



UTOPIA ROOFTOP RESTAURANT

SOUPS



Lentil Soup

180 TL



Chicken Soup

200 TL



Tomato Soup

180 TL



Fish Soup

260 TL

COLD STARTERS



Ezme

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

180 TL



Hummus

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

180 TL



Haydari

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

180 TL



Aubergine Salad

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

180 TL



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.

200 TL



Tasting Mixed Meze Plate

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

820 TL

HOT STARTERS



Paçanga Pastry

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

400 ₺



Fried Calamari

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

650 ₺



Shrimp in Garlic Butter

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

720 ₺



İmam Bayıldı

An Ottoman classic grilled aubergine stuffed with tomato, onion, and garlic, topped with melted cheddar cheese. The name literally translates to "the imam fainted", and we firmly believe that it was because of the pleasure of the dish's flavor

550 ₺



Grilled Halloumi

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

450 ₺



Garlic Mushrooms

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

450 ₺



French Fries

Crispy fried potato chips.

220 ₺



Hunter Börek

Crispy pastries filled with juicy spiced minced meat.

450 ₺

ENTRÉES



Oysters

Fresh daily oysters served with the chef's special sauce.

900 ₺



Shrimp Cocktail

Breaded Jumbo shrimp served with chili sauce.

750 ₺



Beef Carpaccio

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

750 ₺



Steak Tartare

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

800 ₺



Smoked Salmon

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

720 ₺



Cheese Plate

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

900 ₺



Shrimp Tartar

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

1100 ₺

SALADS



Shepherd Salad

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

400 ₺



Rocket Salad

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

450 ₺



Avocado Salad

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

550 ₺



Caesar Salad

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

650 ₺



Tuna Salad

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.

650 ₺



Insalata di Mare

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.

700 ₺

PASTA



Spaghetti Bolognese

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

610 ₺



Spaghetti Carbonara

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

700 ₺



Fettuccine Alfredo

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

610 ₺



Linguine di Mare

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

890 ₺



Linguine with Lobster

Sweet, juicy lobster is paired with a tangy, savory tomato sauce, creating a harmony of flavors over perfectly prepared linguine.

1900 ₺

CHICKEN CHOICES



Chicken Shish

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

720 ₺



Avocado Chicken

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

810 ₺



Chicken Parmigiana

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.

820 ₺



Mozzarella Chicken

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

820 ₺



Curry Chicken

Tender chicken in a creamy, spiced curry sauce.

720 ₺



Utopian Chicken

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

820 ₺

(served with rice, mashed potatoes and vegetables)

KEBABS ON CHARCOAL GRILL



Adana Kebab

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.

720 ₺



Aubergine Kebab

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

780 ₺



Beef or Lamb Shish

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

990 ₺



Lamb Chops (4 pieces)

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

1400 ₺



Mixed Kebab Platter (for 2)

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.

3200 ₺

(served with rice, grilled vegetables, and pita bread)

OTTOMAN TRADITIONS



Hünkar Beğendi

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

950 ₺



Alinazik

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.

990 ₺



Palace Meatballs

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

950 ₺



Lamb Casserole

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

950 ₺



Lamb Tandoori

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

990 ₺



Lamb Shank

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

1100 ₺

STEAKS



Steak with Mushroom Sauce

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

1200 ₺



Pepper Steak

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

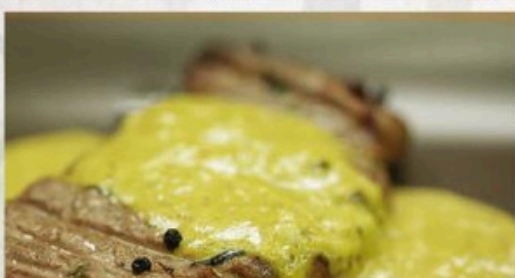
1200 ₺



Steak Chestnut

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

1250 ₺



Steak Hawaii

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

1200 ₺



Steak Jack Daniels

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

1350 ₺



Dallas Steak

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

1600 ₺



T-Bone Steak

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

1600 ₺

(served with mashed potatoes and side vegetables)

FLAME SHOW DISHES



Chateaubriand (for 2)

3900 ₺

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.



Asado (for 2)

3800 ₺

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.



Rack of Lamb (for 2)

3800 ₺

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.



Lamb Delight (for 2)

3800 ₺

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.

(cooked tableside with a flaming show, served with three special sauces and vegetables.)

FISH AND SEAFOOD



Sea Bass

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

900 ₺



Sea Bream

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

900 ₺



Golden Salmon Florentine

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

1100 ₺



King Prawns

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

1800 ₺



Octopus Casserole

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

1250 ₺



Shrimp Casserole

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

1200 ₺

FISH AND SEAFOOD



Barbun (Red Mullet)

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

950 ₺



Seafood Platter (for 2)

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.

3800 ₺



Fish in Salt (for 2) (1-hour prep)

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.

3400 ₺



Utopian Seafood Special (for 2)

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

3200 ₺

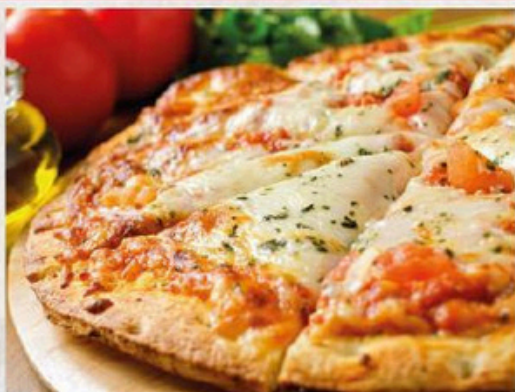


Lobster

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

ASK ₺

PIZZAS



Margherita Pizza

Homemade pizza with sun-ripened cherry tomatoes and creamy mozzarella on a crisp, thin crust

690 ₺



Chicken Pizza

Juicy grilled chicken, fresh vegetables, and gooey mozzarella come together on a golden, crispy crust for the perfect bite.

750 ₺



Pepperoni Pizza

A hearty, flavor-packed pizza loaded with spicy pepperoni, savory sausage, and a medley of toppings, finished with bubbling mozzarella.

770 ₺



Pizza di Mare

The essence of the Mediterranean on a crispy crust—fresh shrimp, tender calamari, and mussels blend with a rich tomato sauce and creamy mozzarella.

1080 ₺



Chef's Pizza

A bold and savory creation featuring spiced ground beef, roasted vegetables, and melted mozzarella, all on a crispy base.

1050 ₺

VEGETARIAN



Vegetarian Pizza

Homemade pizza with tomato sauce, broccoli, spinach, zucchini, corn, mushrooms, and mozzarella—a garden-fresh medley of vibrant veggies and gooey cheese.

650 ₺



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.

650 ₺



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.

650 ₺



Vegetarian Casserole

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

750 ₺



Grilled Vegetarian Plate

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

850 ₺



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.

550 ₺

DESSERTS



Baklava

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

410 ₺



Soufflé

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

410 ₺



Sütlaç

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

310 ₺



Katmer

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

410 ₺



Künefe

Sweet shredded filo dough filled with melted cheese and soaked in syrup, delivering a warm, gooey, and unforgettable flavor experience.

410 ₺



Lotus Cheesecake

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

470 ₺



San Sebastian Cheesecake

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

470 ₺



Ice Cream

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

360 ₺



Fruit Platter

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

800 ₺



Carrot Slice Baklava

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

440 ₺

CHILDREN'S MENU



Margherita Pizza

Classic tomato sauce and mozzarella cheese on a soft homemade base; a cheesy favorite that's always a hit with kids.

710 ₺



Plain Spaghetti

Simply served with butter or tomato sauce, perfect for little ones who like to keep it simple.

520 ₺



Spaghetti Bolognese

Pasta with minced beef in a rich tomato sauce, a warm and hearty dish loved by all ages.

590 ₺



Fish and Chips

Lightly battered fish fillet served with crispy fries for a golden, flaky seaside classic on a plate.

690 ₺



Chicken Shish

Grilled chicken cubes served with rice or fries, a mini version of our famous juicy and tender shish.

620 ₺



Sausage, Egg & Chips

Turkish-style sausage, fried egg, and fries—fun, satisfying, and perfect for little appetites.

620 ₺



Kids Steak

Grilled beef steak served with fries or mashed potatoes, tender and tasty, specially portioned for young steak fans.

880 ₺



Chicken Schnitzel

Breaded and fried chicken breast with fries, crispy, golden, and mild in flavor—comfort food at its best.

670 ₺

(Specially crafted for our little guests.)

Children may also choose anything from the main menu – we're happy to prepare a smaller portion.)

