



BORSA

RESTAURANT

—1927—

ÇORBALAR / SOUPS

PAÇA ÇORBASI, İLİK İLE / Trotter Soup	₺850
GÜNÜN ÇORBASI / SOUP OF THE DAY	₺435

SOĞUK BAŞLANGIÇLAR / COLD APPETIZERS

"CUNDA" ENGİNARI, ZEYTİNYAĞLI	₺655
"Cunda" Artichoke Confit in Olive Oil	
PATLICAN EKŞİLİSİ, FIRINLANMIŞ "GÖNEN" PATLICANDAN, DOMATES SOS İLE	₺590
Oven Baked "Gönen" Eggplant with Tomato Sauce	
PİLAKİ (İLİK), "BOLU" FASULYESİ, KURU SOĞAN, KARABİBER, PUL BİBER	₺655
Special "Bolu" Beans, Cooked with Onion, Black Pepper, Red Pepper And Olive Oil (lukewarm)	
ASMA YAPRAĞI SARMA "TOKAT" YÖRESİNDEN, ZEYTİNYAĞLI	₺610
"Tokat" Vine Leaves Stuffed with Rice And Olive Oil	
PATLICAN EZME, KÖZ ATEŞİNDE, "GÖNEN" PATLICANINDAN	₺590
Charcoal Grilled And Mashed "Gönen" "Eggplant"	
HUMUS HALEP USULÜ, NOHUT, TAHİN, KİMYON, KAVRULMUŞ ŞAM FISTIĞI, KIRMIZI BİBER	₺590
"Humus" Pea Puree with Sesame Oil, Roasted Pistachio, Red Pepper Oil	
LAKERDA, TORİK BALIĞI, ROKA, TARAMA, KURUTULMUŞ DOMATES, KAPARI SOS	₺1780
Salted Bonito with Arangula, Tarama, Dried Tomato, Caper Sauce	
ATOM, SÜZME YOĞURTLU, BORSA USULÜ, KIRMIZI ACI BİBER İLE	₺590
Eggplant "Sögürme", Yogurt and Red Hot Pepper	
MUHAMMARA, ACI TATLI BİBER SALÇASI, CEVİZ, ZEYTİNYAĞI, SARIMSAK VE KIRMIZI BİBER	₺600
Muhammara, Hot Sweet Pepper Paste, Walnut, Olive Oil, Garlic and Red Pepper	

SICAK BAŞLANGIÇLAR / HOT APPETIZERS

FINDIK LAHMACUN, TAŞ FIRINDA ACISIZ/ACILI, KEBAP KIYMASI VE TAZE BAHARATLAR	₺365
Traditional Mini Turkish Pizza "Lahmacun" from the Brick Oven, Spicy/Non-Spicy with Kebab Minced Meat	
İÇLİ KÖFTE "URFA" BULGURU, BIÇAK KIYMASI, CEVİZ, YENİBAHAR 65 gr.	₺475
Panfried Stuffed Cracked "Urfa" Wheat Shells with Meat Balls, Walnut, Pimento	
SU BÖREĞİ, BEYAZ PEYNİR ve MAYDANOZLU	₺455
"Su Böreği" Traditional Turkish Layered Pasta Filled With Cheese and Parsley	
KEŞKEK, YARMA BUĞDAY, KUZU GERDANI, NOHUT	₺850
Traditional "Keşkek" Boiled and Pounded Wheat with Lamb and Peas	
MANTI EV YAPIMI, BIÇAK KIYMASI, SÜZME YOĞURT, KIRMIZI BİBER SOS	₺960
Home-Made Turkish Lamb Ravioli with Minced Meat, Yoghurt and Red Pepper Sauce	
ETLİ KARA LAHÂNA SARMA, "TRABZON" USULU, KUZU VE DANA KIYMASI VE YOĞURT	₺955
Black Cabbage Stuffed with Lamb and Veal Minced Meat, Served with Yoghurt	
KUZU YAPRAK CİĞER IZGARA, KÖY USULU PATATES KAVURMASI VE GAVURDAĞ SALATA 160 gr.	₺1455
Lamb Leaf Liver Grilled with Potato and Tomato Salad	
KALAMAR TAVA, TARATOR SOS, AKDENİZ YEŞİLLİKLERİ	₺1190
Fried Calamari Served with Tarator Sauce, Mediterranean Greens and	
SÜRYANİ USULÜ HAŞLANMIŞ İÇLİ KÖFTE YOĞURT VE TEREYAĞ SOS İLE 65 gr.	₺535
Süryani Style Boiled Stuffed Meatballs with Yogurt and Butter Sauce	

SALATALAR / SALADS

TAZE ENGİNAR SALATASI, KUZUKULAĞI, KÖRPE ROKA, KURUTULMUŞ DOMATES	₺870
Fresh Artichoke Salad, Sorrel, Baby Argula, Dried Tomato	
ROKA SALATASI, TAZE NANE, MAYDANOZ, KİRAZ DOMATES, KURU NANE, SUMAK	₺700
Argula Salad with Fresh Mint, Parsley, Cherry Tomato, Dried Mint, Sumac, Apple Vinegar	
BAHÇE SALATASI, TARLA YEŞİLLİKLERİ, TULUM PEYNİRİ, CEVİZ, NAR EKŞİSİ	₺720
Garden Salad with Field Greens, Goatskin Cheese, Walnut and Pomegranate Reduction	
MEVSİM SALATASI, GÖBEK, ROKA, HAVUÇ, KIRMIZI LAHÂNA, DOMATES	₺700
Seasonal Salad with Iceberg Lettuce, Argula, Carrot, Red Cabbage, Tomato	
ÇOBAN SALATASI, SOĞAN, DOMATES, SALATALIK, YEŞİLBİBER, NANE MAYDONOZ	₺700
Shepherd's Salad, Onion, Tomato, Cucumber, Green Pepper	
GAVURDAĞI SALATASI, CEVİZ, DOMATES, SOĞAN, PUL BİBER, NAR EKŞİSİ	₺755
"Gavurdağı" Spicy Salad with Walnut, Tomato, Onion, Red Pepper and Pomegranate Reduction	
AVOKADO SALATASI, KÖRPE TARLA YEŞİLLİKLERİ, ZEYTİNYAĞ, LİMON, HARDAL SOS İLE	₺880
Avokado Salad with Field Greens, Olive Oil, Lemon, Mustard Sauce	

ANA YEMEKLER / MAIN

KUZU TANDIR, "KONYA" USULÜ", KEMİKLİ KUZU ETİ, HÜNKÂR BEĞENDİ, İÇ PİLAV 400 gr.	₺2115
Roasted Bony Lamb Shank, "Konya" Style" Served with Characoaled Eggplant Puree and Special rice	
KUZU PİRZOLA, KÖY USULÜ PATATES KAVURMASI, İSPANAK PÜRESİ "BORSA" USULÜ 240 gr.	₺2160
Grilled Rack of Baby Lamb, Served with Country Style Sauteed Potatoes Spinach Puree "Borsa" Style	
BONFİLE İZGARA, İSPANAK PÜRESİ VE PATATES TAVA 200 gr.	₺2480
Grilled Baby Beef Fillet, Spinach Puree and Deep-Fried Potatoes	
DANA PİRZOLA, İSPANAK PÜRESİ VE ELMA DİLİM PATATES 400 gr.	₺3050
Beef Chop Served with Spinach Puree and Potato Wedges	
KUZU KÜŞLEME FİRİK PİLAVI VE İSPANAK PÜRESİ İLE (az ya da orta pişmiş tavsiye edilir). 220 gr.	₺2160
Grilled Lamb on "Küşleme" Served With Frik Rice and Spinach Puree	
KUZU SIRTI, FİRİK PİLAVI VE İSPANAK PÜRESİ İLE 200 gr.	₺2160
Lamb Saddle, served with Frik Rice and Spinach Puree	
KÜLBASTI, "SÜT DANASI", TAZE BAHARTLI KÖZLENMİŞ PATLICAN, SEBZELİ FİRİK PİLAVI 160 gr.	₺1920
Grilled Milk-Fed Beef Served with Charcoaled Eggplant with Fresh Herbs and Vegetable Green Wheat Pilaf	
PİDELİ KÖFTE DANA ETİNDEN, BORSA USULÜ, MANDIRA YOĞURDU İLE 220 gr.	₺1635
Grilled Veal Meat Balls "Borsa" Style with Pita and Dairy Yoghurt	
KASAP KÖFTESİ, "BORSA" USULÜ DANA ETİNDEN, PATATES TAVA, KIRMIZI BİBER SOS, İZGARA DOMATES VE BİBER 240 gr.	₺1550
Grilled Butcher Veal Meatballs "Borsa" Style Served With French Fries, Red Pepper Sauce And Grilled Tomato & Pepper	
PİLİÇ KÜLBASTI / İZAGARA / ŞİŞ (BUT VEYA GÖĞÜS), PATLICAN BEĞENDİ VE BULGUR PİLAVI 300 gr.	₺1490
Chicken Beef / Grilled Chicken / Chicken Skewers (Leg or Breat), Served with Eggplant Puree and Cracked Wheat Pilaf	

KEBAPLAR / KEBABS

YAPRAK DÖNER SÜT DANASINDAN, BEYAZ PİLAV İLE 180 gr.	₺1530
"Doner Kebab" Milk-Fed Beef Meat Served with Rice	
İSKENDER KEBAP, SÜT DANA ETİ, PİDE YOĞURT, DOMATES SOS 220 gr.	₺1720
"Iskender Kebab" Milk-Fed Beef Served with Pita Bread, Yoghurt and Tomato Sauce	
YOĞURTLU KEBAP, KEKİKLİ BONFİLE DİLİMLERİ, PİDE VE KÖZDE PATLICAN 160 gr.	₺2180
Kebab with Yoghurt, Thyme Marinated Beed Fillet Served with Pita and Roasted Eggplant	
KUZU ŞİŞ KEBAP (ACILI-ACISIZ), LAVAŞ, BULGUR PİLAVI, KÖZDE PATLICAN, DOMATES, BİBER 200 gr.	₺1795
Baby Lamb Kebab on Skewer (Spicy or Non-Spicy) Served with Pita Bread, Wheat, Charcoaled Eggplant Tomato and Pepper	
"TARSUSİ" SEBZELİ KEBAP, BIÇAK KIYMASINDAN, BULGUR PİLAVI, LAVAŞ EKMEĞİ VE SUMAKLI SOĞAN 180 gr.	₺1575
"Tarsusi" Kebab with vegetables, Served wiht Cracked Wheat Pilaf, "Lavaş" pita Bread and Sumac Onion	
ADANA KEBAP, SUMAKLI SOĞAN, İZGARA DOMATES, BİBER VE LAVAŞ EKMEĞİ 180 gr.	₺1550
"Adana Kebab", Sumac Onion, Grilled Tomato, Pepper and "Lavaş" Pita Bread	
URFA KEBAP, SUMAKLI SOĞAN, İZGARA DOMATES BİBER VE LAVAŞ EKMEĞİ 180 gr.	₺1550
"Urfa Kebab", Sumac Onion, Grilled Tomato, Pepper and "Lavaş" Pita Bread	
SARMA BEYTİ KEBAP SEBZELİ, DOMATES SOS, TEREYAĞ VE YOĞURT İLE 180 gr.	₺1670
Sarma Beyti Kebab Vegetable, Tomato Souce Butter and with Yogurt	
SARAY TEPŞİSİ (ADANA KEBAP, URFA KEBAP, KUZU ŞİŞ KEBAP, PATLICAN KEBAP, KUZU PİRZOLA, PİLİÇ ŞİŞ) BULGUR PİLAVI İLE (MİNİMUM 2 KİŞİLİK) 650 gr.	₺5100
Sultan's Plate (Adana, Urfa, Lamb on Skewer, Eggplant Kebab, Lamb Chop, Chicken on Skewer) Served with Cracked Wheat Pilaf (Minimum 2 persons)	

DENİZ ÜRÜNLERİ / SEA FOOD

GÜNÜN BALIĞI, İZGARA, TAVA, KAĞITTA BUĞULAMA VEYA FIRIN BUĞULAMA LEVREK 200 gr.	₺2185
Sea Bass; Fish of the Day, Grilled, Pan- Fried, Steamed in Paper or Traditional Oven Steamed in Tray	

ÖZEL İSTEKLER / SPECIAL REQUESTS

HAMBURGER, 180 GR HABURGER KÖFTESİ, KAREMELİZE SOĞAN VE CHEDDAR PEYNİRİ İLE 180 gr.	₺1455
Hamburger, 180 gr Meatball with Caramelized Onion and Cheddar Cheese	
ERİŞTE EV YAPIMI, KÖY USULÜ, İZGARA SEBZELİ VE PIRASALI, "ERZİNCAN" TULUM PEYNİRİ	₺875
Home-Made Vermicelli Country Style with Grilled Vegetables and Leeks with "Erzincan" Goatskin Cheese	
KARIŞIK TURŞU, EV YAPIMI	₺730
Assorted Home-Made Pickled Vegetables	
PATATES TAVA "ADAPAZARI" PATATESİNDEN	₺515
Home-Made French Fries, "Adapazarı" Potatoes	

TATLILAR/ DESSERTS

BAKLAVA, FISTIKLI, GAZİANTEP USULÜ "Baklava" with Pistachio "Gaziantep" style	₺875
FISTIKLI TEL KADAYIFI, MANDA KAYMAĞI Pistachio Shredded Phyllo Dough Dessert, Buffalo Cream	₺820
HURMALI İNCİR TATLISI "BORSA" USULÜ, VANİLYALI DONDURMA Fig & Date Pudding "Borsa" Style with Vanilla Ice cream	₺870
KAZANDİBİ, KAYMAKLI DONDURMA Custard with Fine Chichken Breast or Special Turkish Pudding "Bottom of the Pan" with Creamy Ice Cream	₺725
VİŞNELİ EKMEK KADAYIFI, MANDA KAYMAĞI Sour Cherry Bread Shredded with Clotted Buffalo Cream	₺720
ÇİKOLOTALI SUFLE, VANİLYALI DONDURMA "Chocolate au Soufflé" with Vanilla Ice Cream	₺845
FIRIN SÜTLAÇ Baked Rice Pudding	₺650
ANTAKYA USULÜ İRMİK HELVASI, PORTAKALLI VE TARÇINLI, KAYMAKLI DONDURMA İLE Orange and Cinnamon Semolina Dessert "Antakya" Style with Creamy Ice Cream	₺730
PROFİTEROL, ÇİKOLOTA SOS, ÇİKOLATA PARÇALARI VE VANİLYALI DONDURMA "Pate a Schoux" With Chocolate Sauce, Pieces of Chocolate, and Vanilla Ice Cream	₺850
SORBE ÇEŞİTLERİ; MANGO, FRAMBUAZ Selection of Sorbet; Mango, Raspberry	1 TOP ₺370 1 SCOOP
MARAŞ DONDURMA ÇEŞİTLERİ; ÇİLEK ÇİKOLATA, VANİLYA VE KESME KAYMAKLI DONDURMA Selection of Ice Cream Strawberry, Chocolate, Creamy	1 TOP ₺370 1 SCOOP
MEYVE TABAĞI Fruit Plate	₺1200

MEŞRUBATLAR / SOFT DRINKS

FUSE TEA (Limon, Şeftali / Lemon, Peach) 250 ml	₺270
COCA COLA 250 ml	₺270
FANTA, SPRITE 330 ml	₺270
TAZE PORTAKAL SUYU (Fresh Orange Juice) 330 ml	₺335
SU 330 ml	₺250
SU 750 ml	₺350
MEYVE SULARI (Şeftali, Vişne) 250 ml	₺270
Fruit juice (Peach, Cherry, Apple)	
LİMONATA (Lemonade) 330 ml	₺270
AYRAN 295 ml	₺270
ULUDAĞ SODA 200 ml	₺250
SAN PELLEGRINO 250 ml	₺315
SAN PELLEGRINO 750 ml	₺670
REDBULL / REDBULL ŞEKERSİZ 250 ml	₺400
BORSA USULÜ HİBİSKUS SERBETİ 330 ml	₺285
ULUDAĞ PREMIUM 75 cl	₺640

SICAK İÇECEKLER / HOT BEVERAGES

TÜRK KAHVESİ (Turkish Coffe)	₺250
ÇAY	₺185
AMERİCANO	₺265
MACCIHATO	₺265
CAFÉ LATTE	₺280
ESPRESSO	₺265
CAPPUCCINO	₺280
BİTKİ ÇAYI (Herbal Tea)	₺265
DOUBLE ESPRESSO	₺500

Herhangi bir yiyeceğe alerjiniz varsa, lütfen sipariş vermeden önce servis personelini bilgilendiriniz Fiyatlarımıza KDV dahildir. 21.04.2026 tarihinden itibaren uygulanan fiyatlardır. Yiyeceklerin üretim yeri Türkiye'dir. If you have any concerns regarding food allergies, please inform the service personel before ordering. Allprices inclusive of VAT. Prices are valid from 21.04.2026 Foods are produced in Turkey.