

Salonika

1881

FOOD MENU

STARTERS

Soups of the day / Günün Çorbası

Meze Plate / Meze Tabagı

Homemade Chips / Anne Patatesi

“With yoghurt with sauce”

v Courgette Fritters / Kabak Mucver

“Served with yoghurt with garlic”

v Mushrooms Stuffed / Mantar Dolma

“With garlic & cheese”

v Chickpeas / Falafel

“Fresh greens, yogurt with tahini”

Special Meatballs / İçli Köfte

“Filled with spicy nut & minced beef, encased in crunchy bulgar wheat”

Mutabbel Hatay Style / Hatay Usulü Mütabbel

“Baked aubergine dressing with garlic yoghurt & topped with pistachio cooked in butter”

Albanian Style Calves's Liver / Arnavut Ciğeri

“Served with onion & yoghurt”

Grilled Halloumi / Izgara Hellim Peyniri

Stuffed Eggplant / Kuru Patlıcan Dolma “75gr”

Boiled Wheat Balls / Haşlama İçli Kofte “100 gr”

Sıcak Sıcak Şevketibostan

“Roots, sun dried tomatoes, garlic, onion, red pepper, extra virgin olive oil, whipped yogurt, butter”

Ege Otları Kavurma

“Radika, cibes, wild radish greens, sun-dried tomatoes, garlic, onions, red peppers, extra virgin olive oil, whipped yogurt, butter”

Sıcak Sıcak Atom

“Barbucned an ergine with dry chilli paper mixed with Turkish yogurth”

Humus with Pastrami / Pastırmalı Humus

Paçanga Böreği

“Deep fried phyllo pastry with pastrami and tomato filling”

SEAFOOD MEZES

Marinated Seabass / Levrek Marin

Octopus Salad / Ahtapot Salata

“Please ask for wait”

Istanbul / İstanbul Salatası

“Tomatoes, red onions, pomegranate molasses, balsamic, soy sauce, olive oil and lemon”

Greek Salad / Yunan Salatası

“Tomatoes, red onion, cucumber, pepper, green olives, feta cheese, mint, basil glaze”

Arugula Salad with Cheese / Peynirli Roka Salatası

“Arugula, tomatoes, olive oil, pomegranate molasses, lemon”

Green Salad / Yeşil Salata

“Seasonal greens, olive oil, lemon”

Gavurdags Salad / Gavurdağı Salata

“Tomatoes, onions, cucumbers, peppers, parsley, walnuts, olive oil, pomegranate molasses”

HOT SEAFOOD STARTERS

Greek Rolls with Seafood / Deniz Ürünlü Yunan Böreği

“2 per portion”

Pan Fried Sardines / Tava Sardalya

Fried Mussels / Midye Tava *“seasonal”*

Prawns with Garlic / Sarımsaklı Karides

Balık Kokoreç

“White fish goujons, sautéed with tomato and pepper & herbs”

Fried Calamari / Kalamar Tava

Grilled Calamari / Kalamar Izgara

Grilled Octopus / Ahtapot Izgara



vegetarian



vegan

“Lütfen gıda alerjiniz varsa sipariş vermeden önce bilgi isteyiniz. Please inform as if you have any kind of food allergies.”

All prices are included V.A.T

VEGETARIANS

Earthenware Pot / Sebzeli Güveç

“Vegetable casserole with seasonal vegetables with rice”

Veggie Moussaka / Musakka

“Aubergine, onion, tomatoes, garlic, sweet red pepper, cheese, with rice”

Mushroom Casserole / Mantar Güveç

“Mushroom, onion, tomatoes, garlic, pepper and cheese”

Falafel with Hummus / Falafel & Humus

“Chickpeas, fresh greens, yogurt with tahini”

PASTAS

Spaghetti Napoliten

“With tomato sauce”

Pesto

“Penne served with our home made pesto sauce”

Chicken & Mushroom Alfredo

“Penne with creamy chicken and mushroom sauce”

Mix Sea Food Pasta

“Penne with creamy sauce”

Spaghetti Bolognese

“With mince meat sauce”

FAJITAS

Chicken Fajitas

*“Sizzling pieces of chicken breast cooked with onions,
red & yellow peppers, served with tortillas,
avocado sauce, sour cream”*

Steak Fajitas

*“Sizzling pieces of steak cooked with onions,
red & yellow peppers and on the iron (sizzling)
served with tortillas, avocado sauce, sour cream”*

GRILLS

Served with mashed potato and grilled vegetable

Fillet Steak “220 gr”

“A choice of pepper or mushroom sauce”

Beef Fillet / Lokum “220 gr”

Chicken Kebab / Izgara Tavuk Şiş “220 gr”

Grill Meatball / Izgara Köfte “220 gr”

Grilled Lamb Chops / Kuzu Pirzola “260 gr”

Şaşıklık / Şaşlık “220 gr”

“Beef with onion, pepper, tomato, chargrilled aubergine”

Mixed Grill / Karışık Izgara “340 gr”

“Meatball, lamb chops, chicken skewer, fillet steak”

FISH

*All seafood dishes are served with baked potato with garlic, rocket, lemon and special sauce.
Cooked on char-grilled, super tender and delicious.*

Fillet of Seabass / Levrek Fileto

Grilled Salmon / Somon Izgara

Seabass with Prawns / Karidesli Levrek

Stuffed Seabass / Levrek Dolma

“Stuffed with cream, mushroom & shrimp”

Jumbo Grilled Prawns / Izgara Jumbo Karides

Mixed Fish Platter / Balık Tabağı

“Sea bass fillet, grilled jumbo prawns, fish kebab and fried calamari”

Fish Of The Day / Günün Balığı

“Ask your waiters”

TRADITIONAL TURKISH FOOD

Moussaka / Musakka

“Traditional Turkish dish, pan-fried mince meat, aubergine, garlic, tomato and pepper served with & yogurt”

Lamb Shank / İncik

“Slow cooked lamb shank, with special sauce, served in a traditional ottoman dish with vegetables & mashed potato”

Hünkar Begendi

“Smoked aubergine puree, garlic topped with sauteed beef, served in a traditional ottoman dish with rice”

CASSEROLES

All casseroles are slow cooked in our stone oven served with rice and yoghurt

Meatball Casserole / Köfte Güveç

Prawn Casserole / Karides Güveç

CHILDRENS' MENU

All items on our Children's menu are home made

Pizza Margherita

Chicken Nuggets

Hamburger

Cheeseburger

Meatballs

Homemade Chips

DESSERTS

Pumpkin Dessert / Kabak Tatlısı

“Served with ice cream tahini and walnut”

Quince Dessert / Ayva Tatlısı

“Served with icecream and walnuts”

Oven-baked Halva / Fırın Helva

“Served with walnuts”

Baklava

“Served with icecream”

Chocolate Brownie / Çikolatalı Browni

“Served with icecream”

Ice cream / Dondurma

“Choice of vanilla, chocolate or strawberry”

A Selection of fresh fruits of the season

Mevsimin Taze Meyveleri

Why Salonika?

Salonika is the Greek name for Thessalonika – now the second largest city in Greece, and the capital of Greek Macedonia. During the rule of the Ottoman Empire, Salonika was under Turkish rule, and it was here in 1881 that Mustafa Kemal Atatürk, the founder of modern Turkey, was born. The restaurant name pays homage to a man who was, without question, one of the greatest and most visionary leaders of this century.

A MEYHANE is a traditional tavern, serving alcoholic beverages like wine, rakı, vodka, and beer with meze and traditional foods. "Meyhane" is composed of two Persian words: mey (wine) and hane (house). This type of establishment originated in Iran, Turkey and the Balkans region, but is particularly famous in Turkey.

The history of the meyhane starts from the Byzantine Empire, but during the period of the Ottoman Empire, the number of meyhane increased considerably, particularly in Istanbul. Originally male-only establishments, these taverns were hubs where Turkish men would gather to socialize and drink wine. In the evenings at the end of a workday.

The owners of the meyhane were called 'Barba' and were usually from the minority population. Some sultans prohibited alcohol at various times but it didn't affect the number of meyhane. While the Muslim population usually complied with the religious rules, on the other hand no one interfered in the convention of the minority population.

Over the centuries, different types of meyhane evolved, including "Koltuk Meyhanesi". These were for vagabonds and corner boys, and were illegal as they were selling alcohol under the counter in grocery stores. There were also Ayaklı Meyhanesi, which were mobile meyhane and most of the sellers were Armenians. When they saw their clients, the seller would go into a grocery store and pour the wine into a pot taken from his belt which was warmed by his body heat and served to his client. Vagabonds and the others used fresh fruit as a meze. The Gedikli Meyhaneleri of Istanbul were famous for their cleanliness of their kitchen and the skills of their cook especially in fish and meat meals. This type of meyhane had tall ceilings and also there was a barrel which came from Malta or Aegean islands. On the tables there were candlesticks and the meze plates were put around them.

As daily life in Istanbul has evolved and changed over time, so too, have the meyhanes. Slowly, the menus expanded as new dishes were added. Meyhanes began to serve rakı instead of wine, and gradually, it became acceptable for women to join the men.

Meyhane are also well known for their music, with local musicians playing Fasil music (usually a mix of classical Turkish music, and well-loved songs from the 1950s and 1960s) with diners often joining in with the singing and dancing!

Sometimes called "lion's milk", rakı is a potent, anise-flavored, distilled spirit that is widely popular all over Turkey. It has a high degree of alcohol and should not be consumed quickly. Most people drink it by mixing it with water. Colorless rakı turns milky white when mixed with water. Mindful drinkers fill 1/3 of their glass with rakı then add water and finally ice. Ice is never put in the glass first.

If rakı is met with ice before water, it crystallizes and the taste changes

