

# MEZZE & SALADS



## Aegean Salad Chicken or Smoked Salmon

Smoked salmon dressed with herbs, capers, shallot and quail eggs

## Feta Cheese

Feta cheese w/ olive oil and thyme

进口山羊乳干酪

进口山羊乳干酪搭配以初榨橄榄油和百里香

58

RMB

## Eggplant Salad

Char-grilled eggplants w/ bell pepper and garlic

炭烤茄子

炭烤茄子搭配以甜椒及大蒜

49

RMB

## Hummus

Chickpeas mezze w/ tahini and spices

鹰嘴豆泥

鹰嘴豆泥, 配以初榨橄榄油, 芝麻酱以及秘制香料

49

RMB

## Muhammara

Aegean spicy paste w/ crashed walnuts, garlic and pomegranate sauce

特制芝麻糊酱

搭配以碾磨核桃, 大蒜以及石榴汁和各种调料搭配出的美味开胃菜

49

RMB

## Tzatziki

A blend of homemade yogurt, cucumber, fresh mint and garlic

自制酸奶拌黄瓜

自制酸奶混以黄瓜, 新鲜薄荷以及大蒜

49

RMB

## Aegean Salad w/ Chicken or Smoke Salmon

Seasonal greens, tomatoes, quail eggs, olives w/ sweetcorn on top, served in lemon olive oil dressing and chicken or smoked salmon

爱琴海沙拉配以烤鸡肉或烟熏三文鱼

美味的蔬菜沙拉由季节性蔬菜, 西红柿, 鹌鹑蛋, 新鲜橙肉, 橄榄和玉米笋, 并搭配以特制柠檬橄榄油调料

68

RMB



**Mixed Mezze Platter**  
Muhammara , Babagannus Hummus

**Smoked Salmon**

Smoked salmon dressed with herbs, capers, shallot and quail eggs

烟熏三文鱼拼盘

美味的烟熏三文鱼配香草、水瓜柳和鹌鹑蛋

69  
RMB

**Shakshouka**

Eggplant, potatoes, zucchini, carrot w/ garlic yogurt and tomato sauce

烤蔬菜拼盘

茄子, 土豆, 西葫芦, 胡萝卜配以大蒜, 酸奶和西红柿酱

67  
RMB

**Mixed Mezze Platter**

Muhammara , Babagannus, Hummus

地中海混合蘸酱拼盘

Muhammara, 搭配Babagannus 和 Hummus

68  
RMB

**Rocket and Cheese Salad**

Feta cheese, dry spices, olive oil and pomegranate sauce

白奶酪芝麻菜沙拉

由山羊乳干酪, 秘制香料和初榨橄榄油, 并调和土耳其石榴汁精心制作而成

68  
RMB

**Potato Salad**

Quail eggs, asparagus, dill herb and roasted baby potatoes

烤土豆沙拉

由鹌鹑蛋, 芦笋, 莳萝香草和(特制石炉) 烘焙小土豆精制搭配而成

56  
RMB

**Gavurdagi**

Fresh tomatoes, finely chopped onions, pepper, cucumber, mint with walnuts and pomegranate sauce

什锦沙拉

新鲜的西红柿, 细切洋葱配地中海香草柠檬汁, 撒上核桃, 并相拌于土耳其石榴汁

56  
RMB

# WARM STARTERS



## Stuffed Vine Leaves

Rice and minced beef stuffed vine leaves  
w/ homemade yogurt

## Tandoori Lamb & Hummus

Slow cooked Tandoori lamb served on hummus

58  
RMB

唐杜烤羊肉盖浇鹰嘴豆泥

美味的烤羊肉盖浇在热乎的鹰嘴豆泥上

## Stuffed Vine Leaves

Rice and minced beef stuffed vine leaves  
w/ homemade yogurt

52  
RMB

葡萄叶卷饭

葡萄叶卷橄榄油牛肉馅炒饭并配以自制酸奶

## Falafel

Mashed chickpea balls w/ spicy dip

56  
RMB

鹰嘴豆泥球

鹰嘴豆泥球,配以秘制酱

## Calamari

Deep fried Calamari w/ lemon mayo sauce

68  
RMB

油炸鱿鱼圈

油炸鱿鱼,配以秘制酱

## Mussels

Deep fried Mussels w/tartar sauce

68  
RMB

香煎青口贝

香煎青口贝,配以特制酱



Today's Soup  
今日例汤

## Fries

Hand-cut fries w/ Parmesan cheese and parsley

自制手切薯条

自制手切薯条,配以帕尔马干酪和西芹

48

RMB

## Chicken Strips

Deep fried Chicken strips w/ spicy mayo

油炸鸡肉条

油炸鸡肉条,配以特制香辣蛋黄酱

58

RMB

## Seafood Casserole

Shrimp, Mussels, Calamari, Garlic and fresh parsley cooked with butter

海鲜烩锅

由虾、扇贝、鱿鱼、大蒜和黄油和新鲜的香菜精心烹饪而成

56

RMB

## Zucchini Pancake

A mixture of zucchini and vegetables, pan fried and served with garlic yogurt

西葫芦煎饼

西葫芦煎饼,配以土耳其自制蒜味酸奶

55

RMB

## Today's Soup

今日例汤

38

RMB

# MAIN COURSES

## Mediterranean Platter

A combination of Lamb Chops, meatballs, chicken and Tandoori lamb



## Meatballs w/ Mozzarella

Grilled meatballs w/ mozzarella cheese, baby potatoes, tomato sauce and oriental spices

碳烤土耳其特色牛羊肉丸

碳烤牛羊肉丸拌以马苏里拉芝士,搭配小土豆,秘制番茄酱和东方香料

128

RMB

## Lamb Chops

Char-grilled lamb chops w/ panfried veggies

碳烤羊排

碳烤羊排配以香煎蔬菜

128

RMB

## Beef Tenderloin

Beef tenderloin w/ mashed potato, baby turnip, portobello mushroom and spinach

嫩烤多汁牛里脊

搭配以自制土豆泥,迷你小萝卜,金丝菌和香煎蔬菜

146

RMB

## Mediterranean Platter

A combination of Lamb Chops, meatballs, chicken and Tandoori lamb

地中海烤肉拼盘 (小盘或大盘)

碳烤羊排, 碳烤牛羊肉丸, 碳烤鸡肉和唐杜烤羊肉的美味结合

198

RMB

小盘

Small

389

RMB

大盘

Large

## Chicken Skewer

Marinated chicken w/ mashed potato or fries

碳烤(腌制)鸡肉

碳烤(腌制)鸡肉配以土豆泥或者薯条

88

RMB

## Lamb Saute

Sauteed Lamb, Shallot, Bell pepper served on Smoked eggplant

铁板羊肉

由上等羊肉,甜椒,烟熏茄子和香葱精制而成

116

RMB

UrbanGrill



### Urban Burger

2 pieces of Char-grilled lamb & beef patty with cheddar and onion served in a fresh homemade bun w/ salad and fries

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2 pieces of Char-grilled lamb & beef patty with cheddar and onion served in a fresh homemade bun w/ salad and fries

城市汉堡

双层碳烤牛羊肉饼搭配切达芝士和洋葱，并配新鲜的自制面包、蔬菜沙拉和自制薯条

### Mushroom Pasta

Portabello, Truffle, Button and Yellow mushroom with Parmesan cheese

奶油芝士蘑菇意面

由四种不同种类的蘑菇制作而成，配以松露

### Codfish and leek

Butter brushed Pan fried Codfish, calamari, Sun-dried tomato, creamy leek and olive oil

香煎银鳕鱼

黄油煎煎银鳕鱼，配以鳕鱼、晒干番茄、奶油韭菜和柠檬橄榄油为材料制作的一味主食料理

### Cheese Stuffed Chicken Breast

Mozzarella, Feta stuffed chicken breast with cheddar on top, served with mixed mushroom

浓香芝士鸡胸

选取上等鸡胸肉包裹马苏里拉奶酪和山羊乳干酪，覆上切达芝士，并配上混合蘑菇

### Mushroom & Zucchini

Grilled vegetables on top of Portabello mushroom, served with tomato sauce

烤波托贝罗蘑菇(大型顶蘑菇)

波多贝罗蘑菇配以碳烤蔬菜、西葫芦，蘸以番茄酱，美味而不输风采

### Lamb Pilaf

Rice, slow cooked lamb, fresh herbs and lamb sauce

羔羊胸肉卷饭

用上等羔羊胸肉深加工，改烤为卷，配以新鲜香草，搭配自制羊肉酱(酱香浓郁)

96

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89

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138

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96

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68

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78

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# WRAPS



## Char-grilled Wraps

Your selection of meat, fresh onion, pickles, grilled tomato and pepper w/ tomato sauce wrapped in our delicious homemade bread (lavas)

## Char-grilled Wraps

Your selection of meat, fresh onion, pickles, grilled tomato and pepper w/ tomato sauce wrapped in our delicious homemade bread (lavas)

选择以下肉类, 配以新鲜洋葱, 腌黄瓜, 碳烤小番茄和辣椒并搭配秘制番茄酱, 卷在我们美味的自制面包中(薄饼面包)

Beef Tenderloin	75
牛里脊	***
Lamb	72
羊肉	***
Chicken	68
鸡肉	***
Meatballs	72
碳烤牛羊肉丸	***
Tandoori Lamb	72
唐杜烤羊肉	***
Falafel	66
鹰嘴豆球	***

# STONE OVEN



## Pide

Traditional Anatolian boat shaped crusty dough, your selection of ingredients on top

传统的安那托利亚船形硬皮大饼，选择以下覆盖原料：

## Lahmacin

62

RM

Traditional Anatolian thin, round dough w/ minced beef, lamb and spices

著名的传统土耳其羊羔肉末薄饼，上面覆以牛羊肉末以及秘制调料

## Cheese Carnival

68

RM

Mozzarella, feta cheese and fresh parsley

芝士奶酪皮塔饼

马苏里拉奶酪、山羊乳干酪和新鲜香菜，选取特制石炉烘烤

## Diced Beef

72

RM

Onion, pepper, tomato paste and beef

牛肉奶酪皮塔饼

洋葱、青椒、秘制番茄酱和精选牛肉，选取特制石炉烘烤

## Spinach & Cheese

68

RM

Mozzarella cheese and spinach

菠菜奶酪皮塔饼

马苏里拉芝士和新鲜菠菜，选取特制石炉烘烤

## Mixed Mushroom

76

RM

Portobello, button and yellow mushroom

蘑菇奶酪皮塔饼

波托贝洛蘑菇、双孢菇和金丝菌，选取特制石炉烘烤

## Mixed Pide

76

RM

Diced Beef, Cheese Carnival, Spinach and Mixed Mushroom

混合皮塔饼

由牛肉、奶酪、菠菜、蘑菇石炉烘烤而成



# DESSERTS



## Kadayif Ice Cream

Shredded phyllo pastry on ice cream  
with walnut and fresh mint

## Baked Rice Pudding

52  
RMB

A creamy milk pudding of rice and milk  
w/nuts and orange zest

细腻的牛奶米饭布丁  
细腻的牛奶米饭布丁，  
配以坚果和新鲜橙皮，滑而不腻

## Kadayif Ice Cream

58  
RMB

Shredded phyllo pastry on ice cream  
with walnut and fresh mint

土耳其传统(进口的)酥皮丝冰淇淋  
土耳其传统(进口的)酥皮丝冰淇淋—由油酥，  
核桃和新鲜薄荷精制

## Chocolate Tart w/ Chestnut

62  
RMB

Fine milk chocolate, chestnut and Baileys

巧克力栗子塔  
由上等牛奶巧克力、栗子和放入少许百利甜精制

## Baked Pumpkin & Tahini

58  
RMB

Slow cooked pumpkin, sesame paste and walnut

著名的传统甜点烤芝麻南瓜  
香烤南瓜(后小火慢炖)，  
芝麻酱混合配以核桃，好吃不腻

## Ice Cream

48  
RMB

Imported Vanilla, Chocolate ice-cream  
100gr

土耳其进口冰淇淋  
土耳其进口的香草、巧克力冰淇淋(100克)



# DRINKS

## Coffee / Tea 咖啡、茶

		Hot	Cold
Turkish Apple Tea	土耳其苹果茶	28	-
Turkish Mint Tea	土耳其薄荷茶	28	-
Turkish Coffee	土耳其咖啡	30	-
Espresso	意式浓缩	25	-
Americano	美式咖啡	30	32
Latte	拿铁	35	38
Cappuccino	卡布奇诺	35	38

## Soft Drinks 软饮料

Coke	可乐	28
Diet Coke	健怡	28
Sprite	雪碧	28
Fanta	芬达	28
Ginger ale	干姜水	28
Fresh Orange Juice	新鲜橙汁	42
Fresh Apple Juice	新鲜苹果汁	42
Lemonade	秘制柠檬汁	38
Ayran	传统土耳其酸奶	38
S. Pellegrino	圣培露	55
Vikos	维格矿泉水	38

## Draft Beers 扎啤

Vedett Extra Blonde (330ml)	比利时企鹅	45
Firestone Pale31 (355ml)	火石行者加州31	56

## Turkish Raki

	Glass	350ml	700ml
Yesil Efe	45	200	350
Siyah Efe	55	260	450
Sari Efe	65	280	700

## Premium Beers 瓶装啤酒

Vedett Extra White (330ml)	白熊	45
Duvel (330ml)	督威	52
La Chouffe (330ml)	舒弗	54
Efes (330ml)	土耳其啤酒	46
Erdinger Black/White (500ml)	艾丁格	60

## House Cocktails 鸡尾酒

Urban Mojito	60
Virgin Mojito	50
Pina Colada	60
Margarita	60
Cosmopolitan	60
Long Island Ice Tea	68
Dry Martini	60
Cuba Libre	55
Gin Tonic	55

## Spirits 烈酒

	Bottle	Glass
Johnnie Walker Black	790	60
Johnnie Walker Red	590	50
Chivas Regal	790	68
Laphroaig 10yrs	890	78
Glenfiddich 12yrs	790	68
Macallan	890	78
Absolute	590	60
Grey Goose Premium	880	78
Bombay	590	60
Hendrick's	890	98