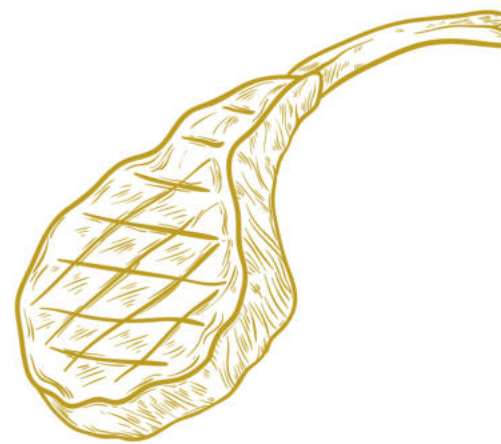


# SOUL OF KITCHEN

ALANYA

## *The* MENU



# Story

SINCE OUR ESTABLISHMENT, YOU HAVE HAD A HOME IN YOUR RESTAURANT, WHICH HAS THE BEST VIEW OF THE CITY, WITH EXAMPLES OF THE PRODUCTS AND SERVICES WE OFFER TO YOU, OUR CUSTOMERS, WITH A HIGHER LEVEL OF PLEASURE. YOU WILL MAKE LOVE WITH THE SEXIEST OF THE SEA.

IN THIS PROCESS, WE CONTINUE OUR DEVELOPMENT WITH THE PRINCIPLE OF "WE ARE THE SOUL OF THE CITY AND WE WILL CONTINUE TO BE US" BY INCORPORATING THE BRANDS OF REMEMBRANCE AND SOUL OF SEXYFISH IN OUR RESTORATION.

OUR ARCHITECTURE AND OPERATOR, CÜNEYT MİLLET, WHICH OUR RESTAURANT DESIGN CAN BENEFIT FROM AROUND THE WORLD, DISPLAYS ITS SPECIAL TOUCHES FOR YOU IN EVERY DETAIL.

CHEF EMRE TOKTEMUR, WHO HAS A MASTER'S DEGREE IN PRODUCTION PRODUCTION AND PRESENTATION, TOOK HIM TO THE BEST PLACES IN TURKEY AND HAS WORKED WITH THE BEST CHEFS OF THE WORLD, IS EXHIBITING HIS ART TO YOU WITH THE PRINCIPLE OF "THERE IS NO KITCHEN WITHOUT A SOUL".

AS THE SOUL OF KITCHEN TEAM, WE ARE HAPPY TO SERVE YOU.

ARCHITECT  
CÜNEYT DARI



CHEF  
EMRE TOKTEMUR



# Chef Organic Sauce Design



THE SWEETEST HOT SAUCE THE CHEF HAS MADE WITH GARDEN PEPPERS

ATEŞ



SAUCE WHERE THE CHEF COMBINES THE FLAVORS FROM THE DEPTHS OF THE SEA

SU



SAUCE THAT HAS BECOME THE MEETING POINT OF ROOT FLAVORS

TOPRAK



THE SAUCE THAT GIVES YOU A DIFFERENT ATMOSPHERE WITH THE COMBINATION OF SWEET AND BITTER

HAVA



SAUCE BROUGHT BY THE WIND FROM THE FAR EAST

RÜZGAR



SYMBOL USED IN THE SERVICE OF COLD PRODUCTS

BUZ



USED FOR SERVING GLUTEN-FREE PRODUCTS

GLUTENSİZ



USED TO SERVE VEGAN PRODUCTS

VEGAN



USED TO SERVE VEGETARIAN PRODUCTS

VEJETERYAN



INDICATES THAT THE PRODUCT WILL BE PRESENTED WITH THE SHOW ON THE TABLE

SHOW



ATEŞ

SU

TOPRAK

HAVA

RUZGAR



BUZ

GLUTENSİZ

VEJETERYAN

VEGAN

SHOW

*Top 10*

**KISSING LANGOUSTINES**  
WITH MARINATED LANGUST AND APRICOT PUREE



**DEEP OF GRAVLAX**  
BEETROOT MARINATED SALMON WITH FISH SAUCE

**TRIO SPIRIT OF THE CHIEF**  
SALMON TARTARE, MEAT TARTAR, AVOCADO TARTARE

**SOUL OF DREAM SPINACH SALAD**  
WITH ORANGE PIGMENT, BERRIES, BULGUR WHEAT, BLUEBERRY AND EXOTIC SAUCE

**JAPANESE WING**  
CHICKEN WINGS, PICKLE GEAR, WITH SPICY SAUCE

**ANJELIQ GOLDEN BEEF RIBS**  
WITH BUCKWHEAT, GRILLED VEGETABLES, FRESH THYME, SPINACH WITH CREAM, MASHED POTATOES WITH MILK AND SAUCE OF YOUR CHOICE

**LAMB CAGE RIB**  
WITH BUCKWHEAT, GRILLED VEGETABLES, FRESH THYME, SPINACH WITH CREAM, MASHED POTATOES WITH MILK AND SAUCE OF YOUR CHOICE

**DRAGON ROLL**  
CUCUMBER, AVOCADO, CREAM CHEESE, EEL (6 PCS)

**LAVASH DIVITELLO**  
BEEF RIBS, DEMI GLACE, WITH MOLASSES SAUCE

**ANJELIQ TENDERLOIN SALAD**  
ANJELIQ SALAD, AVOCADO, CUCUMBER, TOMATOES, BEEF TENDERLOIN





## Tasting Menu

CHEF'S SAVORY TREATS WITH ORGANIC GASPACIO  
BOĞAZTEPE GRUYERE, ACCOMPANIED BY 78-YEAR-OLD  
SOURDOUGH BREAD AND GRİSSİNİ SAGE

•

VANİLLA PURSLANE GAZİPAŞA STRAWBERRY BUFFALO  
CHEESE AND FRESH FIG OİL

•

WOOD-FİRED OCTOPUS COOKED İN MILK WITH MASHED  
POTATOES

•

BEETROOT CARPACCİO LAMB'S EAR FOAM SMOKED  
YOGHURT

•

SMOKED CHEF'S SUSHİ PLATE

•

CHOCOLATE COATED COCONUT ON A JAGERMEİSTER BED

3200TL



GOOD MORNING



SOUL OF  
KITCHEN

ALANYA

*Breakfast*

08.30-14.00

MENU



## Breakfast

### ANJELİQ BREAKFAST SPREAD

MUHLAMA, SPRING ROLLS, MENEMEN, POTATOES, BAGEL, HONEY, POLLEN, PEPPERS, PEPPER JAMS, ONION RINGS, CLOTTED CREAM, CUCUMBERS, TOMATOES, NUTS, DRIED FRUITS, TAHİNİ, MOLASSES SAUCE SAUSAGE.  
395₺ PER PERSON

### ANJELİQ BREAKFAST PLATE

2 EGGS, FRENCH FRIES, VILLAGE TOMATOES, LOCAL SALAD, HONEYCOMB WITH POLLEN, HONEY, AVOCADO BRUSHETTA, TANGERINE JAM, GRANOLA AND CHOCOLATE PANCAKES.  
355₺

### ANJELİQ BRUNCH BREAKFAST EVERY SUNDAY

KİŞİ BAŞI 495₺

### BREAKFAST PLATES

#### ANJELİQ BREAK PLATE

SWEET POTATO, HALLOUMİ CHEESE, POACHED EGG, AVOCADO, YOGHURT, SOURDOUGH BREAD  
285₺

#### SOUL OF PRO

CHICKEN BREAST, CHICKPEAS, TAHİNİ, DRIED TOMATOES, AVOCADO, POACHED EGGS, SOURDOUGH BREAD  
365₺

#### MOZZARELLA TOMATO

BURATTA CHEESE, VILLAGE TOMATOES, PEANUTS, ARUGULA, PESTO SAUCE  
295₺

#### TACO PANCAKES

SCRAMBLED EGGS, AVOCADO, CAPİA PEPPER, YOGHURT SAUCE AND PICKLES  
285₺

#### PANCAKE

PANCAKE, STRAWBERRY AND NUTELLA  
225₺





## Breakfast

### OMLET TABAKLARI

PLAIN OMELET  
165₺

CHEESE OMELET  
SERVED WITH WHITE CHEESE, GARDEN  
TOMATOES AND ARUGULA  
195₺

OMELET WITH VEGETABLES  
SPINACH AND GARDEN GREENS SERVED WITH  
GARDEN TOMATOES AND ARUGULA  
185₺

OMELET WITH SAUGHT  
KAYSERİ SAUSAGE SERVED WITH GARDEN GREENS  
AND ARUGULA  
245₺

SMOKED OMELETTE  
SERVED WITH HAM, SAUSAGE, GARDEN  
TOMATOES AND ARUGULA  
295₺

MUSHROOM OMELET  
MUSHROOM OMELET WITH EGGS, GARDEN  
TOMATOES AND ARUCULA  
245₺

GREEN AVACADO OMELETTE  
AVACADO OMELET WITH EGGS, GARDEN  
TOMATOES AND ARUCULA  
265₺





## Breakfast

### TOST SANDİVİÇ TABAKLARI

CHEDDAR TOAST  
WITH GARDEN TOMATOES, ARUCULA AND  
PICKLED PEPPER  
185₺

MIXED TOAST  
SAUSAGE AND KASHAR TOAST  
WITH GARDEN TOMATOES, ARUCULA AND PICKLED PEPPER  
195₺

ANJELİQ TOAST SANDWICH  
PICKLED SALAD ACCOMPANIED WITH EYE  
TOMATOES, ARUGULA AND PEPPERS  
235₺



## Breakfast

### BRUSCHETTAS

AVACADO SURPRISE  
AVACADO POSE WITH EGGS CERİ TOMATOES  
235₺

TOMATO GARDEN  
VILLAGE TOMATOES, BASIL, CREAM CHEESE  
ON A BASE  
195₺

HAM  
SERVED WITH CREAM CHEESE, HAM,  
ARUGULA, CHERRY TOMATOES AND WALNUTS  
275₺

SMOKED SALMON, AVACADO  
AVOCADO PASTE, SMOKED SALMON, CHERRY  
TOMATOES WITH ARUGULA  
295₺



## Breakfast

### KURUVASAN

EGGS, AVACADO  
ACCOMPANYED WITH EYE EGGS, AVACADO,  
ARUCULA AND OLIVES  
245 ₺

VILLAGE EGG BAG  
ACCOMPANYING POITED EGGS, AVACADO,  
ARUCULA AND OLIVES  
235 ₺

CHOCOLATE DREAM  
WITH BANANA, NUTELLAI, FIRED ALMONDS  
195 ₺

SMOKED  
ACCOMPANYED WITH LETTUCE, CHEESE,  
SMOKED, PURPLE ONION, AND OLIVES  
275 ₺

NORWEGIAN SALMON  
ACCOMPANYED WITH LABNE CHEESE, SMOKED  
SALMON, ARUCULA AND OLIVES  
295 ₺

# MIXED BREAKFAST



ANGELIC BREAKFAST PLATE



ANJELIQ TOAST SANDWICH



AVOCADO POACHED EGG CROISSANT



CROISSANT WITH AVOCADO PASTE AND EGG SERVED



CROISSANT WITH CHOCOLATE STRAWBERRY AND BANANA



GRILLED CHEESE WITH EGG



BURSHETTA WITH MOZZARELLA AND VILLAGE TOMATOES



ANJELIQ PANCAKE BREAKFAST PLATE



AVOCADO BRUSCHETTA WITH EGG AND EGG



CHOCOLATE PANCAKES





SOUR CREAM VEGETABLE GARDEN



ACCOMPANIED BY SMOKED RANI AVOCADO



VILLAGE TOMATO ACCOMPANIED WITH VILLAGE CHEESE



POACHED EGG WITH AVOCADO



CHEESE OMELETTE SERVED WITH YOGHURT AND SALAD



SAUSAGE OMELETTE SERVED WITH YOGHURT AND SALAD



VEGETABLE OMELETTE SERVED WITH YOGHURT AND SALAD



SERVED WITH SPINACH YOGHURT AND SALAD

