



TASTING MENU

CHEF'S SELECTIONS FROM STARTTERS (3 SHARED VARIETIES)

A cold olive oil appetizer plate prepared with the freshest ingredients of the season. Seraf's special cheese spread served with turmeric-raisin bread and walnut whole wheat bread.

STARTERS

STUFFED ONION

Delicately peeled onions, layered and stuffed with rice, spices, and currants. Roasted over a wood fire with olive oil. This signature Seraf dish is a must-try version of dolma dishes.

“İÇLİ KÖFTE” LAMB-STUFFED BULGUR SHELL

A delicate outer shell made from fine bulgur dough, carefully filled with a Seraf-style stuffing of hand-minced Trakya Kıvrık lamb rib, leg of lamb and brisket. After being masterfully shaped and boiled, it is served over our homemade strained yogurt with a spicy red pepper sauce.

“KEŞKEK” – A CULINARY TRADITION

This centuries-old Anatolian dish is prepared by slow-cooking lamb neck and wheat, then pounding it with a wooden mallet, preserving its authentic heritage.

SALADS

“BOSTANA”– TRADITIONAL ANATOLIAN SPOON SALAD

Finely chopped tomatoes, cucumbers, green village peppers, parsley, fresh mint, and crushed walnuts, dressed with a traditional olive oil and vinegar sauce flavored with sumac, isot pepper, and pomegranate molasses – a classic spoon salad.

MAIN COURSES

TOMATO BASE “LÜLE” KEBAB

Mildly seasoned minced lamb kebab prepared with cleaver no garlic or chili, grilled and served over finely chopped tomato sauce and fresh green pepper. Served with thin yufka bread from the wood-fired oven.

“ZİRVA” LAMB SHOULDER *Inspired by Ottoman palace cuisine: lamb shoulder slow-cooked over wood fire, combined with dried figs, sun-dried apricots, roasted almonds, and onions. A refined balance of sweet and savory in a dish of heritage and depth.*

DESSERTS

TASTING DESSERT PLATE

In case A trio of signature desserts: semolina halva, baked rice pudding, and Seraf's house-made ice cream served in tasting portions.