



IFTAR MENU

Inspired by Coastal Anatolian and Levantine culinary traditions, Blue Door presents an Iftar buffet that celebrates slow cooking, shared flavors and the spirit of togetherness.

IFTAR PLATTER	Honey, kaymak dates, dried figs, walnuts, Ezine cheese, black olives (D,N,V)
SOUP	<p>LENTIL SOUP (D, V) A classic Turkish soup made with red lentils, served with a drizzle of butter and a slice of lemon on the side</p> <p>SOUP OF THE DAY A freshly prepared, seasonal soup made with the finest ingredients of the day, changing daily for variety and flavor</p>
MEZZE TO START FOR SHARING	<p>URFA EZME (N,V) A Turkish classic featuring chopped chili peppers, tomatoes, parsley, served with pomegranate molasses</p> <p>YAZ CACIĞI (D,V) A refreshing blend of cucumbers, green apples, strained yoghurt</p> <p>ATOM (D,N,V) Charcoal-grilled eggplant, blended with garlic yoghurt, served with sautéed dried chili peppers</p> <p>PANCAR (D,N,V) Slow-cooked beetroot mixed with green apple, served with goat cheese and roasted hazelnuts</p> <p>VISNELI YAPRAK SARMA (N,V) Stuffed wine leaves with rice, caramelized onions, spices, sour cherry and pine nuts</p> <p>MEDITERRANEAN GREEN (V) Fresh green leaves, tomatoes, cucumbers, peppers, olives and herbs, served with olive oil and lemon</p>
HOT STARTERS	<p>MUCVER (D,G,N,V) Fried zucchini and tomato patties, served with yoghurt sauce and sesame</p> <p>MANTI (D,G,N) Traditional Turkish Manti stuffed with minced beef, served with walnuts, yoghurt and tomato sauce</p>

D – Dairy; F – Fish; G – Gluten; N – Nuts; V – Vegetarian
Please inform your server for any other allergens or dietary restriction
Prices are in ₺ and inclusive of 7% municipality fee, 10% service charge and 5% VAT

MAIN COURSE

ADANA (D,G)

Charcoal-grilled marinated minced lamb skewer

SIS TAVUK (D,G)

Charcoal-grilled marinated chicken

DANA LOKUM (D,G)

Grilled beef medallions

DISH OF THE DAY - MEAT | CHEF'S SELECTION (D)

Inspired by Ottoman palace and Anatolian cuisine, prepared over gentle heat with aromatic spices

DISH OF THE DAY - FISH | CHEF'S SELECTION (D,F)

Inspired by Ottoman and Mediterranean cuisine, cooked with olive oil, vegetables and herbs

SIDES

TEREYAGLI PILAV (D,V)

Turkish rice with butter flavour

SEBZE SOTE (D,V)

Sautéed vegetables

DESSERT

BAKLAVA (D,G,N)

Thin layers of phyllo dough with rich pistachio filling, sweetened with syrup

GÜLLAÇ (D,G,N)

A traditional Ramadan dessert made with milk and rosewater, topped with pomegranate seeds

MARAS ICE CREAM (D)

Traditional Turkish Maras ice cream, made with natural mastic and goat's milk

TURKISH DELIGHT (D,G,N)

Light, chewy, and syrup-soaked, with either hazelnuts or pistachios

KUNAFI (D,G,N)

Traditional cheese pastry with syrup

QATAYEF (D,G,N)

Stuffed Arabic pancakes with nuts or cream, served during Ramadan

UMM ALI (D,G,N)

Warm Egyptian bread pudding with milk, nuts and raisins

BASBOUSA (D,G,N)

Semolina cake soaked in sugar syrup

SEASONAL FRUITS (V)

Selection of fresh seasonal fruits

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