



At Blue Door, we invite you on a journey through the rich flavors of Anatolia's coastal heritage. Nestled by the sea in our serene garden, we serve an array of traditional mezzes and grilled specialties, each dish crafted to reflect the vibrant culinary history of the region. Enjoy the harmony of land, sea, and culture in every bite, as we bring together age-old recipes and fresh ingredients in a setting as timeless as the stories behind them.

OYSTERS & CAVIARS	BELUGA - 50G Served with za'atar blini, egg, chives, sour cream, and capers	1850
	SIBERIEN BERI – 50G Served with za'atar blini, egg, chives, sour cream, and capers	580
	OYSTERS (S) Half dozen of Gilliardeau oysters served with vinaigrette and diced shallots	240

MEZZE



PATLICAN (V) Charcoal grilled eggplant blended with bell pepper, garlic, lemon juice, olive oil and pomegranate molasses	48
URFA EZME (V,N) A Turkish classic featuring chopped chili peppers, tomatoes, parsley and served with pomegranate molasses	48
YAZ CACIĞI (D,V) A refreshing blend of cucumber, green apple and strained yoghurt	48
HATAY HUMUS (V) Chickpea spread with tahini, lemon juice, garlic, cumin, and olive oil	48
BOSPHORUS AHTAPOT (S) Marinated octopus with rosemary, garlic served with a lemon and olive oil dressing	48
KOPOGLU (V,D) Roasted eggplant blended with peppers and strained yoghurt topped with garlic and tomato sauce	52

	FAVA (N,V) Traditional fava beans served with caramelised onion and dill	48
	ATOM (V,N,D) Charcoal grilled eggplant blended with garlic yoghurt served with sautéed dried chili peppers	48
	PANCAR (V,N,D) Slow cooked beetroot mixed with green apple served with goat's cheese, and roasted hazelnuts	48
ZEYTINYAĞLILAR OLIVE OIL CONFITS	VISNELI YAPRAK SARMA (V,N) Stuffed vine leaves with rice, caramelised onions, spices, sour cherry and pine nuts	52
SALADS	KARPUZ, PEYNIR (V,D) Mint aromatized fresh watermelon with Ezine cheese	58
	GAVURDAG SALAD (V,N) Fresh tomato, cucumber, green pepper, sweet red pepper, onion and walnuts served with pomegranate and olive oil dressing	65
	ROKA SALAD (V,N,D) Rocket leaves, tomato, Turkish Ezine cheese, walnuts served with pomegranate and lemon dressing	60
	CUNDA SALAD (S) Seasonal leaves, octopus, shrimps with cherry tomato and drizzled with honey and mustard olive oil sauce	65
FRESHLY BAKED	GORELE PIDE (D,G) Traditional Turkish pita bread with cheese and eggs	75
	KAVURMALI PIDE (D,G) Traditional Turkish pita bread with tender beef	120

HOT STARTERS	MUCVER (V,N,D,G)	65
	Fried zucchini and tomato patties served with yoghurt sauce and sesame	
	ADA PEYNIRI (V,N,D,G)	75
	Pan-fried battered goat feta cheese served with honey and sesame	
	KOZDE AHTAPOT (S)	135
	Grilled octopus served with olive oil, grilled potato, garlic and sundried tomato	
	TEREYAGLI KARIDES (S,D)	115
	Shrimps and green pepper with butter, garlic and herbs	
	CESME KALAMAR TAVA (S,D,G)	90
	Fried calamari rings served with Turkish tarator sauce	
MAIN COURSE	MUSAKKA (D,G)	165
	Layers of fried eggplant, potatoes and minced beef with onion and garlic served with tomato sauce	
	MANTI (N,D,G)	105
	Traditional Turkish Manti stuffed with minced beef served with walnuts, yoghurt and tomato sauce	
	LEVREK (S,D)	210
	Pan-seared sea bass fillet served rocket leaves and lemon wedges	
KEBABS & GRILLS	ADANA (D,G)	180
	Charcoal grilled marinated minced lamb skewer served with vegetables	
	SARMA BEYTI (N,D,G)	185
	Minced lamb skewer and cheese wrapped with lavash bread served with tomato and yoghurt sauce	
	SIS TAVUK (D,G)	160
	Marinated charcoal grilled chicken served with vegetables	
	DANA LOKUM (D)	220
	Grilled beef medallions, chickpeas, beans, za'atar chimichurri	

N – Nuts; VG – Vegan; D – Dairy; V- Vegetarian; G Gluten; F – Fish; SH – Shellfish; R – Raw S – Seafood; A - Alcohol

Please inform your server for any other allergens or dietary restriction

Prices are in AED and inclusive of 7% municipality fee, 10% service charge and 5% VAT

	SUMAK PIRZOLA (D) Lamb cutlet, shallots, pomegranate, oregano, thyme, tahini jus, rosemary, roasted potato	210
	KARIDES (S) Grilled king prawns served with asparagus and lemon wedges	220
LARGER PLATES		
<i>Sharing platters with your choice of two side dishes</i>	BLUE DOOR MIXED KEBAB PLATTER(D,G) Grilled lamb chops, Adana kebab, grilled sis tavuk and beyti kebab served with vegetables	720
	ANTRIKOT BIFTEK / RIB-EYE STEAK-400G Charcoal grilled rib-eye steak	380
	DENİZ ÜRÜNLERİ TABAĞI / SEAFOOD PLATTER (S) Grilled sea bass, prawns, octopus and salmon	755
	BÜTÜN IZGARA LEVREK / WHOLE GRILLED SEA BASS (S) 1.2 kg grilled Sea bass served with potatoes and rocket salad	570
	TUZ KABUĞU LEVREK / SALT CRUST SEA BASS (S) 1.2 kg salt crust Sea bass	570
SIDES		
	MERSİN PATATESİ (V,D) Fried potato with sumac, fresh herbs served with yoghurt sauce	45
	BİBER KIZARTMASI (V,D) Fried green peppers served with yoghurt and tomato sauce	45
	SEBZE SOTE (V,D) Sautéed seasonal vegetables	45
	IZGARA ASPARAGUS (V) Grilled asparagus with za'atar chimichurri	45
	İC PILAV (N,D) Turkish flavoured rice with spices and almond	45
	PATATES KIZARTMASI (V) French fries	45
	TEREYAGLI PILAV (V,D) Turkish rice with butter flavor	45

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