

# UTOPIAN

## — ROOFTOP —



### SOUPS



Lentil Soup

Mercimek Çorbası

300TL



Chicken Soup

Tavuk Çorbası

380TL



Tomato Soup

Domates Çorbası

350TL



Fish Soup

Balık Çorbası

420TL

### COLD STARTERS



Ezme

Vibrant and zesty Anatolian favorite: finely chopped tomatoes, green peppers, walnuts, lemon, and olive oil.

320TL



Hummus / Humus

Smooth and nutty creamy dip made from ground chickpeas, garlic, tahini, and fresh herbs.

320TL



Haydari

Refreshing and creamy yogurt dip with a perfect balance of minty freshness and subtle garlic.

320TL



Aubergine Salad / Patlıcan Salata

Smoky and velvety roasted aubergine purée with garlic and lemon, a must-try for eggplant lovers.

320TL



Yaprak Sarma

Timeless Ottoman delicacy: vine leaves stuffed with rice, herbs, and spices. The perfect bite-sized snack that captures the essence of Turkish flavors.

390TL



Tasting Mixed Meze Plate / Karışık Meze Tabagı

A perfect way to experience Turkey's rich meze culture in one plate: hummus, ezme, haydari, aubergine salad, and grape vine leaves.

980TL



# UTOPIAN

## — R O O F T O P —



### ◆ HOT STARTERS ◆



#### Paçanga Pastry / Paçanga Böreği

*Crispy, cheesy pastry delight with a touch of bold Turkish pastrma filled with yellow cheese*

650TL



#### Fried Calamari / Kalamar Tava

*Light, crispy, and golden fried calamari served with tartar sauce.*

990TL



#### Shrimp in Garlic Butter / Tereyağında Karides

*Juicy and aromatic shrimp sautéed with garlic, thyme, chili pepper, and butter - a seafood lover's dream.*

990TL



#### Sailor Pastry / Gemici Böreği

*Fried pastry filled with seven different cheeses and peas, served with honey.*

880TL



#### Grilled Halloumi / Izgara Hellim

*Crispy on the outside, irresistibly gooey inside grilled Halloumi cheese slices served with vegetables.*

750TL



#### Garlic Mushrooms / Sarımsaklı Mantar

*Mushrooms sautéed in butter with garlic and cheddar cheese. Earthy, buttery, and packed with umami flavors.*

750TL



#### Kibbeh / İçli Köfte

*Fried croquettes with minced meat, onion and spices filling.*

750TL



#### Hunter Börek / Avcı Böreği

*Crispy pastries filled with juicy spiced minced meat.*

800TL



#### Mixed Hot Platter / Karışık Sıcak Tabağı

*Calamari, Hunter's Pastry, Paçanga Pastry, Mushrooms, Halloumi Cheese, Shrimp and French Fries*

2200₺



GOOD FOOD. GREAT VIEW. UNFORGETTABLE MOMENTS.



# UTOPIAN

## — R O O F T O P —

### ENTRÉES



#### Oysters / İstridye

*5 pieces, Fresh daily oysters served with the chef's special sauce.*

1900TL



#### Shrimp Cocktail / Karides Kokteyl

*120gr. Breaded Jumbo shrimp served with chili sauce.*

1200TL



#### Beef Carpaccio / Dana Carpaccio

*160gr. Bursting with rich, bold flavors thinly sliced raw beef with arugula, parmesan, and mustard sauce.*

1500TL



#### Steak Tartare / Biftek Tartar

*180gr. Minced raw beef mixed with mustard, olive oil, white pepper, and egg yolk, served with toasted garlic bread.*

1500TL



#### Smoked Salmon / Füme Somon

*120gr. Lightly smoked, perfectly tender, and rich in flavor, served with arugula.*

1200 TL



#### Cheese Plate / Peynir Tabağı

*A hand-picked selection of Turkey's finest cheeses.*

1200 TL



#### Shrimp Tartar / Karides Tartar

*Finely chopped shrimp blended with creamy avocado, citrusy lime, and crisp shallots, served chilled for a vibrant, refreshing bite.*

1200 TL



# UTOPIAN

## — R O O F T O P —

### SALADS



#### Shepherd Salad / Çoban Salatası

*Crisp and refreshing classic straight from Turkish villages: tomatoes, cucumbers, onions, and green peppers dressed with olive oil and lemon.*

520TL



#### Rocket Salad / Roka Salatası

*Fresh peppery arugula (rucola) meets the tang of aged parmesan in balsamic dressing.*

520TL



#### Avocado Salad / Avokado Salatası

*Creamy avocado paired beautifully with crisp mixed greens, cherry tomatoes, and lemon dressing.*

750TL



#### Caesar Salad / Sezar Salatası

*120gr. crisp romaine lettuce, tossed with creamy Caesar dressing, crunchy croutons, and topped with savory parmesan cheese, creating a perfect balance of freshness and richness.*

850TL



#### Tuna Salad / Ton balıklı salata

*100gr. Mediterranean greens, arugula, capers, tuna, cherry tomatoes, and cucumbers, dressed in a zesty olive oil and lemon vinaigrette, creating a fresh and vibrant bite of the Mediterranean.*

680TL



#### Insalata di Mare / Deniz Ürünleri Salatası

*150gr. A Mediterranean-inspired seafood salad featuring the freshest catch, tossed with crisp greens, ripe tomatoes, and a citrusy olive oil dressing, capturing the essence of the Turkish coast in every bite.*

980TL



# UTOPIAN

— R O O F T O P —



## PASTA



### Spaghetti Bolognese / Spagetti Bolonez

100gr. Spaghetti with slow-cooked minced beef in a rich tomato sauce, infused with garlic and aromatic herbs, topped with freshly grated parmesan.

800TL



### Spaghetti Carbonara / Spagetti Karbonara

100gr. Al dente pasta tossed in a silky, savory sauce of eggs, parmesan, crispy salami, and a touch of black pepper.

800TL



### Fettuccine Alfredo

120gr. Velvety ribbons of fettuccine in a rich and creamy parmesan sauce.

850TL



### Penne Arrabbiata

Penne pasta with spicy tomato sauce and garlic.

800TL



### Spinach Ravioli / Ispanaklı Ravioli

120gr. Velvety ribbons of fettuccine in a rich and creamy parmesan sauce.

800TL



### Linguine di Mare / Deniz ürünleri Linguini

120gr. Linguine topped with tender shrimp, calamari, and mussels in a zesty tomato sauce, bringing the best of the Mediterranean to your plate.

1300TL



GOOD FOOD. GREAT VIEW. UNFORGETTABLE MOMENTS.



# UTOPIAN

## — ROOFTOP —

### ◆ CHICKEN CHOICES ◆



#### Chicken Shish / Tavuk Şiş

200gr. Juicy, marinated chicken skewers grilled over charcoal, served with rice and vegetables.

950TL



#### Avocado Chicken / Avokadolu Tavuk

200gr. A fusion of creamy avocado and pistachio sauce, bringing an irresistible richness to perfectly grilled chicken.

1100TL



#### Chicken Parmigiana / Tavuk Parmigiana

200gr. Tender grilled chicken in creamy Parmigiana sauce and sautéed oyster mushrooms, served with rice and vegetables. A must-try for those who love creamy chicken.

1100TL



#### Mozzarella Chicken / Mozzarellalı Tavuk

200gr. Juicy grilled chicken topped with gooey melted mozzarella cheese, complemented by fresh herbs.

1100TL



#### Curry Chicken / Körili Tavuk

200gr. Tender chicken in a creamy, spiced curry sauce.

1100TL



#### Chicken Casserole / Tavuk Güveç

180gr. Slow-cooked chicken with vegetables infused with warm Ottoman spices in a rich sauce, bringing together centuries of culinary tradition.

1100TL



#### Utopian Chicken / Ütopian Tavuk

200gr. Chef's signature dish: A bold, aromatic dish capturing the essence of Mesopotamian cuisine, rich in fragrant spices and deep, complex flavors.

1250TL



GOOD FOOD. GREAT VIEW. UNFORGETTABLE MOMENTS.



# UTOPIAN

## — R O O F T O P —

### ◆ KEBABS ON CHARCOAL GRILL ◆



#### Adana Kebab

200gr. A bold and flavorful Anatolian classic—hand minced lamb infused with aromatic spices, grilled over open flames to achieve the perfect smoky char. A true delight for spice lovers.

1100TL



#### Aubergine Kebab / Patlıcan Kebap

200gr. Succulent minced lamb layered with smoky, fire-roasted aubergine, bringing together rich textures and deep, earthy flavors.

1450TL



#### Beef or Lamb Shish / Dana veya Kuzu Şiş

200gr. Tender marinated cubes of beef or lamb, grilled to perfection, capturing a smoky aroma and juicy tenderness in every bite.

1600TL



#### Lamb Chops (4 pieces) / Kuzu Pirzola (4 adet)

Perfectly seared, these lamb chops boast a caramelized crust while remaining juicy and tender inside an irresistible dish for true meat lovers.

2300TL



#### Shashlik Kebab / Şaşıklık Kebap

200gr. Slow-roasted lamb with aromatic spices, served with rice.

1850TL



#### Mixed Meat Platter / Karışık Et Tabağı

1,000gr. Lamb chops, ribeye steak, lamb shish, beef shish, tenderloin, lamb tandır and shashlik.

ASK



#### Mixed Kebab Platter (for 2) / Karışık Kebap Tabağı (2 kişilik)

1,000gr. Adana Kebab, Meatballs, Beef Shish, Chicken Shish, Lamb Chops, Grilled Chicken Breast. A lavish feast of expertly grilled meats, offering a variety of textures and flavors, ideal for sharing and indulging in the best of Turkish cuisine.

ASK



GOOD FOOD. GREAT VIEW. UNFORGETTABLE MOMENTS.



# UTOPIAN

— R O O F T O P —



## OTTOMAN TRADITIONS



### Hünkar Beğendi

180gr. Slow-cooked lamb in a rich tomato-based sauce, served over a velvety, smoky eggplant purée, a timeless Ottoman favorite.

1400TL



### Alinazik

180gr. Grilled lamb and beef served on a bed of smoky eggplant purée with yogurt sauce. A 16th-century Gaziantep delicacy—succulent grilled meat layered over creamy, smoky eggplant blended with yogurt and garlic for an exquisite contrast of flavors.

1400TL



### Palace Meatballs / Saray Köfte

200gr. Tender, juicy meatballs inspired by Ottoman palace feasts, seasoned to perfection and served in a flavorful homemade chef sauce.

1400TL



### Lamb Casserole / Kuzu Güveç

180gr. Slow-cooked lamb with vegetables infused with warm Ottoman spices in a rich sauce, bringing together centuries of culinary tradition.

1400TL



### Lamb Tandoori / Kuzu Tandır

200gr. Slow-roasted lamb with aromatic spices, served with rice.

1400TL



### Lamb Shank / Kuzu İncik

450gr. Slow cooked lamb in the stone oven topped with homemade gravy sauce served with mashed potato and vegetables

1900TL



### Beef Ribs / Dana Kaburga

400gr. Slow-cooked beef ribs served with creamy mashed potatoes and a selection of grilled seasonal vegetables.

1900TL



# UTOPIAN

— R O O F T O P —

## STEAKS



### Steak with Mushroom Sauce / Mantarlı soslu Steak

220gr. Juicy, tender fillet topped with a rich mushroom sauce, enhancing the steak's deep, savory flavors.

1950TL



### Pepper Steak / Biber soslu Steak

220gr. A bold, peppery steak experience, complemented by the smoothness of cream and the umami depth of mushrooms and onions.

1950TL



### Steak Chestnut / Kestaneli Steak

220gr. A refined dish where the natural sweetness of chestnut sauce enhances the smoky, charred richness of perfectly grilled steak.

1950TL



### Steak Hawaii / Hawaii Steak

220gr. Fusion of sweet and savory, where grilled pineapple and a tangy tropical sauce bring a refreshing twist to a juicy steak.

1950TL



### Steak Jack Daniels / Jack Daniels soslu Steak

250gr. Smoky, caramelized glaze infused with Jack Daniels enhances this rich, succulent fillet, adding depth and character to every bite.

2200TL



### Dallas Steak

450gr. A true meat lover's delight, generously cut and grilled to your preferred doneness, allowing the natural flavors to shine.

2950TL



### T-Bone Steak

450gr. Premium cut offering both tenderloin and strip steak in one, marinated with aromatic spices to create a deeply flavorful experience.

3000TL



GOOD FOOD. GREAT VIEW. UNFORGETTABLE MOMENTS.



# UTOPIAN

— R O O F T O P —



## ◆ FLAME SHOW DISHES ◆



### Chateaubriand (for 2) / Şatobiryan (2 kişilik)

750gr. Premium center-cut beef tenderloin, grilled to perfection and flambéed tableside. A true indulgence—this thick-cut, buttery tenderloin is seared to lock in its juices and finished with a spectacular flame show.

ASK



### Asado (for 2) (2 kişilik)

800gr. Traditional slow-cooked beef ribs with a rich marinade, grilled over charcoal and flambéed at your table. Inspired by South American barbecue, these juicy, slow-cooked beef ribs are kissed by open flames, then set ablaze for a dramatic finish.

ASK



### Rack of Lamb (for 2) / Kuzu Kafes Pirzola (2 Kişilik)

1,000gr. Succulent rack of lamb, grilled and flamed at your table. A show-stopping dish—tender, herb-crusted lamb grilled to perfection and finished with a fiery tableside spectacle.

ASK



### Lamb Delight (for 2) / Kuzu Lokum (2 Kişilik)

700gr. Slow-cooked lamb shoulder, richly seasoned and finished with a flaming show. This fall-apart tender lamb shoulder is slow-cooked with aromatic spices before being set aflame for a thrilling dining experience.

ASK



### Testi Kebab (for 2) (2 kişilik)

400gr. cooked slowly in a traditional clay pot with fresh vegetables and special spices, offering rich flavor and a soft texture.

Meat  
Et

3500TL

Chicken  
Tavuk

3000TL

Sea Food  
Deniz Ürünleri

3500TL



GOOD FOOD. GREAT VIEW. UNFORGETTABLE MOMENTS.



# UTOPIAN

## — R O O F T O P —

### ◇ VEGETARIAN ◇



#### Vegetarian Testi Kebab / Sebze Testi Kebap

*Vegetable Testi Kebab slow-cooked in a traditional clay pot with fresh vegetables, offering rich flavors and a tender texture.*

1900TL



#### Penne Arrabbiata

*Penne pasta in a spicy garlic chili Arrabbiata sauce, topped with fresh parmesan, basil, and parsley—a fiery Italian classic bursting with bold, garlicky flavor.*

800TL



#### Spaghetti Napolitana

*Pasta in a rich tomato sauce, topped with basil and mozzarella—a simple, satisfying harmony of ripe tomatoes, fragrant herbs, and creamy cheese.*

800TL



#### Vegetarian Casserole / Sebze Güveç

*Zucchini, aubergine, peppers, mushrooms, tomatoes, onions, garlic, and tomato sauce baked in earthenware a rustic, slow-cooked blend of Mediterranean flavors.*

900TL



#### Grilled Vegetarian Plate / Izgara Sebze Tabağı

*A selection of grilled carrots, potatoes, zucchini, and peas lightly charred and seasoned with olive oil and herbs for a wholesome finish.*

950TL



#### İmam Bayıldı

*Stuffed aubergine with tomato, onion, and garlic, topped with melted cheddar cheese. This legendary Ottoman dish tells the story of a sultan's delight—slow-cooked aubergine infused with rich tomato, onion, and garlic, melting into perfection under a layer of golden cheese.*

950TL



GOOD FOOD. GREAT VIEW. UNFORGETTABLE MOMENTS.



# UTOPIAN

— R O O F T O P —



## ◆ FISH AND SEAFOOD ◆



Sea Bass / Levrek

*400gr. Fresh daily sea bass delicately grilled to perfection, served with vegetables and lemon sauce.*

1250TL



Sea Bream / Çupra

*400gr. Light yet flavorful, this Mediterranean favorite is grilled whole to retain its succulence, finished with a citrusy touch and greens.*

1250TL



Golden Salmon Florentine / Altın Somon Floransa

*220gr. Rich, buttery salmon meets earthy spinach and a velvety turmeric-infused cream cheese sauce for an unforgettable harmony of flavors.*

1300TL



King Prawns / Kral Karidesler

*4 pieces, Succulent, flame-grilled king prawns drizzled with a rich, homemade garlic butter sauce.*

2400TL



Octopus Casserole / Ahtapot Güveç

*2 pieces, Tender octopus sautéed with peppers, mushrooms, tomatoes, and garlic, served in a rich sauce.*

1900TL



Shrimp Casserole / Karides Güveç

*200gr. Plump shrimp, fragrant with garlic and herbs, baked until perfectly tender in a bubbling butter sauce.*

1400TL



GOOD FOOD. GREAT VIEW. UNFORGETTABLE MOMENTS.



# UTOPIAN

## — R O O F T O P —

### ◆ FISH AND SEAFOOD ◆



#### Barbun (Red Mullet) / Barbun

300gr. This delicate, flavorful fish is grilled whole for crispy skin, served with a lemony, herby dressing and greens.

2400TL



#### Seafood Casserole / Deniz Ürünleri Güveç

180gr. Seafood cooked together with vegetables.

1500TL



#### Seafood Platter (for 2) / Karışık Balık Tabagı (2 Kişilik)

1,000gr. A mix of sea bass, salmon, octopus, king prawn, shrimp, and fried calamari, served with arugula, vegetables, and baby potatoes. A grand feast of the ocean's finest, this sharing platter showcases a variety of perfectly cooked seafood with fresh, vibrant sides.

ASK



#### Fish in Salt (for 2) (1-hour prep) / Tuzda Balık (2 Kişilik) (1 saatlik hazırlık)

1 pieces. A spectacular tableside presentation: Whole sea bass or sea bream stuffed with bay leaf, calamari, shrimp, garlic, and herbs, cooked in salt and served flaming at the table.

ASK



#### Utopian Seafood Special (for 2) / Ütopik Deniz Ürünleri Özel Menüsü (2 kişilik)

900gr. Stuffed pineapple with octopus, calamari, king prawns, chili, onion, garlic, coconut milk, and buttery sauce, served with sautéed spinach and mashed potatoes.

ASK



#### Lobster / İstakoz

1 pieces. Fresh daily lobster, served with side vegetables and chef's two special sauces.

ASK



GOOD FOOD. GREAT VIEW. UNFORGETTABLE MOMENTS.



# UTOPIAN

— ROOFTOP —

## DESSERTS



### Baklava

Traditional Turkish dessert made from thin layers of dough, filled with walnuts, and soaked in syrup — golden, flaky masterpiece of Ottoman indulgence.

550TL



### Soufflé / Sufle

Warm chocolate soufflé served with vanilla ice cream, with a molten center that oozes rich chocolate in every decadent bite.

480TL



### Sütlaç

Traditional Turkish rice pudding slow-cooked with milk and vanilla, finished with a caramelized top for a silky, nostalgic treat.

420TL



### Katmer

A specialty from Hatay featuring layers of thin dough, pistachios, and sugar, offering a delicate crunch and buttery sweetness.

750TL



### Künefe

A specialty from Hatay featuring layers of thin dough, pistachios, and sugar, offering a delicate crunch and buttery sweetness.

650TL



### Lotus Cheesecake

A rich, creamy cheesecake with a spiced caramel cookie base, topped with smooth cookie spread and crunchy cookie crumbles.

700TL



### San Sebastian Cheesecake

A burnt Basque-style cheesecake with a caramelized top and a lusciously creamy interior.

700TL



### Ice Cream / Dondurma

(Vanilla/Chocolate/Pistachio) Strawberry/Lemon) A selection of smooth and refreshing artisanal ice cream made with premium ingredients.

450TL



### Fruit Platter / Meyve Tabagı

A fresh selection of seasonal fruits: juicy, vibrant, and perfect for a light finish.

900TL



### Carrot Slice Baklava / Havuç Dilim Baklava

A larger, juicier version of baklava, filled with crushed pistachios and syrup for a rich, indulgent twist on the classic.

600TL



GOOD FOOD. GREAT VIEW. UNFORGETTABLE MOMENTS.