

D O G A L
T A Z E
T E M İ Z
Y E M E K

- PROTEIN RICH**
- HOT & SPICY**
- VEGAN**
- VEGETARIAN**
(some products may contain eggs)

- GLUTEN FREE**
- LOW FAT**
- HEALTHY FAT**
- OILY FISH**

Due to cross contamination risk, may not be suitable for patients with Celiac disease

SOUPS

Soup of the Day
Please ask your waiter for the daily special

Pumpkin Soup
Pumpkin, vegetable stock, coconut milk, fresh ginger, coriander seeds, green onion, tamari (gluten free soya sauce), cilantro

Cauliflower Soup with Yellow Laksa Curry
Add on chicken
Add on shrimp
Cauliflower, Malaysian laksa curry paste, coconut milk, turmeric, fresh ginger, chili pepper, coconut, cilantro

Mushroom Rice Noodle
Wild mushroom & vegetable stock, rice noodle, wild mushrooms, ginger, fennel, baby radish, kale, edamame beans, chili pepper, green onions, cilantro, lime

BONE BROTH NOODLE BOWLS

*With konjak noodles

Chicken Broth Bowl with Rice Noodle
Chicken broth with a special blend of fat burning Healin spice mix, poached chicken breast, wild mushrooms, ginger, brussel sprouts, carrot, pak choi, radish, red cabbage, red lentil sprouts, chili pepper, green onions, cilantro, lime

Beef Broth Bowl with Rice Noodles
Bone broth with a special blend of fat burning Healin spice mix, thin-sliced beef, medium boiled egg, dehydrated shiitake mushrooms, pak choi, edamame beans, ginger, chili pepper, green onions, cilantro, lime

SUPER BOWLS

Add ons:
Grilled Chicken
Grilled Salmon
Shrimp
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Baked Pumpkin Salad
Yedikule romaine lettuce, oven roasted pumpkins, celery root, green onions, spicy lor cheese, pumpkin seeds, flaxseeds, tahini & lemon dressing

Warm Quinoa Salad
Black & white quinoa, kale, roasted beets, roasted pumpkin, carrots, Divle Obruk cheese, pumpkin seeds, sesame & ginger & turmeric dressing

“Rainbowl” Wild Rice Bowl
Wild rice, French beans, baked beets, cauliflower, baked pumpkin, broccoli, red cabbage, baby radish, pickled beet, red onion, sunflower seeds, mixed garden greens, herbed garlic dressing

Falafel Salad
Herb-rich falafel, wild rice, turmeric cauliflower, pickled beet, cumin chickpeas, spinach hummus, pickled onions, carrots, tahini & yoghurt dressing

Healin “Caesar” Salad with Grilled Chicken
Grilled chicken marinated with lemon & fresh thyme, poached egg, Divle Obruk cheese, romaine lettuce, sourdough crutons, pickled red onions, Caesar dressing

Poached Chicken & Avocado Salad
Poached chicken, avocado, kale, Yedikule lettuce, French beans, baked beetroot, cilantro

Grilled Salmon Salad
Grilled salmon steak, vermicelli rice noodles, chinese lettuce, ginger, sesame seed, chili pepper, green onion, edamame beans, shiitake mushroom, cucumbers, green apple, red onion pickles, turmeric & sesame & ginger dressing

Winter Tuna Salad
Tuna, radishes, carrots, baby potatoes, munk beans, capari, pickled red onions, Yedikule lettuce, medium boiled egg, dehydrated olives, herbed lemon dressing

Grilled Chicken & Grains Salad
Grilled chicken breast marinated with lemon and Taşköprü garlic, Siyez cracked wheat, buckwheat, green lentil, chickpeas, chia seeds, kale, broccoli, fresh tarragon, pickled lemon dressing

BURGERS AND SANDWICHES

* Please choose your burger buns from red beet, yellow turmeric or brown whole wheat options

Kybele Burger
Oven baked vegetable pattie, grilled tomato, red pickle relish, caramelised onions, "golden sauce" turmeric aioli, micro greens

Grilled Chicken Burger
Lemon & thyme marinated organic chicken fillet, avocado, pineapple, homemade hot aioli, caramelised onions, jalapeno jam

Supreme Cheeseburger
180 gr beef pattie, Kars Malakan cheese, lettuce, tomato, caramelised onions, turmeric aioli, coleslaw

Smoked Turkey Sandwich
Smoked turkey, sour dough whole wheat bread, avocado, tomato confit, herbed cottage cheese, beetroot hummus, mixed garden greens

3 Bean Taco “Chili con Veggie”
Black eyed pea & red beans & mung beans vegetarian chili, chili peppers, lettuce, pickled onions, cilantro, guacamole, homemade sour cream

Beef Taco “Chili con Carne”
Slow roasted beef, chili peppers, caramelised onions, lettuce, pickled onions, cilantro, guacamole, homemade sour cream

“WRAP STARS” WRAP YILDIZLARI

“White” Rice Paper Wrap
Rice paper wrap, avocado, wild rice, french beans, red cabbage, green onions, ginger, chili pepper, turmeric, cilantro, ponzu sauce

“Yellow” Falafel Wrap
Homemade whole wheat tortilla, spinach hummus, tomato & cucumber salsa, lettuce, pickled red cabbage, mixed greens, tahini & yoghurt dressing

“Green” Wrap with Grilled Chicken
Homemade spinach tortilla, grilled chicken breast, green sour cream spread, kale, avocado, zucchini, cucumber, green onions, cilantro, dill, salsa verde

“Red” Wrap with Beef
Homemade beet tortilla, grilled beef, pepper & tomato spread, multicolored peppers, caramelised onions, baby arugula, Kars Malakan cheese, hot roasted pepper sauce

Healin Enchilada
Red beans, mung beans, beluga lentils, red & yellow bell peppers, aged kasar cheese, tomato sauce, guacamole, homemade sour cream, cilantro

SEASONAL DISHES

Prepared with seasonal herbs and vegetables

Vegetarian Stuffed Dried Aubergine
Lentil mix, quinoa, pomegranate reduction, garlic, mint, organic tomato paste, homemade yoghurt

Stuffed Swiss Chard
Siyez cracked wheat, fresh herb mix with spices, cranberry, homemade yoghurt with hibiscus

Quinoa Balls
Quinoa balls, wild mushroom mix, fresh basil & tomato sauce, wild rice with peas

Lasagna
Organic whole wheat flour, wild mushroom mix, spinach, whole wheat béchamel, aged cheese

Green Thai Curry
Green curry paste, coconut milk, sweet potato, cauliflower, French beans, ginger, chili pepper, cilantro, lime & steamed jasmín rice

- Vegan
- Chicken
- Shrimp

Indian Curry
Masala curry spice mix, ginger, chili pepper, cinnamon, cilantro, cheese, grilled kolot cheese, raita sauce & basmati rice with black cumin seeds

- Vegetarian
- Chicken
- Beef ribs

Grilled Salmon
Grilled, pickled, Siyez cracked wheat & lentil mix, pickled red onions, fresh herbs, mixed greens

Grilled Seabass
Seabass grilled with lemon zest wrapped in grape leaves, oven baked leeks, herbs, carrots, baked potatoes, mixed greens, lemon salsa with dill & capers

Winter Beauty Chicken
Grilled lemons & thyme chicken, sautéed brussel sprouts, broccoli, Jerusalem artichoke, carrots, baby radish, red onions

Meatballs Mom’s Style
Pepper, white & mung beans salad, colored pepper, pickled red onions, sourdough organic Siyez bread, medium boiled egg, grilled pepper paste

Healin Stew
Slow braised beef shank, mushroom, pearl onions, dried plum, Mastic gum

Grilled Steak
Grilled steak, sautéed wild mushrooms, pearl onions, punched garlic potatoes, baked leeks, pickled red cabbage, baby radish, ginger & broccoli sauce

RAW CHOICES

(uncooked or dehydrated up to 40 degrees)

Guacamole Dip & Muhammara Dip & Crudite & Gluten Free Crackers 33 tl

Avocado, tomatoes, red onion, cilantro, lime juice; sweet red pepper, sundried tomato, walnut, garlic, crushed red pepper, cumin, organic pomegranate molasses, lemon juice; crudite

* Raw Choices are served until 6pm.

STARTERS

Healin Sharin’ Platter
Turmeric hummus, falafel, organic muhammara, mixed lentil tabouleh, crudite with teretür dip, gluten free crackers

Hummus Trio
Beetroot, spinach & turmeric hummus, chickpea sprouts, paprika coated crunchy chickpeas, baby radish, tomato&cucumber salsa, %100 Siyez GMO-free bread chips

Falafel Platter
Herb-rich falafel, beetroot hummus, sauteed organic chickpeas, pickled red onions, cilantro, olive oil with double roasted cumin & spinach tortilla

Kale Falafel
Patty made of kale, zucchini and spinach, tomato, cucumber, pickled red onion, dry tzatziki with tahini

Pumpkin Fritter Balls
Pumpkin, fresh herbs, feta cheese, eggs, herbed yoghurt

Brussel Sprout Crunchies
Brussel sprouts leaves, green apple, green onions, walnut, homemade sour cream, apple sauce

Oven Baked Leeks in Mini Casserole
Sauteed leeks, green onions, walnuts, feta cheese, Ezine cheese, kolot cheese, micro greens

Oven Baked Coconut Fishcakes
Salmon & sea bass, coconut, chili pepper, cilantro, lime, Chinese cabbage, cucumber, baby radish, homemade apricot & chili sauce

Mini Burger Trio
Mini vegetarian Kybele burger & mini grilled chicken burger & mini supreme cheeseburger platter

Turkish Dumpling with Beef Filling
Prepared with organic whole wheat flour
Served poached or fried
Served with yoghurt, mint & hibiscus

PASTA, NOODLES & RICE BOWLS

With your choice of zucchini noodles / rice noodles / spinach fettucine / whole wheat papardelle

With konjak noodles

Kale & Chia Balls
Kale & chia & chickpea balls, roasted red pepper & tomato sauce, caper berries, baby radish, dill, cilantro, pickled red onions

Chef’s pairing: zucchini noodles

Egg Fried Rice
Basmati rice, whisked egg, wild mushrooms, ginger, carrot, red cabbage, red onions, chili pepper, garlic, sesame, green onion, turmeric coated cashew, cilantro, tamari sauce

Chicken Fried Rice
Grilled chicken with ginger, basmati rice, whisked egg, wild mushrooms, ginger, carrot, red cabbage, red onions, chili pepper, garlic, sesame, green onion, cilantro, tamari sauce

Asian Noodles
Ginger marinated prawns, shiitake mushrooms, wild mushroom mix, edamame, baby radish, ginger&sesame dressing

Chef’s pairing: rice noodles

Lemon Salmon
Garlic & chili marinated salmon, lemon, capers, garlic, green onion, parsley, dill

Chef’s pairing: spinach fettucine

Slow Cooked Beef Ribs
Slow braised beef ribs in grilled pepper & tomatoe sauce, tomato confit, gremolata

Chef’s pairing: whole wheat papardelle

PIZZETTE

“Winter is Coming!”
Goat’s cheese, caramelized leeks, kale, baby spinach, turmeric cauliflower, oven baked honey coated carrots, pickled onions, cheese spread

Go Green
Green whole wheat tortilla, baby spinach, broccoli, brussel sprouts, zucchini, kale & chickpea & herb pesto

Vegan Lentil-Macun
Beluga & green lentil, onion, tomato, radish, pickled red onion, sumac, pomegranate reduction, organic red chili flakes

Funky Funghi
Mushroom mix, Mut tyhme, Taşköprü garlic, pepper & tomato sauce, kolot cheese, pickled red onion

Chickpea Pizzette “Torta di Ceci”
Chickpea pizza crust, tomato sauce, fresh mozzarella, tomato, basil

Viking’s Revenge
Home made salmon gravlax, herbed cottage cheese, red onions, dill, capers, baby radish, baby arugula, pickled onion

Hot in Here
Tokat beef pepperoni, kolot cheese, beetroot hummus, hot pepper sauce, red pepper, chili pepper, baby radish, pickled red onion

Veal Ribs
Slow cooked veal ribs, fresh mozzarella, mushroom, tomato sauce, baby radish, baby arugula, pickled red onions

Chia Colada
(chia pudding)
Chia seeds, coconut milk, organic apple juice, pineapple

Chia Bella
(chia pudding)
Chia seeds,coconut milk, organic apple juice, cranberry, blackberry

Spicy Pumpkin “Cheese” Cake
Pumpkin, cashew, hazelnut, ginger, cinnamon, cardamom, clove, date, apple juice, coconut oil, coconut milk, vanilla

Raw Orange “Cheese” Cake
(vegan cheesecake)
Organic raw cacao, organic gluten free oatmeal,date puree, orange juice, carrot juice, cashew, walnut, vanilla

HuckleBerry
(raw plant based cheesecake)
Date puree, organic apple juice, cashew, almond, walnut, cranberry, blackberry, lemon juice, coconut oil

Healin Carrot Cake
(gluten free spicy carrot cake)
Buckwheat flour, carrot, cinnamon, walnut, organic coconut sugar, Himalayan salt, eggs

Pandora’s Cake
(gluten free protein pancake)
Carob flour, baked pea flour, milk, cinnamon, homemade chickpea nut butter, banana, cranberry (with a choice of organic honey)

Brownish
(flourless, sugarless, gluten free)
Organic raw cacao, date puree, Himalayan salt, walnut, organic apple juice, eggs, olive oil

Flourless Chocolate Tarte
Organic raw cacao, coconut sugar, date puree, walnut, tahini, vanilla, organic apple juice

Raw Brownie
(plant based, flourless, sugarless, gluten free)
Organic raw cacao, date puree, banana, tahini, walnut, almond, hazelnut, sunflower seeds

Daily Special Flavor Raw “Cheese” Cake
Please ask your waiter for the daily special

Lasagna 39 tl
Raw zucchini slices, cashew cheese, cashew parmesan, pesto sauce, tomato & tyhme sauce, mixed greens

NOTHING
ARTIFICIAL
INCLUDING
OUR SMILES