



HIDDEN GARDEN

*Turkish Cuisine is one of the richest cuisines in the world.
During the migration of Turks from Central Asia, they took their traditions
to the places where they went. Seljuks and Ottomans by preserving their old
culinary habits, they were also influenced and encountered by the new
ethnic and religious food cultures in Anatolia.
MS Hidden Garden Restaurant by staying true to this cultural heritage.
Brings you to this rich culinary delicacies.*

Lunch & Dinner



FREE WIRELESS ZONE

NAME :

PASSWORD:



We would welcome a review from you

DEAR GUEST, IF YOU HAVE ANY FOOD INTOLERANCES, PLEASE INFORM YOURS WAITER,
WE WILL BE VERY HAPPY TO PROVIDE A SUITABLE MEAL FOR YOU.

Cold Appetizers / Meze



(V) HUMMUS

Pureed chickpeas with lemon, tahini, garlic and olive oil

hidden garden



(V) HAYDARI

Strained yogurt with herbs and garlic

hidden garden



(V) TURKISH TAKE ON SALSA SALAD

A Southeast Turkish take on salsa with tomato, onion, peppers, garlic, parsley and pomegranate molasses

hidden garden



(V) EGGPLANT IN TOMATO GARLIC SAUCE

Fried aubergine (eggplant) in a tomato, olive oil and garlic sauce

hidden garden



(V) AUBERGINE SALAD

Pureed grilled aubergine (eggplant) with lemon, olive oil and garlic

hidden garden



(V) STUFFED GRAPE LEAVES WITH OLIVE OIL

Stuffed grape leaves with rice, onion, mint, pine nuts, currants and cinnamon

hidden garden



(V) STUFFED TOMATOES WITH OLIVE OIL

Tomatoes stuffed with rice, onion, mint, pine nuts, currants and cinnamon

hidden garden

Cold Appetizers / Meze



(V) IMAM'S FAVORITE

A delicious Ottoman specialty; Aubergine (eggplant) in oleivi oil with onions, peppers, tomatoes and pine nuts

hidden garden

TL



(V) MIXED SUN-DRIED VEGETABLE DOLMAS

Mixed stuffed sun-dried vegetables including aubergine, tomatoes, peppers and grape leaves, cooked with olive oil

hidden garden

TL



(V) STUFFED PEPPERS WITH OLIVE OIL

Sundried red peppers stuffed with rice, onion, mint, pine nuts, currants and cinnamon

hidden garden

TL



SHRIMP COCKTAIL

Fresh shrimps grilled and served in our chef's tangy sauce

hidden garden

TL



(V) TURKISH CHEESE PLATE

Our selection of five cheeses from around Turkey, including braided cheese from Diyarbakir, smoked Circassian cheese, herbed cheese from Van, white sheep's milk cheese, dried apricots, walnuts and crackers

hidden garden

TL



(V) STUFFED AUBERGINE WITH OLIVE OIL

Sundried Aubergine (eggplant) stuffed with rice, onion, mint, pine nuts, currants and cinnamon

hidden garden

TL



(V) MIXED APPETIZER PLATE (For two person)

Eight appetizers including aubergine salad, stuffed grape leaves, hummus, eggplant in tomato-garlic sauce and more

TL

Hot Appetizers



15

(V) SOUP OF THE DAY

Chef's Special Soup of Day (ask your waiter)

hidden garden

TL



16

FISH SOUP

Seasonal fish filet with vegetables and saffron

hidden garden

TL



17

(V) CHICKEN SOUP

Chicken and vegetables

hidden garden

TL



18

HOME FRIED POTATOES

Served with spicy tomato sauce and mayonnaise

hidden garden

TL



19

PAÇANGA BÖREK

Fried borek with kashar cheese and pastrami with marinara and soy sauce on the side

hidden garden

TL



20

(V) GRILLED HELLIM CHEESE

With Mediterranean greens, cherry tomatoes and cucumbers

hidden garden

TL



21

(V) MUSHROOM CASSEROLE

Topped with melted kashar cheese

TL

Hot Appetizers



(V) HIDDEN GARDEN BÖREK

Rolled pastry, stuffed with tree kind of local cheese and topped honney sauce

hidden garden

TL



CHEF'S MIXED BOREK PLATE

Paçanga börek, spinach triangles, sigara börek and fried kashar cheese, served with marinara and soy sauce

hidden garden

TL



(V) ROLLED PASTRY

Rolled fried borek with marinara and soy sauce on the side

hidden garden

TL



FRIED CALAMARI

With tarator sauce on the side

hidden garden

TL



(V) HOT DOLMA PLATE

Stuffed sun-dried tomatoes, peppers, aubergines (eggplant) and grape leaves, with yogurt on the side

hidden garden

TL



SHRIMPS IN BUTTER

With garlic and butter

hidden garden

TL



GRILLED STUFFED CALAMARI

Stuffed with sea food, herbs, cheese, vegetable and topped with white wine wine sauce

TL

Salads



(V) HIDDEN GARDEN GREEK SALAD

The traditional Turkish salad of finely chopped tomatoes, cucumbers, green peppers, red onions, arugula leaves and parsley, black olive, with white feta cheese and pomegranate molasses

hidden garden

TL



(V) TURKISH MIXED SALAD

Iceberg lettuce, pickled, red cabbage, grated carrot's, tomatoes, cucumbers, corn, olive oil, lemon arugula leaves and balsamic vinegar dressing

hidden garden

TL



(V) CAPPARESSA SALAD

Sliced tomatoes arranged with fresh mozzarella cheese, pesto sauce and balsamic vinegar

hidden garden

TL



(V) PARMESAN ARUGULA SALAD

Shaved parmesan cheese tossed with arugula leaves, cherry tomatoes, raisins, walnut sun dried tomato with an olive oil and balsamic vinegar dressing

hidden garden

TL



TUNA SALAD

Iceberg lettuce, tuna, corn, capers, cherry tomatoes, cucumbers, red onion, sliced orange with a honey mustard dressing

hidden garden

TL



CHICKEN CAESAR SALAD

Romaine lettuce, grated parmesan cheese and traditional Caesar dressing, topped with grilled chicken and cherry tomatoes

hidden garden

TL



SEAFOOD SALAD

Mixed seafood and cherry tomatoes over a bed of Mediterranean greens

hidden garden

TL

Hidden Garden Greek Salad



Chicken's



CHICKEN SHISH KEBAB

Marinated chicken breast served with Bulgur Rice grilled tomatoes green peppers, with home fries and thin lavash bread

36

hidden garden

TL



CHICKEN WITH SOYA SAUCE CASSEROLE

Chicken strips, mushrooms, red onion, julienned carrots and soy sauce, accompanied by broccoli, brussels, sprouts, served in casserole and rice pilaf

37

hidden garden

TL



CHICKEN WITH CURRY SAUCE

Served with broccoli, brussels, sprouts and rice pilaf

38

hidden garden

TL



CHICKEN SCHNITZEL

Served with home fries potatoes and lemon butter

39

TL

Chicken's



HIDDEN GARDEN LUCKY CHICKEN

Grilled breast of chicken served with special aubergine pure, butter tomato sauce, artichoke and mushrooms

hidden garden

TL



SULTAN'S STUFFED CHICKEN

A pounded chicken breast stuffed with sauteed spinach, mushroom, red onion and kashar cheese, topped with chef's special creamy saffron sauce served with braised vegetables mashed potato

hidden garden

TL



CHICKEN CASSEROLE

Marinated chicken cubes, tomatoes, peppers, mushrooms and onion cooked in a terra cotta casserole, topped with melted kashar cheese

hidden garden

TL



COUNTRY STYLE CHICKEN

TL

Turkish Specialties Kebabs



GRILLED LAMB RIBS

Marinated grilled lamb ribs, served with sautéed vegetables, special rice (currants, cinnamon, onion and pinenuts)

TL

hidden garden



EGGPLANT KEBAB

Hand-chopped beef and lamb marinated with olive oil and spices, grilled on a skewer with tender eggplant (aubergine) slices, served with bulgur rice, grilled tomatoes, green peppers onion and thin lavash bread

TL

hidden garden



LAMB or BEEF SHISH KEBAB

Marinated lamb or beef breast served with Bulgur Rice grilled tomatoes green peppers, with home fries and thin lavash bread

TL

hidden garden



LAMB CHOPS

Marinated grilled lamb chops, served with bulgur rice, grilled tomatoes, green peppers onions, with eggplant tomato sauce

TL

hidden garden



GRILLED MEATBALLS

A mixture of beef and lamb with delicious spices, expertly grilled, served with Bulgur Rice, grilled tomatoes green peppers and home fries

TL

Turkish Specialties Kebabs



DONER KEBAB or ISKENDER KEBAB

With grilled tomatoes and pappers, home fries, bulgur rice and herbed strained yogurt

hidden garden

TL



ADANA KEBAB (CHILI SPICES KEBAB)

Hand-Chopped beef and lamb marinated in a traditional hot spice mixture with Bulgur Rice, grilled tomatoes and peppers, served with lava's bread

hidden garden

TL



ALİ NAZİK KEBAB

Hand-chopped beef and lamb marinated in olive oil, yogurt and spices grilled on a skewer, arranged on a bed of charcoal-roasted eggplant (aubergine) with yogurt garlic and topped with a butter sauce

hidden garden

TL



HIDDEN GARDEN SPECIALTY ASSORTMENT BARBECUE PLATTER (For two person)

An assortment of lamb shish kebab, filled mignon (100 gr) köfte lamb chops, Adana kebab and chicken shish kebab, beef chops served with bulgur rice, grilled tomatoes, green peppers and pearl onion, herbed strained yogurt and thin lavash bread

TL

Ottoman Specialties



ÇOBAN (SHEPHERD'S) KAVURMA

Marinated thinly-cut filet of lamb sautéed with baby onions, tomatoes, peppers, mushrooms, garlic and thyme

hidden garden

TL



HIDDEN GARDEN SPECIAL

Mushrooms, carrots, capia peppers, village pepper, zucchini, broccoli and potatoes

hidden garden

TL



SAUTÉED FILLED OF BEEF

Chopped marinated beef filet sautéed in a traditional shallow pan with onions, peppers, tomatoes and garlic, served with a rice pilaf and grilled vegetable

hidden garden

TL



LAMB SHANK TANDOORI

Slow cooked lamb shank baked in oven served on dedicated puree of aubergine and chef's sauce

hidden garden

TL



LAMB STEW WITH BLACK PLUM

Stewed lamb with sun dried apricot, black plum, figs, almond baby onions and thyme served in casserole

TL

Ottoman Specialties



SULTAN'S FAVORITE BEEF

Grilled fillet of beef julian sliced and topped on a delicious roast puree eggplant and kashar cheese

hidden garden

TL



MARINATED OWEN BAKED LAMB SHOULDER (For two person)

Owen baked slow cooked of lamb shoulder served with bulgur rice, grilled vegetables and barbecue sauce

hidden garden

TL



LAMB or BEEF CASSEROLE

Marinated chicken, beef or lamb cubes, tomatoes, peppers, mushrooms and onion cooked in a terra cotta casserole, topped with melted kashar cheese

LAMB

BEEF

TL

TL

hidden garden



POTTERY KEBAB (For two person)

Lamb baked in a pottery with tomatoes, peppers, mushrooms, onions, garlic, served with rice pilaf

TL

Pastas



(V) SPAGETTI ALLA NAPOLITANA

Tomato sauce, fresh basil and parmesan cheese

_____ hidden garden _____ TL



MANTI

Turkish - style "ravioli" with chopped meat, topped with yogurt and peppery butter sauce

_____ hidden garden _____ TL



SPAGETTI ALLA BOLOGNESE

Meat sauce, fresh basil and parmesan cheese

_____ hidden garden _____ TL



LINGUINI WITH CHICKEN

Julienned chicken, carrots, zucchini and cream sauce

_____ hidden garden _____ TL



(V) PENNE ALLA ARRABBIATA

Spicy tomato sauce, sliced olives, fresh basil and parmesan cheese

_____ hidden garden _____ TL



(V) THREE COLOR TORTELLINI

Three - color cheese tortellini with pesto cream sauce and parmesan Cheese

_____ TL

Vegetarian



(V) KARNIYARIK

A vegetarian version of this traditional Turkish stuffed eggplant dish, with peppers, tomatoes, onion pine nuts and kashar cheese

hidden garden

TL



(V) GRILLED VEGETABLES

Grilled mushrooms, zucchini, carrots, eggplant, peppers tomatoes and potatoes, with pilaf, herbed yogurt and Turkish-style "salsa"

hidden garden

TL



(V) VEGETABLES IN CASSEROLE

An oven-baked casserole of mushrooms, zucchini, carrots, eggplant, tomatoes and peppers topped with bubbling browned kashar cheese

hidden garden

TL



(V) VEGETARIAN HINDU

Winter vegetables sautéed with garlic Indian spices and curry sauce served in terracotta pot

hidden garden

TL



(V) FALAFEL

Mashed chickpeas with vegetables deep fride served with green salad

hidden garden

TL



(V) VEGETARIAN BEĞENDİ

Mushrooms, onions, peppers, carrots, tomatoes, eggplants

hidden garden

TL



(V) VEGETABLE COUSCOUS

With peppers, mushrooms, carrots, garlic, cucumbers, saffron, red sauce and parmesan cheese

TL

International Cuisine



MEXICAN STEAK

With braised vegetables, whipped potato, asparagus, with cream cheese and a spicy red sauce

_____ hidden garden _____



T-BON STEAK

Served with pure of potato sauted vegetables asparagus and your favorite sauce

_____ hidden garden _____



MARBLE STEAK

Flambe filet mignon, herbed roast potatoes, asparagus, braised vegetables and the chef's special sauce

_____ hidden garden _____



LAMB MEDALLION

Slow cooked lamb ribs baked in oven served on dedicated pure of aubergine, sauted vegetables and chefs sauce

_____ hidden garden _____



FILET MIGNON

*(Mustard, Black Pepper, Mushroom And Beamaise Sauce)
Served with a wine reduction sauce, asparagus braised vegetables and creamy whipped potato*

_____ hidden garden _____

T-Bone Steak



Fish and Seafood



GRILLED SEA BREAM (1,200 gr.)

Served with arugula, red onion, tomato, lemon and a buttered baked potato

hidden garden

TL



GRILLED SEA BASS (1,200 gr.)

Served with arugula, red onion, tomato, lemon and buttered baked potato

hidden garden

TL



FISH WINDING

Seabass with butter and saffron on the sautéed spinach

hidden garden

TL



SHRIMPS CASSEROLE

Shrimp baked with mushrooms, tomatoes, peppers and garlic, topped with kashar cheese

hidden garden

TL



SEABASS IN SALT (1,200 gr.)

Seabass covered with sea salt and slow cooked in oven served with green salad and baked potato

hidden garden

TL



GRILLED SALMON

Served with arugula, red onion, tomato, lemon and a buttered baked potato

TL

Fish and Seafood



LOBSTER (Kg. price)

Served with spring onion, radish, arugula, baked potato butter and garlic sauce

hidden garden

TL



OCTAPUS IN CASSEROLE

Marinated and fillet octopus baked in oven with butter garlic and herbs served in casserole

hidden garden

TL



FISH KEBAB

Served with arugula, red onion, tomato, lemon, baked potato and the chef's special sauce

hidden garden

TL



JUMBO CASSEROLE

Mantar, Sarımsak ve Tereyağ

hidden garden

TL



FRIED SOLE FISH

Served with arugula, red onion, tomato, lemon, buttered baked potato and tarator sauce

hidden garden

TL



MIXED FISH PLATE

Our chef's choice of five different fish in season, seabass, salmon, sole fish, sword fish, two tiger shrimps served with arugula, tomato, red onion, lemon and buttered baked potato

TL



**HIDDEN
GARDEN**