemon Juice, Pomegranate Molasses, Olive Oil

Izgara Tavuklu Yeşil Salatası / Green Salad with Grilled Chicken — 600 ₺
Göbek Marul, Izgara Tavuk Dilimleri, Kıtır Ekmek, Eski Kaşar, Kurutulmuş Domates, Mayonezli Sos
Iceberg Lettuce, Grilled Chicken Slices, Croutons, Aged Turkish Kashar Cheese, Sun-Dried Tomato, Mayonnaise-Based Dressing

Mevsim Salata / Seasonal Salad — 550 ₺
Mevsim Yeşillikleri, Havuç, Salatalık, Kiraz Domates, Mor Lahana Turşusu, Limon Suyu, Zeytinyağı
Mesclun, Carrot, Cucumber, Cherry Tomato, Pickled Red Cabbage, Lemon Juice, Olive Oil

ANADOLU PİDE LEZZETLERİ
Anatolian Pide Selections

Antep Usulü Lahmacun / Antep Lahmacun — 320 ₺
Satır Kıyma, Domates, Köy Biberi, Soğan, Sarımsak, Maydanoz
Hand-Chopped Beef, Tomato, Green Pepper, Onion, Garlic, Parsley

Kaşarlı Pide / Kashar Pide — 610 ₺
Taze Kaşar Peyniri ve Yumurta
Fresh Kashar Cheese and Egg

Kıymalı Pide / Minced Meat Pide — 655 ₺
Dana Kıyma, Domates, Köy Biberi, Soğan, Maydanoz
Minced Beef, Tomato, Green Pepper, Onion, Parsley

Trabzon Peynirli Pide / Trabzon Cheese Pide — 645 ₺
Karadeniz Yöresi Peynirleri, Trabzon Tereyağı, Yumurta Sarısı (İsteğe Bağlı)
Black Sea Regional Cheese, Trabzon Butter, Egg Yolk (Optional)

Kuşbaşılı Pide / Diced Beef Pide — 730 ₺
Dana Kuşbaşı, Domates, Köy Biberi, Soğan, Maydanoz
Diced Beef, Tomato, Green Pepper, Onion, Parsley

Kıymalı Trabzon Pidesi / Trabzon Minced Lamb Pide — 670 ₺
Kavrulmuş Kuzu Kıyma, Trabzon Tereyağı, Soğan, Yumurta Sarısı (İsteğe Bağlı)
Roasted Minced Lamb, Trabzon Butter, Onion, Egg Yolk (Optional)

Revizyon Tarihi: 01.07.2026

KÖZ ATEŞİNDEN ANADOLU'NUN EFSANE KEBAPLARI

Anatolia's Legendary Kebabs from the Ember Fire

Adana Kebap / Adana Kebab — 1065 ₺

Zırh Kuzu Kıyma, Acı Pul Biber, Kapya Biberi, Lavaş, Izgara Domates ve Sivri Biber, Sumaklı Soğan, Yoğurtlu Köz Patlıcan
Hand-Chopped Lamb, Hot Red Pepper Flakes, Red Capia Pepper, Lavash, Grilled Tomato and Green Pepper, Sumac Onion, Roasted Eggplant with Yogurt

Beyti Sarma / Beyti Wrap — 1190 ₺

Lavaşa Sarılmış Zırh Kuzu Kıymasından Kebap, İskender Sos, Yoğurt, Trabzon Tereyağlı Pirinç Pilavı, Izgara Domates ve Sivri Biber
Hand-Chopped Lamb Kebab Wrapped in Lavash, Tomato Sauce, Yogurt, Rice with Trabzon Butter, Grilled Tomato and Green Pepper

Ali Nazik Kebabı, Kıyma Kebaplı / Ali Nazik with Lamb Kebab — 1155 ₺

Yoğurtlu Köz Patlıcan, Sarımsak, Zırh Kuzu Kıymasından Kebap, İskender Sos, Izgara Domates ve Sivri Biber, Tırnak Pide, Trabzon Tereyağı
Roasted Eggplant with Yogurt, Garlic, Hand-Chopped Lamb Kebab, Tomato Sauce, Grilled Tomato and Green Pepper, Turkish Pide Flatbread, Trabzon Butter

Ali Nazik Kebabı, Kuzu Şişli / Ali Nazik with Lamb Shish Kebab — 1290 ₺

Yoğurtlu Köz Patlıcan, Sarımsak, Kuzu Şiş, İskender Sos, Izgara Domates ve Sivri Biber, Tırnak Pide, Trabzon Tereyağı
Roasted Eggplant with Yogurt, Garlic, Lamb Shish, Tomato Sauce, Grilled Tomato and Green Pepper, Turkish Pide Flatbread, Trabzon Butter

Halep İşi Karışık Izgara / Aleppo Mixed Kebab — 1250 ₺

Izgara Kuzu Şiş, Şiş Köfte, Tırnak Pide, Taze Soğan, Maydanoz, Köy Biberi, Kapya Biber, Domates, Sumak, Izgara Domates ve Sivri Biber
Lamb Shish, Hand-Minced Shish Kebab, Turkish Pide Flatbread, Green Onion, Parsley, Green Pepper, Red Capia Pepper, Tomato, Sumac, Grilled Tomato and Green Pepper

Izgara Kuzu Şiş / Lamb Shish Kebab — 1155 ₺

Izgara Domates ve Sivri Biber, Trabzon Tereyağlı Pirinç Pilavı, Karamelize Soğanlı Sote Patates
Grilled Tomato and Green Pepper, Rice with Trabzon Butter, Sautéed Potatoes with Caramelized Onions

Dövme Kuzu Şiş / Thinly Pounded Lamb Shish Kebab — 1175 ₺

Izgara Domates ve Sivri Biber, Trabzon Tereyağlı Pirinç Pilavı, Karamelize Soğanlı Sote Patates
Grilled Tomato and Green Pepper, Rice with Trabzon Butter, Sautéed Potatoes with Caramelized Onions

Kuzu Çöp Şiş / Grilled Lamb Skewers — 1100 ₺

Kuzu Eti, Kuzu Kuyruk Yağı, Izgara Domates ve Sivri Biber, Tereyağlı Pirinç Pilavı, Karamelize Soğanlı Sote Patates
Diced Lamb Shish and Tail Fat, Grilled Tomato and Green Pepper, Rice with Trabzon Butter, Sautéed Potatoes with Caramelized Onions

Kuzu Antrikot / Grilled Boneless Lamb Loin — 1270 ₺

Kuzu Karski, Izgara Domates ve Sivri Biber, Trabzon Tereyağlı Pirinç Pilavı, Karamelize Soğanlı Sote Patates
Grilled Boneless Lamb Loin, Grilled Tomato and Green Pepper, Rice with Trabzon Butter, Sautéed Potatoes with Caramelized Onions

Mantarlı Çoban Kavurma / Pan-Seared Lamb with Mushrooms — 1275 ₺

Kuzu Eti, Mantar, Sarımsak, Arpacık Soğan, Domates, Kapya ve Köy Biberi, Trabzon Tereyağlı Pirinç Pilavı
Leg of Lamb, Mushroom, Garlic, Shallot, Tomato, Red and Green Pepper, Rice with Trabzon Butter

Kuzu Pirzola / Lamb Chops — 1400 ₺

Izgara Domates ve Sivri Biber, Trabzon Tereyağlı Pirinç Pilavı, Karamelize Soğanlı Sote Patates
Grilled Tomato and Green Pepper, Rice with Trabzon Butter, Sautéed Potatoes with Caramelized Onions

Göksu Kuzu Sarma / Göksu Special Lamb Wrap — 1300 ₺

Tırnak Pide, Izgara Domates ve Sivri Biber, Trabzon Tereyağlı Pirinç Pilavı, Karamelize Soğanlı Sote Patates
Turkish Pide Flatbread, Grilled Tomato and Green Pepper, Rice with Trabzon Butter, Sautéed Potatoes with Caramelized Onions

Revizyon Tarihi: 01.07.2026

ETTEN GELEN LEZZET ÖZEL DANA ETİ ŞÖLENİ

The True Flavor of Meat: A Premium Veal Feast

Izgara Çıralı Dana Antrikot / Grilled Ribeye Steak — 1400 ₺

Marine Edilmiş Dana Antrikot, Mevsim Sebzeleri, Karamelize Soğanlı Sote Patates, Mantar Sos
Marinated Ribeye Steak, Seasonal Vegetables, Sautéed Potatoes with Caramelized Onions, Mushroom Sauce

Tereyağında Dana Bonfile / Pan-Seared Fillet of Beef — 1750 ₺

Trabzon Tereyağında Pişirilmiş Dana Bonfile, Mevsim Sebzeleri, Karamelize Soğanlı Sote Patates, Mantar Sos
Beef Fillet Cooked in Trabzon Butter, Seasonal Vegetables, Sautéed Potatoes with Caramelized Onions, Mushroom Sauce

Odun Ateşinde Dana Kürek / Wood-Fired Oven-Baked Beef Shoulder — 1250 ₺

Buğday Keşkeği, Mevsim Sebzeleri
Traditional Wheat Keskek, Seasonal Vegetables

Ankara Homaça Yemeği / Traditional Ankara Homaça — 1220 ₺

Ağır Ateşte Pişmiş Dana Kaburga, Ev Salçası, Sarımsak, Patates, Nane, Trabzon Tereyağı Sos
Slow-Cooked Beef Ribs, Homemade Tomato Paste, Garlic, Potato, Mint, Trabzon Butter Sauce

Dana Kavurma / Sautéed Beef — 1375 ₺

Izgara Domates ve Sivri Biber, Trabzon Tereyağlı Pirinç Pilavı, Patates Kızartması, Tırnak Pide
Sautéed Beef, Grilled Tomato and Green Pepper, Rice with Trabzon Butter, French Fries, Turkish Pide Flatbread

GÖKSU'NUN İMZA ŞEF KÖFTELERİ

Göksu's Signature Chef Meatballs

Akçaabat Köfte / Akçaabat Meatballs — 960 ₺

Baharatlı, Maydanozlu ve Sarımsaklı Kuzu ve Dana Etinden Köfte, Izgara Domates ve Sivri Biber, Trabzon Tereyağlı Pirinç Pilavı, Karamelize Soğanlı Sote Patates (ÇİĞ 220G - PİŞMİŞ 190G)
Lamb and Beef Meatballs with Spices, Garlic, Parsley, Grilled Tomato and Green Pepper, Rice with Trabzon Butter, Sautéed Potatoes with Caramelized Onions (Raw 220g - Cooked 190g)

Izgara Köfte / Grilled Meatballs — 960 ₺

Baharatlı Kuzu ve Dana Etinden Köfte, Izgara Domates ve Sivri Biber, Trabzon Tereyağlı Pirinç Pilavı, Karamelize Soğanlı Sote Patates (ÇİĞ 220G - PİŞMİŞ 190G)
Lamb and Beef Meatballs with Spices, Grilled Tomato and Green Pepper, Rice with Trabzon Butter, Sautéed Potatoes with Caramelized Onions (Raw 220g - Cooked 190g)

Revizyon Tarihi: 01.07.2026

GELENEKTEN SOFRAYA ÖZEL TAVUK LEZZETLERİ

From Tradition to Table: Special Chicken Delights

Piliç Şiş / Chicken Shish Kebab — 910 ₺

Kemiksiz Tavuk But Şiş, Izgara Domates ve Sivri Biber, Trabzon Tereyağlı Pirinç Pilavı, Karamelize Soğanlı Sote Patates
Grilled Boneless Chicken Thigh Shish, Grilled Tomato and Green Pepper, Rice with Trabzon Butter, Sautéed Potatoes with Caramelized Onions

Piliç Izgara / Grilled Chicken — 910 ₺

Kemiksiz Tavuk But, Izgara Domates ve Sivri Biber, Trabzon Tereyağlı Pirinç Pilavı, Karamelize Soğanlı Sote Patates
Boneless Chicken Thigh, Grilled Tomato and Green Pepper, Rice with Trabzon Butter, Sautéed Potatoes with Caramelized Onions

Mantarlı Piliç Kavurma / Pan-Fried Chicken with Mushrooms — 900 ₺

Kemiksiz Tavuk But, Mantar, Domates, Kapya Biber, Köy Biberi, Soğan, Sarımsak, Trabzon Tereyağlı Pirinç Pilavı
Boneless Chicken Thigh, Mushrooms, Tomatoes, Red Capia Pepper, Green Pepper, Onion, Garlic, Rice with Trabzon Butter

Tavuk Şinitzel / Chicken Schnitzel — 1050 ₺

Panelenmiş Tavuk Biftek, Trabzon Tereyağı, Limon, Hardallı Patates Salatası, Roka
Breaded Chicken Schnitzel, Trabzon Butter, Lemon, Mustard Potato Salad, Rocket

Fırında Bademli Piliç But / Roasted Chicken Thigh with Almonds — 950 ₺

Kemiksiz Tavuk But, Badem, Süzme Yoğurt, Izgara Domates ve Sivri Biber, Trabzon Tereyağlı Pirinç Pilavı, Karamelize Soğanlı Sote Patates
Boneless Chicken Thigh, Almonds, Strained Yogurt, Grilled Tomato and Green Pepper, Rice with Trabzon Butter, Sautéed Potatoes with Caramelized Onions

Tavuk Kievski / Chicken Kievski — 1100 ₺

Tereyağı Dolgulu Panelenmiş Piliç Biftek, Kibrit Patates, Roka Yaprakları
Pan-Seared Chicken Breast Stuffed with Butter, Matchstick Potatoes, Arugula Leaves

Revizyon Tarihi: 01.07.2026

ANADOLU'NUN ÜÇ DENİZİNİN TAZE HAZİNELERİ

Fresh Treasures of Anatolia's Three Seas

Deniz Mahsülleri Güveç / Seafood Casserole — 900 ₺

Somon, Karides, Levrek, Mantar, Sarımsak, Köy Biberi, Kapya Biber, Domates, Kaşar Peyniri, Trabzon Tereyağı
Salmon, Shrimp, Sea Bass, Mushroom, Garlic, Green Pepper, Red Capia Pepper, Tomato, Kashar Cheese, Trabzon Butter

Kalamar Tava / Deep-Fried Calamari — 1020 ₺

Kalamar, Tartar Sos, Roka, Kırmızı Soğan, Kiraz Domates
Calamari, Tartar Sauce, Rocket, Red Onions, Cherry Tomato

Göksu Özel Karides Güveç / Göksu Shrimp Casserole — 910 ₺

Karides, Domates, Mantar, Köy Biberi, Kapya Biber, Sarımsak, Kaşar Peyniri, Trabzon Tereyağı
Shrimp, Tomato, Mushroom, Green Pepper, Red Capia Pepper, Garlic, Kashar Cheese, Trabzon Butter

Sarımsaklı Karides Tava / Sautéed Shrimp with Garlic — 900 ₺

Karides, Trabzon Tereyağı, Sarımsak ve Pul Biber
Shrimp, Trabzon Butter, Garlic, Red Pepper Flakes

Karadeniz Somon Izgara / Grilled Salmon from the Black Sea — 1400 ₺

Karadeniz Somonu, Roka, Kırmızı Soğan, Limon, Fındık Turp, Kiraz Domates
Salmon from the Black Sea, Rocket, Red Onion, Lemon, Radish, Cherry Tomato

Kiremitte Deniz Levreği / Sea Bass Casserole — 1450 ₺

Deniz Levreği, Domates, Soğan, Sarımsak, Köy Biberi, Mantar, Maydanoz, Defne Yaprağı, Trabzon Tereyağı
Sea Bass, Tomato, Onion, Garlic, Green Pepper, Mushroom, Parsley, Bay Leaf, Trabzon Butter

Deniz Levreği Buğlama / Braised Sea Bass — 1450 ₺

Deniz Levreği, Domates, Mantar, Patates, Sarımsak, Maydanoz, Defne Yaprağı, Krema, Trabzon Tereyağı
Sea Bass, Tomato, Mushroom, Potato, Garlic, Parsley, Bay Leaf, Cream, Trabzon Butter

Izgara Levrek / Grilled Sea Bass — 1450 ₺

Izgara Levrek, Roka, Kırmızı Soğan, Fındık Turp, Limon
Sea Bass, Rocket, Red Onion, Radish, Lemon

Revizyon Tarihi: 01.07.2026

TATLI ŞEYLER
Sweet Delights

Kaymaklı Ekmek Kadayıfı / Traditional Turkish Ekmek Kadayıfı — 625 ₺

Özel Kaymağı ile Servis Edilir
Served with traditional clotted cream

Fırın Sütlaç / Oven Baked Rice Pudding — 550 ₺

Süt, Pirinç, Şeker, Yumurta, Fındık
Milk, Rice, Sugar, Eggs, Hazelnuts

Dondurmalı Brownie / Brownie with Ice Cream — 600 ₺

Belçika Çikolatası, Yumurta, Ceviz, Dondurma
Belgian Chocolate, Egg, Walnut, Ice Cream

Göksu Usulü Çikolatalı Sufle / Göksu Chocolate Souffle (Tek Kişilik / Single) — 775 ₺
(Çift Kişilik / Single) — 1150 ₺

Krema ve Çikolata Sos ile Sunulur
Served with Cream and Chocolate Sauce

Göksu Usulü Portakallı Sufle / Göksu Orange Souffle (Tek Kişilik / Single) — 775 ₺
(Çift Kişilik / Single) — 1150 ₺

Krema ve Beyaz Çikolata Sos ile Sunulur
Served with Cream and White Chocolate Sauce

Fırında Kabak Tatlısı / Baked Pumpkin Dessert — 500 ₺

Tahin Sos, Ceviz
Tahini Sauce, Walnuts

Kayısılı Göksu Keşkülü / Göksu Milk Pudding with Apricots — 500 ₺

Kayısı, Fındık, Frambuaz Püresi
Apricot, Hazelnuts, Raspberry Puree

Göksu Dondurma / Göksu Ice Cream — 175 ₺

El yapımı - Handmade

Ankara Mutfağına Ait Ürünler

Trabzon Mutfağına Ait Ürünler

Ege Mutfağına Ait Ürünler

Rus Mutfağına Ait Ürünler

Vejetaryen Ürünler

Vegan Ürünler

Revizyon Tarihi: 01.07.2026

ALKOLSÜZ İÇECEKLER

Soft Drinks

Coca-Cola / Fanta / Coca-Cola Zero 330 ml	170 ₺
Fuse Tea / Şeftali-Limon / 330 ml	160 ₺
Meyve Suyu Çeşitleri / Assorted Fruit Juices	160 ₺
Taze Meyve Suyu / Freshly Squeezed Fruit Juice	370 ₺
Ayran / Ayran (Yogurt Drink)	160 ₺
Limonlu Maden Suyu / Lemon Mineral Water	145 ₺
Maden Suyu / Mineral Water	140 ₺
Türk Kahvesi / Turkish Coffee	210 ₺
Çay / Turkish Tea	140 ₺
Çay (Fincan) / Turkish Tea (Cup)	160 ₺

Revizyon Tarihi: 01.07.2026

ALKOLLÜ İÇECEKLER

Alcoholic Beverages

BİRA / Beer

Efes Pilsen	475 ₺
Bomonti Filtresiz	475 ₺

Rakılar	70 cl	35 cl
Mercan Göbek Rakı	4428 ₺	3289 ₺
Yeni Rakı	3795 ₺	2145 ₺
Yeni Seri	3968 ₺	2243 ₺
Tekirdağ Gold	4221 ₺	2398 ₺
Efe Gold	4140 ₺	2381 ₺
Kulüp Delüks	4428 ₺	2473 ₺
Beylerbeyi Göbek Rakı	5348 ₺	2967 ₺
Efe Sarı Zeybek	5175 ₺	3289 ₺

Rakılar	50 cl	20 cl
Mercan Göbek Rakı	4200 ₺	2200 ₺
Yeni Rakı	2645 ₺	1725 ₺
Yeni Seri	3048 ₺	1783 ₺
Tekirdağ Gold	3335 ₺	1898 ₺
Efe Gold	3335 ₺	1898 ₺
Beylerbeyi Göbek	4198 ₺	2185 ₺
Efe Sarı Zeybek	4600 ₺	2243 ₺

Tek veya Duble	4 cl	8 cl
Yeni Rakı	414 ₺	610 ₺

İthal İçecekler	4 cl	8 cl
J.B	598 ₺	1150 ₺
Red Label	633 ₺	1185 ₺
Chivas	667 ₺	1323 ₺
Black Label	736 ₺	1438 ₺
Gilbeys Gin	489 ₺	874 ₺
Gordon’s Gin	529 ₺	1012 ₺
Beefeather Gin	460 ₺	863 ₺
Gilbeys Vodka	529 ₺	1012 ₺
Smirnoff Vodka	489 ₺	719 ₺
Absolut Vodka	558 ₺	1081 ₺

İthal İçecekler

J.B (70cl)	7654 ₺
Red Label (70cl)	8493 ₺
Chivas (70cl)	8832 ₺
Black Label (70cl)	9672 ₺
Gilbeys Gin (70 cl)	4175 ₺
Gordon’s Gin (70 cl)	4595 ₺
Beefeather Gin (70cl)	4543 ₺
Gilbeys Vodka (70 cl)	3761 ₺
Smirnoff Vodka (70cl)	4175 ₺
Absolut Vodka (70cl)	5980 ₺
J.B (35cl)	5233 ₺
Red Label (35cl)	5164 ₺
Chivas (35cl)	5371 ₺
Black Label (35cl)	5831 ₺
Gilbeys Gin (35 cl)	2749 ₺
Gordon’s Gin (35 cl)	3284 ₺
Beefeather Gin (35cl)	3393 ₺
Gilbeys Vodka (35cl)	2588 ₺
Smirnoff Vodka (35cl)	2841 ₺
Absolut Vodka (35cl)	2933 ₺

Revizyon Tarihi: 01.07.2026