



# HELIOS

## COLD MEZES

(V)VEGETARIAN • (VE)VEGAN • (SF)SEAFOOD • (D)DAIRY • (P)PORK • (N)NUTS • (GF)90% GLUTEN FREE

### ROKA (D) (V) (N)

20

Arugula, tomatoes, white cheese, walnuts, garlic and olive oil, and lemon dressing.

### GAVURDAGLI (V) (N)

18

Tomato, red and white onions, sumac, parsley, pomegranate sauce, green pepper, toasted walnuts, olive oil and lemon dressing.

### GREEK (D) (V) (G)

24

Cucumbers, tomatoes, red onions, green pepper, parsley topped with feta cheese, olive oil and oregano.

### TZAKI (D) (V)

22

Yogurt mixed with cucumber, garlic, and fresh mint.

### ATOM (D) (V) (N)

24

Grilled eggplant, served with garlic yogurt and spicy atom sauce, olive oil, water, chili, and walnuts.

### KABAK (D) (V) (N)

22

Grated zucchini cooked in salt served with garlic yogurt, olive oil, fresh dill, and walnuts.

### LEVREK (SF)

26

Salted sea bass marinated in fresh herbs served with orange, rosemary, fresh oregano, and olive oil

### VANTUZ (SF)

26

Octopus marinated in fresh rosemary, garlic and fresh oregano served with lemon olive oil dressing and fresh dill

### HAMSI (SF)

18

Black sea anchovy marinated in salt, lemon juice and olive oil served with fresh dill

### MIDYE DOLMA (SF) (N)

22

Mussels stuffed with brown rice, onion, pine nuts, sultanas, cinnamon and all-spice.

## HOT MEZES

### KALAMAR TAVA (D)

32

Deep-fried calamari served with tartar sauce.

### BEYAZ / FETA (D) (V) (N) (G)

28

Pan-friend battered feta cheese topped with sesame and honey.

### GUVEC (S) (D)

32

Shrimps, mushroom, tomatoes, long green pepper casserole served with melted cheese.

### AHTAPOT (SF)

36

Grilled octopus served in a casserole with olive oil and dried thyme.

### MUCVER (D) (SF)

26

Sliced octopus mixed with zucchini, parsley, and spring onion, battered, and fried, served with homemade yogurt sauce.

### KOKOREC (SF)

32

Finely chopped seabass and seabream casserole cooked with green pepper, red pepper, spring onion, parsley, and spices

### HELLIM / HALLOUMI (D)

24

Grill halloumi cheese skewers served with tomato, green pepper, turkish bagel pomegranate sauce.

## CASSEROLES

### FENER FISH (D) (SF)

42

Local snapper casserole cooked in tomatoes. Green pepper, red pepper shallot and mushroom

### JUMBO (S) (D) (SF)

65

Tiger prawns cooked in raki, fresh herbs, spices, white cheese, and tomato sauce

### SAFRAN (A) (D) (SF)

48

Pan-fried seabass cooked with white wine, celery roots and saffron sauce

### KAVURMA (D) (SF)

45

Pan-fried chopped octopus' casserole with tomatoes, green pepper, red pepper, soy sauce and mushrooms

## FROM THE FIRE (SF)

### GRILLED / PAN-FRIED / DEEP-FRIED / CASSEROLE / STEAMED

XXX

Selection of local fish and seafood from our pristine surroundings.

Please ask your waiter for the seasonal fresh catch of the day.

## SIDE DISHES

### WHITE PILAV (D) (V)

12

Plain baldo rice

### DARK PILAV (D) (V) (N)

12

Dark rice with dill, parsley, dried mint, pine nuts, mushroom & spices

### STEAK FRIES (V)

12

### GRILLED MIXED VEGATABLES (V)

12

eggplant, zucchini, carrot, green and red pepper with sauce

### ASPARGUS (V)

12

grilled asparagus served with lemon zest

## DESSERTS

### INCIR (D) (N)

28

Baked black figs filled with walnuts served with fresh cream and gum mastic ice cream

### LAZ BOREK (D) (N)

28

Twenty-layer filo, pastry filled with secret sauce served with vanilla ice cream.

### DONDURMALAR / ICE CREAMS (D) (N)

20

Pistachio ice cream, selection of homemade ice creams and sorbet.

### PEYNIR TABAGI (D) (N)

24

Cheese platter

### KADAYIF

20

### BAKLAVA

28

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