GH

GOLDEN HORN

TERRACE & RESTAURANT



Golden Horn Terrace Cafe & Restaurant,
Our unique restaurant is located on a terrace and includes rooftop seatings as well as an indoor seating area for dinning when weather is not suitable. Both the rooftop and indoor seating area provide guests with the same panoramic view of the magical Sultanahmet area. The combination of our unique view and tasteful food set the Golden Horn Cafe & Restaurant a part from the others. While enjoying delicious meal from our gourmet kitchen, our guests are able to gaze as the sun sets behind the Hagia Sophia, Blue Mosque, Topkapi Palace all of which are moments away. As boats light up the Marmara Sea and the Bosphorus, our guests have the choice of variety of tasteful seafood or meat dishes. We are happy to prepare special meals in accordance with dietary restrictions and our kitchen is equipped to accommodate requests that do not appear on our regular menu. In addition, our bar is stocked with non-alcoholic drinks.

Whether you visit our terrace for breakfast, lunch or coffee our view is always breathtaking and our service impeccable.

A unique place in the middle of the historical peninsula with views of Sultanahmet, Hagia Sophia, the Bosphorus and the Sea of Marmara. You can eat delicious food and enjoy tea and coffee with a perfect view.
If you wish, you can take unforgettable photos from our terrace.
Enjoy historical beauties, amazing Bosphorus and Marmara sea view from our great terrace.



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Gıda Alerjenleri - Food Allergens



İçerikler

1) Gluten içeren tahıllar: Buğday (Ör. Kılçıksız buğday ve kamut), çavdar, arpa, yulaf veya bunların hibrit türleri ve bunların ürünleri
2) Kabuklular (Crustacea) ve bunların ürünleri
3) Yumurta ve yumurta ürünleri
4) Balık ve balık ürünleri
5) Yerfıstığı ve yerfıstığı ürünleri
6) Soya Fasulyesi Ve soya fasulyesi ürünleri
7) Süt ve Süt Ürünleri (Laktoz Dahil)
8) Sert Kabuklu Meyveler: Badem (Amygdalus Communis L.), Fındık (Corylus Avellana), Ceviz(Juglans Regia), Kaju Fıstığı (Anacardium occidentela), Pikan Cevizi (Carya illinoiesis(Wangenh) K.Koch), Brezilya Fındığı (Bertholletia excelsa), Antep Fıstığı (Pistacia Vera), Macadamia Fındığı ve Queensland Fındığı (Macadamia Ternifolia) ve bunların türleri
9) Kereviz ve kereviz Ürünleri
10) Hardal ve hardal ürünleri
11) Susam Tohumu ve susam tohumu ürünleri
12) Kükürt Dioksit Ve Sülfitler (Tüketime Hazır veya Üreticilerin Talimatlarına Göre Hazırlanan Ürünler İçin, Toplam S02 cinsinden hesaplanan konsantrasyonu 10 mg/kg veya 10 mg/L'den daha fazla olanlar
13) Acı Bakla ve acı bakla ürünleri
14) Yumuşakcalar ve ürünleri

Contents

1- gluten intolerance
2- shellfish allergy
3- egg allergy
4- fish allergy
5- peanut allergy
6- soybean allergy
7- lactose allergy
8- hard shell fruit allergy
9- celery allergy
10- mustard allergy
11- sesame allergy
12- Sulfur Dioxide And Sulfites allergy
13- lupine allergy
14- molluscs allergy

Kalori Değerleri - Calorie Values

Balık çorbası	Fish soup	146 (kcal)
Sebze çorbası	Vegetable soup	72 (kcal)
Şefin salatası	Chef's salad	140 (kcal)
Çoban salata	Shepherds salad	115 (kcal)
Ahtapot salatası	Octopus salad	164 (kcal)
Lakerda	Salted tuna in brine	91 (kcal)
Somon füme	Smoked salmon	88 (kcal)
Deniz mahsülleri tabağı	Seafood hors d'oeuvres	137 (kcal)
Levrek marin	Sea bass marine	160 (kcal)
Torik salata	Toric salad	168 (kcal)
Közde biber	Grilled pepper	39 (kcal)
Közde patlıcan	Grilled aubergine	34 (kcal)
Enginar	Artichoke	130 (kcal)
Deniz Börülce	Sea weed	126 (kcal)
Semiz otu	Purslane	27 (kcal)
Acılı ezme	Hot spicy tomato dip	68 (kcal)
Soslu patlıcan	Aubergine with sauce	95 (kcal)
Humus	Mashed chick peas with sesame	339 (kcal)
Yaprak sarma	Stuffed vine leaves	125 (kcal)
Kabak çıtır	Zucchini	60 (kcal)
Cunda ezme	Cunda paste	60 (kcal)
Grik ezme	Grik paste	90 (kcal)
Pilaki	Cold white beans vinaigrette	410 (kcal)
Tabule	Tabule	210 (kcal)
Kalamar tava	Fried calamary with tartar sauce	227 (kcal)
Kalamar ızgara	Grilled calamary	190 (kcal)
Karides tereyağında	Fried shrimps with butter	239 (kcal)
Karides güveç	Shrimp in casserole	251 (kcal)
Midyeli pilav	Boiled mussels with special rice	280 (kcal)
Pazı dolması	Stuffed chard	194 (kcal)
Paçanga Böreği	Savoury Pastry	480 (kcal)
Deniz Mahsülleri Güveç	Sea food Casserole	300 (kcal)
Ahtapot Izgara	Octopus Grill	190 (kcal)
Kılıç şiş	Grilled sword fish on skewer	395 (kcal)
Buğlama	Steamed fish	
Barbun	Red mullet	279 (kcal)
Levrek	Sea bass	291 (kcal)
Çupra	Bream	328 (kcal)
Lüfer	Bluefish	318 (kcal)
Palamut	Bonito	384 (kcal)
Dil balığı	Sole fish	150gr= 147 (kcal)
jumbo karides	Grilled jumbo shrimp	150gr= 127 (kcal)
Istakoz	Lobster	150gr= 80 (kcal)
Böcek	Arranguste	150gr= 110 (kcal)
Deniz levreği	Sea bass	150gr= 145 (kcal)
Deniz çupra	Sea bream	150gr= 164 (kcal)
Mercan balığı	Red sea bream	150gr=154 (kcal)
Lagos	Grouper	150gr= 149 (kcal)
Kırlangıç	Gurnard	150gr= 130 (kcal)
Kalkan	Turbot fish	150gr= 112 (kcal)
Pisi balığı	Plaice	150gr= 104 (kcal)
Karışık balık	Mix fish	
Mantar soslu Bonfile	Fillet of beef with mushroom sauce	360 (kcal)
Bonfile	Fillet of beef	330 (kcal)
Pirzola	Lamp Chops	350 (kcal)
Tavuk şiş	Chicken shish kebab	328 (kcal)
Köfte	Meat balls	355 (kcal)
Baklava	Turkish style sweet pastry	420 (kcal)
Muzlu krep	Banana crep	240 (kcal)
İrmik tatlısı	Semolina turkish helva	362 (kcal)
Sütlaç	Rice pudding	268 (kcal)
Dondurma	Ice cream	311 (kcal)
Karışık Meyve tabağı	Mixed Fruit Plate	180 (kcal)
Kahvaltı	Breakfast	3400-4000 (kcal)



Soğuk Başlangıçlar / Cold Appetizers



Humus / Hummus — 430 TL
(Noğut,sarımsak,süt,tahin,zeytinyağı)
(Chickpeas,garlic,milk,tahini,olive oil)



Haydari / Haydari — 430 TL
(Dereotu,süzme yoğurt,sarımsak,zeytinyağı,nane)
(Dill, strained yogurt, garlic, olive oil, mint)



Acılı Ezme / Hot Spicy Tomato Dip — 430 TL
(Domates,salatalık,soğan,sarımsak,biber, maydanoz,nar ekşisi,salça, baharatlar, zeytinyağı)
(Tomatoes, cucumbers, onions, garlic, peppers, parsley, pomegranate molasses, tomato paste, spices, olive oil)



Közde Patlıcan / Grilled Aubergine — 430 TL
(Közlenmiş patlıcan,süzme yoğurt,sarımsak, zeytinyağı)
(Roasted eggplant, strained yogurt, garlic, olive oil)



Soslu Patlıcan / Aubergine with Sauce — 430 TL
(Patlıcan,domates,biber,soğan,sarımsak, baharatlar)
(Eggplant, tomato, pepper, onion, garlic, spices)



Yaprak Sarma / Stuffed Vine Leaves — 450 TL
(Asma yaprağı,pirinç,soğan,sarımsak,baharatlar,kuş üzümü)
(Vine leaves, rice, onion, garlic, spices, currants)



Girit Ezme / Girit Paste — 440 TL
(Peynir çeşitleri,kuş üzümü,fesleğen,ceviz,zeytinyağı)
(Types of cheese, currants, basil, walnuts,olive oil)



Karışık Meze Tabağı / Mixed Appetizer Plate — 1600 TL
(6 çeşit meze) - *(6 kind appetizers)*

%10 Service fee is added to our prices.



Salatalar / Salad's



Şefin Salatası / Special Chef Salad **690 TL**
(Kıvırcık,roka,domates,salatalık,yeşillikler,peynir,kuru meyveler,kuruyemiş)
(Curly lettuce, arugula, tomato, cucumber, greens,cheese, dried fruits, nuts)



Çoban Salata / Shepherd's Salad **650 TL**
(Domates,salatalık,soğan,biber,maydanoz,zeytinyağı,limon,nar ekşisi)
(Tomato,cucumber,onion,pepper,parsley,olive oil,lemon,pomegranate syrup)



Mevsim Salata / Season Salad **650 TL**
(Kıvırcık,roka,havuç,mısır,zeytinyağı,nar ekşisi,limon)
(Curly lettuce, arugula, carrot, corn, olive oil,pomegranate molasses, lemon)



Akdeniz Salata / Mediterranean Salad **750 TL**
(Kıvırcık,Akdeniz yeşillikleri,roka,domates,salatalık,peynir,kuru meyveler, kuruyemişler)
(Curly lettuce, Mediterranean greens, arugula, tomatoes,cucumber, cheese, dried fruits, nuts)



Gavurdağı Salata / Anatolian Salad with Walnut **740 TL**
(Soğan,salatalık,domates,yeşil biber,maydanoz,ceviz,zeytinyağı,nar ekşisi,limon)
(Onion, cucumber, tomato, green pepper, parsley, walnut,olive oil, pomegranate sour, lemon)



Sezar Salata / Caesar Salad **870 TL**
(Kıvırcık,roka,domates,salatalık,ızgara tavuk,hardal,mayonez,sarımsak, limon,zeytinyağı,nar ekşisi)
(Curly lettuce, arugula, tomato, cucumber, grilled chicken,mustard, mayonnaise, garlic, lemon, olive oil, pomegranate molasses)



Roka Salata / Rocket Salad **670 TL**
(Roka, domates, salatalık, limon, peynir, zeytinyağı, nar ekşisi)
(Arugula, tomato, cucumber, lemon, cheese, olive oil, pomegranate molasses)



Sıcak Başlangıçlar / Hot Starters



Günün Çorbası / Soup of the Day — **390 TL**
(Mercimek,tereyağı,salça,un,baharatlar)
(Lentils, butter, tomato paste, flour, spices)



Kaşarlı Mantar / Mushroom Casserole — **760 TL**
(Mantar,sarımsak,tereyağı,baharatlar,kaşar peyniri)
(Mushrooms, garlic, butter, spices,yellow cheese)



Sıcak Humus / Baked Hummus — **820 TL**
(Nohut,tahin,sarımsak,zeytinyağı,süt,tereyağı,kavrulmuş et)
(Chickpeas, tahini, garlic, olive oil, milk,butter, roasted meat)



Börek Tabağı / Pastry Plate — **740 TL**
(Şefin karışık börek çeşitleri)
(Chef's mixed pastry assortment)



Dolma Tabağı / Anatolian Dolma Plate — **820 TL**
(İç pilavlı ve baharatlı kuru patlıcan,kuru biber,yoğurt,sarımsak,tereyağı)
(Dry eggplant stuffed with rice and spices,dry pepper, yogurt, garlic, butter)



Karides Güveç / Shrimps in Casserole — **1100 TL**
(Kardides,soğan,sarımsak,biber,domates,salça,baharatlar,kaşar peyniri)
(Shrimp, onion, garlic, pepper, tomato,paste, spices, yellow cheese)



Kalamar Tava / Fried Calamary — **1200 TL**
(Kalamar,limon,un,tarator sosu)
(Calamary, lemon, flour,tartar sauce)



İçli Köfte / Stuffed Meatball — **720 TL**
(Bulgur,irmik,soğan,sarımsak,salça,ceviz,kıyma,baharatlar)
(Bulgur, semolina, onion, garlic, tomato paste,walnuts,minced meat, spices)



Patates Tava / Fried Potato — **490 TL**



Kebaplar / Kebabs



Köfte / Meat Balls — 1200 TL
(Köfte,pilav,salata,patates,közlenmiş domates,biber)
(Meatballs, rice, salad, potatoes,grilled tomatoes, peppers)



Adana Kebap / Adana Kebab — 1200 TL
(Kebap,pilav,salata,patates,közlenmiş domates,biber)
(Kebab, rice, salad, potatoes,grilled tomatoes, peppers)



Tavuk Şiş / Chicken Shish — 980 TL
(Izgara Tavuk,pilav,salata,patates,közlenmiş damates,biber)
(Grilled chicken, rice, salad, potatoes, grilled tomatoes, peppers)



Ali Nazik — 1450 TL
(Kebap,közlenmiş patlıcan,yoğurt,sarımsak,tereyağı,baharatlar)
(Kebab, roasted eggplant, yogurt,garlic, butter, spices)



Et Şiş / Meat Shish — 1600 TL
(Kuşbaşı et,piav,salata,patates,közlenmiş domates,biber)
(Diced meat, onion, salad, potatoes, grilled tomatoes, peppers)



Kuzu Pirzola / Lamb Chops — 1950 TL
(Kuzu pirzola,pilav,salata,patates,közlenmiş domates,biber)
(Lamb chops, rice, salad, potatoes, grilled tomatoes, peppers



Izgara Bonfile / Girlled Fillet of Beef — 2250 TL
(Bonfile,pilav,salata,patates,közlenmiş domates,biber)
(Fillet steak, rice, salad, potatoes, grilled tomatoes, peppers)



Karışık Et (2 kişilik) / Mixed Grilled Meat (For 2 persons) — 4350 TL
(Kebap,kuzu pirzola,köfte,tavuk ızgara,pilav,salata,patates,közlenmiş domates,biber)
(Kebab, lamb chops, meatballs, grilled chicken,rice, salad, potatoes, grilled tomatoes, peppers)



Anadolu Mutfağı / Anatolian Cuisine



Sac Tava / Meat on Traditional Cooking Tray — 1450 TL
(Kuşbaşı et,soğan,sarımsak,domates, biber,salça,baharatlar,pilav)
(Diced meat, onion, garlic, tomatoes,peppers, tomato paste, spices, rice)



Çoban Kavurma / Shepherd's Braised Meat — 1400 TL
(Kuşbaşı et,soğan,sarımsak,domates, biber,salça,baharatlar,pilav)
(Diced meat, onion, garlic, tomatoes, peppers, tomato paste, spices, rice)



Hünkar Beğendi / Sultan's Favorite — 1400 TL
(Kavrulmuş et,közde patlıcan,süt,un, kaşar peyniri,demi glace sos,baharatlar)
(Roasted meat, fire-roasted eggplant, milk, flour, yellow cheese, demi glace sauce, spices)



Kara Erik Yahnisi / Meat Stew with Black Plum — 1600 TL
(Kavrulmuş et,kara erik,kayısı,badem,ceviz,soğan,bal,demi glace sos,baharatlar)
(Roasted meat, black plum, apricot, almond, walnut, onion, honey, demi glace sauce, spices)



Tavuk Güveç / Chicken Casserole — 1200 TL
(Tavuk,soğan,sarımsak,domates,biber,salça,baharatlar,pilav)
(Chicken, onion, garlic, tomato, pepper, tomato paste, spices, rice)



Köri Soslu Tavuk / Chicken with Curry Sauce — 1250 TL
(Tavuk,soğan,sarımsak,biber,mantar,krema, köri,baharatlar)
(Chicken, onion, garlic, pepper, mushrooms, cream, curry, spices)



Testi Kebap Etli / Clay Pot Kebab with Meat (For 2 Person - 2 Kişilik) — 3450 TL
(Kuşbaşı et,soğan,sarımsak,domates,biber, salça,baharatlar,pilav)
(Diced meat, onion, garlic, tomatoes, peppers, tomato paste, spices, rice)



Testi Kebap Tavuklu / Clay Pot Kebab with Chicken (2 Person - 2 Kişilik) — 2950 TL
(Tavuk,soğan,sarımsak,domates,biber, salça,baharatlar,pilav)
(Chicken, onion, garlic, tomatoes, peppers, tomato paste, spices, rice)



Balıklar / Fishes



Levrek Izgara / Grilled Sea Bass — 1300 TL
(Roka, soğan, limon, domates, yeşillik, patates)
(Arugula, onion, lemon, tomato, greens, potatoes)



Somon Izgara / Grilled Salmon — 1450 TL
(Roka, soğan, limon, domates, yeşillik, patates)
(Arugula, onion, lemon, tomato, greens, potatoes)



Çupra Izgara / Grilled Bream — 1300 TL
(Roka, soğan, limon, domates, yeşillik, patates)
(Arugula, onion, lemon, tomato, greens, potatoes)



Palamut / Bonito — Seasonable
(Roka, soğan, limon, domates, yeşillik, patates)
(Arugula, onion, lemon, tomato, greens, potatoes)



Kağıtta Levrek / Sea Bass Baked Cooking Paper — 1650 TL
(Soğan, sarımsak, baharatlar, domates, patates, limon)
(Onion, garlic, spices, tomato, potato, lemon)



Jumbo Karides / Jumbo Shrimp — 1850 TL
(Roka, soğan, limon, yeşillik, patates, özel sos)
(Arugula, onion, lemon, greens, potatoes, special sauce)



Balık Kavurma (2 Kişilik) — 2950 TL
Roasted Fish (2 Person)
(Mezgit balığı, soğan, sarımsak, biber, domates, baharatlar,kaşar peyniri, limon)
(Merlang fish, onion, garlic, pepper, tomato, spices, mozzarella cheese, lemon)



Karışık Balık Tabağı (2 Kişilik) — 4650 TL
Mixed Fish Plate (2 Person)
(Mevsim balık çeşitleri, roka, domates, yeşillik, patates, limon)
(Seasonal fish varieties, arugula, tomatoes, greens, potatoes, lemon)



Makarnalar / Pasta



Penne Arabiata / Penne Arabiata — 820 TL
(Penne,domates,soğan,zeytin,salça,sarımsak,baharatlar)
(Penne, tomatoes, onion, olives, tomato paste, garlic, spices)



Spagetti Bolonez / Spaghetti Bolognese — 920 TL
(Spagetti,kıyma,sarımsak,soğan,domates,salça,baharatlar,peynir)
(Spaghetti, minced meat, garlic, onion, tomatoes, tomato paste, spices, cheese)



Fettucini Alfredo / Fettuccine Alfredo — 940 TL
(Mantar,tavuk,sarımsak,krema,baharatlar)
(Mushrooms, chicken, garlic, cream, spices)



Karidesli Linguini / Linguini with Shrimp — 1100 TL
(Linguine,karides,soğan,sarımsak,biber,salça,baharatlar)
(Linguine, shrimp, onion, garlic, pepper, tomato paste, spices)



Mantı / Turkish Ravioli — 920 TL
(Kıyma,soğan,tereyağı,sarımsak,yoğurt,baharatlar)
(Minced meat, onion, butter, garlic, yogurt, spices)

Vejetaryen / Vegetarian



Sebzeli Güveç / Vegetable Casserole — 940 TL
(Domates,biber,patlıcan,soğan,sarımsak,salça,baharatlar,pilav)
(Tomato, pepper, eggplant, onion, garlic, tomato paste, spices, rice)



Sebze Izgara / Grilled Vegetables — 950 TL
(Domates,biber,patlıcan,havuç,kabak,yoğurt sos,pilav)
(Tomato, pepper, eggplant, carrot, pumpkin, yogurt sauce, rice)



Spagetti Napoliten / Spaghetti Napolitan — 820 TL
(Spagetti,domates,sarımsak,soğan,salça,biber,peynir,baharatlar)
(Spaghetti, tomatoes, garlic, onion, tomato paste, pepper, cheese, spices)



Mantarlı Güveç / Mushroom Casserole — 840 TL
(Mantar,domates,soğan,sarımsak,baharatlar,kaşar peyniri)
(Mushrooms, tomatoes, onions, garlic, spices, yellow cheese)



Sebzeli Testi (2 Kişilik) / Vegetables in Clay Pot (2 Person) — 2450 TL
(Domates,biber,patlıcan,soğan,sarımsak,salça,pilav,baharatlar)
(Tomatoes, peppers, eggplant, onion, garlic, tomato paste, rice, spices)



Tatlılar / Dessert



Baklava / Baklava — 720 TL



Sütlaç / Rice Pudding — 540 TL



Sufle / Souffle — 700 TL



Katmer / Katmer — 720 TL



Fıstıklı Kadayıf / Kadayif with Pistachio — 760 TL



San Sabastian / San Sabastian — 740 TL



Çikolatalı Pasta / Chocolate Cake — 680 TL



Dondurmalı İrmik Helvası / Semolina Halva with Icecream — 650 TL



Karışık Dondurma / Mixed ice cream — 620 TL



Meyve Tabağı / Fruit Plate — 890 TL



Soft İçecekler / Soft Drinks

Kola / Coke	**260 TL**
Fanta / Fanta	**260 TL**
Sprite / Sprite	**260 TL**
Ice Tea (Limon,Şeftali) / **Ice Tea** (Lemon, Peach)	**250 TL**
Meyve Suyu (Şeftali,Vişne,Kayısı,Karışık) / **Fruit Juice** (Peach, Cherry, Apricot, Mixed)	**250 TL**
Ayran / Ayran	**220 TL**
Şalgam Suyu / Turnip Juice	**220 TL**
Limonata / Lemonade	**260 TL**
Soda / Sparkling Water	**190 TL**
Su / Water	**180 TL**









Sıkma Meyve Suları
Fresh Fruit Juice

	Portakal Suyu	Orange Juice	400 TL
	Nar Suyu	Pomegranate Juice	440 TL
	Elma Suyu	Apple Juice	420 TL
	Havuç Suyu	Carrot Juice	400 TL
	Karışık Meyve Suyu	Mixed Juice	460 TL

Alkolsüz Meyve Kokteyl
Non-Alcholic Fruit Cocktail

	Mojito	Mojito	540 TL
	Ocean Blue	Ocean Blue	540 TL
	Sunset	Sunset	540 TL
	Pina Colada	Pina Colada	540 TL



Milkshake

	Vanilya	Vanilla	540 TL
	Çilek	Strawberry	540 TL
	Muz	Banana	540 TL
	Çikolata	Chocolate	540 TL

Soğuk Kahveler / Ice Coffee

	Ice Latte	Ice Latte	420 TL
	Ice Americano	Ice Americano	390 TL
	Ice Mocha	Ice Mocha	440 TL
	Ice Karamel Machiato	Ice Caramel Machiato	430 TL



Sıcak İçecekler / Hot Drinks

	Çay	Tea	140 TL
	Elma Çayı	Apple Tea	140 TL
	Türk Kahvesi	Turkish Coffee	280 TL
	Espresso	Espresso	280 TL
	Machiato	Machiato	300 TL
	Double Espresso	Double Espresso	380 TL
	Americano	Americano	350 TL
	Cappucino	Cappucino	390 TL
	Latte	Latte	390 TL
	Sahlep	Sahlep	370 TL
	Sıcak Çikolata	Hot Chocolate	360 TL
	**Doğal Bitki Çayları** (Yeşil Çay, Ada Çayı, Ihlamur, Papatya Çayı, Aşk Çayı)	**Natural Herbal Tea** (Green Tea, Sage, Linden, Chamomile Tea, Love Tea)	420 TL