

BREAKFAST

from 9.00 to 14.00

€ | ₺

CLASSIC TURKISH BREAKFAST

(CHEESE, TOMATOES, OLIVES, JAM, BUTTER, TEE OR COFFEE)

TURKISH BREAKFAST BRUNCH 2 Pers.

OMLET - VARIATIONS

PLAIN

TOMATO

CHEESE

VEGETABLE

SOUPS

MEDITERRAN FISH SOUP

MINESTRONE

THE CLASSIC VEGETABLE SOUP

KLASSIC CACIK

COLD CUCUMBER SOUP WITH YOGURT AND DILL

	€		₺
MOZARELLA CAPRECE CAPRESE SALAD WITH TOMATOES, BASIL & OLIVOIL	_____		_____
BEEF CARPACCIO THINLY SLICED RAW BEEF, ROCKET AND PARMESAN WITH OLIVOIL -LEMON DRESSING	_____		_____
CLASSIC BRUSCHETTA THE TRADITIONAL ITALIEN APPETIZER; CRISPY WHITEBREAD TOPPED WITH GARLIC TOMATOES	_____		_____
KABAK CAPACCIO THINY SLICED FREH COURGETTES WITH BASIL AND LEMONDRESSING	_____		_____
GUACOMOLE FRESH MADE GUACOMOLE TOAST WITH POACHED EGG	_____		_____
PEYNİR TABAĞI SNACKPLATE WITH DIFFERNT TYPES OF CHEESE	_____		_____
NUGGETS CHRIPSY FRIED CHICKEN- STICKS WITH POMMES	_____		_____
SİĞARA BÖREĞİ ORIGINAL TURKISH CHEESE STUFFED DOUGH ROLLS	_____		_____
KREMALI MANTAR CREMY MUSHROOMS WITH GARLIC	_____		_____
SARIMSAKLI EKMEK ROASTED GARLIC BREAD WITH HERBES	_____		_____
CLUB SANDWICH MOONLIGHT LIGHT CLUBSANDWICH ASSEMBLED FROM FRESH VEGETABLES OF THE SAISON	_____		_____

COLD STARTERS

is an assortment of small traditional Turkish dishes, eaten as appetizers or a light meal“ Our waiters will offer you them by the table and you can choose as you like.

€ | ₺

2 DIFFERENT KINDS _____

4 DIFFERENT KINDS _____

6 DIFFERENT KINDS _____

WRAPS & FAJITA

VARIATIONS -OPTIONAL WITH _____
VEGETABLE, CHICKEN, BEEF, MIXED

RISOTTO

RISOTTO OPTIONAL WITH _____
ARTICHOKE, VEGETABLES, CHICKEN, BEEF

BURGER

VEGETARIAN BURGER _____

CHEESEBURGER _____

MOONLIGHT STEAK BURGER _____

CAESAR SALATASI

GRILLED CHICKEN CAESAR SALAD

ELMALI ROKA SALATA

APPLE ARUGULA SALAD WITH WALNUTS

YAZ SALATASI

COLORFUL SUMMER SALAT RED PEPPER,
TOMATOES AND WHITE CHEESE

AVOKADO SALATASI

AVOCADO SALAD WITH PINE NUTS

TON BALIĞI SALATASI

TUNAFISHSALAT WITH ROW FOOD AND
MAYONNAİSE – JOGHURT - DRESSING

MOONLIGHT MERCİMEK
SALATASI

COLD SERVED LENTILSALAD WITH
YOUNG ONIONS, PARSLEY AND MANGO

KIRMIZI LAHANA SALATASI

SLICED RED CABBAGE WITH CAROTS, FRESH ORANGE
WEDGES AND A FINE JOGHURT DRESSING

KAŞIK/ÇOBAN SALATA

TRADITIONAL TURKISH NOMADSALAD

FRESH SALADS

FISH & SEAFOOD DOOTAE'S

€ | ₺

MOONLIGHT KARİDES KOKTEYL

SHRIMP COCKTAIL WITH ROSE MAYONNAISE SAUCE
WITH COGNAC, SERVED IN A MARTINIGLAS

KALAMAR

CALAMARIS FRIED OR GRILLED SERVED WITH DIP

AKDENİZ TIGER KARİDES 250 GR.

KING PRAWNS GRILLED OR FRIED,
SERVED WITH VEGETABLES

„PULPO“ AHTAPOT

GRILLED OCTOBUS WITH POTATO FOAM AND
CHERRY TOMATOES

SOMON FILET NATUREL

ON PAN SALMONFILET WITH VEGETABLES MIX

NARLI SOMON FILET

SOMONFILET IN BUTTER WITH HONEY-POMEGRANATE -
VINIGAR, POMEGRANATE SEEDS, SERVED ON LEAFSALAD

FIRINDA LİMONLU BALIK

FISHFILET IN HERBES- LEMON -OLIVOIL IN THE OVEN

MOONLIGHT BALIK FILET

HERB CRUSTET FISHFILET WITH STEAMED
VEGETABLESALSA

DENİZ ÜRÜNLERİ COMBO

GRILLED FISH – AND SEAFOOD PLATTER FOR 2 PERSONS

MOONLIGHT GÜVEÇ

CREMY VEGETABLE CASSEROLE WITH
CHEESE IN THE OVEN

KÖRİLİ SEBZE

CREAMY VEGETABLE CURRY

KARNABA HAR ŞİŞ

GRILLED CAULIFLOWER SKEWER MARINATED WITH CURRY,
SERVED WITH SAUCE DIP AND GARNITUE

YUMURTALI İSPANAK

CHEESY BAKED LEAF SPINACH WITH EGG,
SERVED WITH GREEK GARLIC-YOGHURT

KABAK CORDON BLUE

ZUCCHINI CORDON BLEU STUFFED WITH
KASAR CHEESE

MÜCVER

VEGETABLES PATTIES WITH GARNITUR

€ | ₺

VEGETARIAN

CHICKEN MENU

€ | ₺

LİMONLU TAVUK

OVEN BAKED LEMON CHICKEN

KÖRİLİ PİLİÇ

CREAMY CHICKEN CURRY WITH
VEGETABLES SERVED WITH RICE

ISPANAKLI PİLİÇ

SPINACH & CHEESE STUFFED CHICKENBREAST
SERVED WITH RICE

KIEVSKY PİLİÇ

HERB CREAM CHEESE FILLING CHICKENBREAST
SERVICED WITH PARSLES- BUTTER -POTATOES

MOONLIGHT TAVUK ŞİŞ

HONEY CHICKEN SKEWERS WITH SWEET MUSTARD
DIPPING SERVED WITH RICE WITH CORINTHIANS

TEREYAKİ PİLİÇ

CHICKEN LEG “TEREYAKİO”,
CHINESE CABBAGE AND POTATOES

	€		₺
FILETSTEAK	_____		_____
SERVED WITH 3 DIFFERENT KIND OF SAUCES (BERNAISE, PEPPER, MUSTARD)			
CHATEAU BRIAND FOR 2 PERSONS	_____		_____
DEMICALC SAUSE, PFEFFERSAUCE, BERNAISESAUCE, GORGANZOLASAUCE, CHAMPIGNON SAUCE, SERVIERT MIT CHIPS			
T BONE STEAK	_____		_____
WITH BERNAISE SAUCE & DEMI – GLACE SAUCE, AN GREEN BEANS IN THE PAN, SERVED WITH POTATOES			
RUMPSTEAK	_____		_____
SERVED WITH ONION -CHEESE- GRATIN AND GRILLED VEGETABLE			
ŞARAPLI FILET MIGNON	_____		_____
FILETMIGNON IN A DELICIOUS RED -WINE – SAUCE, SERVED WITH PATATOES PUREE			
MADAGASKAR PEPPERSTEAK	_____		_____
CREAMY PEPPER-SAUCE, FRIED MUSHROOMS, SERVED WITH CROQUET			
MOONLIGHT STEAK	_____		_____
BEEF ROULADE STUFFED WITH VEGETABLES CHEESE HERBES PUREE, COUNTRY PATATOES			
ENTRECOTE CAFE DE PARIS	_____		_____
THE ORIGINAL SERVED WITH ONION PARSLEY POTATOES			
OSCAR STEAK	_____		_____
BEEF FILET, JUMBO-PROWNS, GREEN ASPARAGUS WITH SAUCE BERNAISE, SERVED WITH BABY - PATATOES			

STEAKS

TURKISH COUSINE

€ | ₺

KUZU PİRZOLA

LEG OF LAMB WITH GRILLED VEGETABLES
AND PÜREE

KONFI KUZU İNCİK

SLOW ROASTED LEG OF LAMB WITH ROASTED
CHERRY TOMATOES AND ONION,
SERVED WITH POTATO PUREE

TESTİ KEBABI EN AZ 2 KİŞİLİK

MEAT OR CHICKEN TRADITIONAL TURKISH CLAY POT

OSMANLI GÜVEÇ EN AZ 2 KİŞİLİK

Mixed vegetable casserole, optional with beef,
chicken or both, ovenbaked with cheese

KARIŞIK IZGARA TEPSİSİ 2 KİŞİLİK

MIXED GRILL PLATE WITH GRILLED VEGETABLES AND
“SARAY-PİLAV”

MOONLIGHT KEBAP

Adana -minced meat with grilled vegetables and
onions with sumak

ALİ NAZİK

SLICED FRIED BEEF FILET ON A DELICIOUS
AUBERGINE -YOGURT SOS,
WITH CHEESE PASTA

	€		₺
ALIO OLIO	_____		_____
SPAGHETTI - OLIV OIL WITH GARLIC			
ALFREDO	_____		_____
FETTUCINE - BUTTER PARMESAN			
ARABIATA	_____		_____
PENNE -TOMATOES AND CHILL			
FORMAGGIO	_____		_____
GORGANZOLA CHEESE			
PENNE SPINACH	_____		_____
CREAMY SPINACH SAUCE			
RAVIOLI	_____		_____
CLASSIC CHEES STUFFED RAVIOLI WITH TOMATOES GARLIC SAUSE & YOGHURT- GRARLIC SAUCE			
FRUTTI DI MARE	_____		_____
SPAGHETTI WITH SEAFOOD			
PIZZA MARGARITHA	_____		_____
VEGETABLES PIZZA	_____		_____
TÜRK SALAMI PIZZA	_____		_____
THUNFISCH PIZZA	_____		_____
SEAFOOD PIZZA	_____		_____

PIZZA & PASTA

DESSERTS

€ | ₺

CHEESE CAKE

BAKED AND COLD SERVED

YOGHURT – VANILA SERVED FRUITS-PUREE

KÜNEFE

DELICIOUS TURKISH DESSERT WITH

STRINGY CHEESE AND A CRISPY, SWEET AND
BUTTERY PASTRY

ÇİKOLATALI SUFLE

CHOCOLATE SOUFFLEE

MOONLIGHT
RESTAURANT

Since 1983

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