

PANORAMA
UTOPIAN
Rooftop



SOUPS



260 TL

Lentil Soup



320 TL

Chicken Soup



260 TL

Tomato Soup



400 TL

Fish Soup

COLD STARTERS



Ezme

Vibrant and zesty Anatolian favorite: finely chopped tomatoes, green peppers, walnuts, lemon, and olive oil.

280 TL



Hummus / Humus

Smooth and nutty creamy dip made from ground chickpeas, garlic, tahini, and fresh herbs.

280 TL



Haydari

Refreshing and creamy yogurt dip with a perfect balance of minty freshness and subtle garlic.

280 TL



Aubergine Salad / Patlıcan Salata

Smoky and velvety roasted aubergine purée with garlic and lemon, a must-try for eggplant lovers.

280 TL



Yaprak Sarma

Timeless Ottoman delicacy: vine leaves stuffed with rice, herbs, and spices. The perfect bite-sized snack that captures the essence of Turkish flavors.

350 TL



Tasting Mixed Meze Plate / Karışık Meze Tabagi

A perfect way to experience Turkey's rich meze culture in one plate: hummus, ezme, haydari, aubergine salad, and grape vine leaves.

920 TL

Menu Updated On / Menü Yenilenme Tarihi: _____ / _____ / 2028



HOT STARTERS



Paçanga Pastry / Paçanga Böreği
Crispy, cheesy pastry delight with a touch of bold Turkish pastirma filled with yellow cheese

600 TL



Fried Calamari / Kalamar Tava
Light, crispy, and golden fried calamari served with tartar sauce.

850 TL



Shrimp in Garlic Butter / Tereyağında Karides
Juicy and aromatic shrimp sautéed with garlic, thyme, chili pepper, and butter - a seafood lover's dream.

800 TL



İmam Bayıldı
An Ottoman classic grilled aubergine stuffed with tomato, onion, and garlic, topped with melted cheddar cheese. The name literally translates to "the imam fainted", and we firmly believe that it was because of the pleasure of the dish's flavor

700 TL



Grilled Halloumi / Izgara Hellim
Crispy on the outside, irresistibly gooey inside grilled Halloumi cheese slices served with vegetables.

700 TL



Garlic Mushrooms / Sarımsaklı Mantar
Mushrooms sautéed in butter with garlic and cheddar cheese. Earthy, buttery, and packed with umami flavors.

700 TL



French Fries / Patates Kızartması
Crispy fried potato chips.

300 TL



Hunter Börek / Avcı Böreği
Crispy pastries filled with juicy spiced minced meat.

600 TL



Mixed Hot Platter / Karışık Sıcak Tabağı
Calamari, Hunter's Pastry, Paçanga Pastry, Mushrooms, Halloumi Cheese, Shrimp and French Fries

4000 TL

ENTRÉES



Oysters / *Istiridye*
5 pieces, Fresh daily oysters served with the chef's special sauce.

1400 TL



Shrimp Cocktail / *Karides Kokteyl*
120gr. Breaded Jumbo shrimp served with chili sauce.

1200 TL



Beef Carpaccio / *Dana Carpaccio*
160gr. Bursting with rich, bold flavors thinly sliced raw beef with arugula, parmesan, and mustard sauce.

1200 TL



Steak Tartare / *Biftek Tartar*
180gr. Minced raw beef mixed with mustard, olive oil, white pepper, and egg yolk, served with toasted garlic bread.

1200 TL



Smoked Salmon / *Füme Somon*
120gr. Lightly smoked, perfectly tender, and rich in flavor, served with arugula.

1400 TL



Cheese Plate / *Peynir Tabağı*
A hand-picked selection of Turkey's finest cheeses.

1100 TL



Shrimp Tartar / *Karides Tartar*
Finely chopped shrimp blended with creamy avocado, citrusy lime, and crisp shallots, served chilled for a vibrant, refreshing bite.

1200 TL

SALADS



Shepherd Salad / *Çoban Salatası*

Crisp and refreshing classic straight from Turkish villages: tomatoes, cucumbers, onions, and green peppers dressed with olive oil and lemon.

460 TL



Rocket Salad / *Roka Salatası*

Fresh peppery arugula (rucola) meets the tang of aged parmesan in balsamic dressing.

460 TL



Avocado Salad / *Avokado Salatası*

Creamy avocado paired beautifully with crisp mixed greens, cherry tomatoes, and lemon dressing.

550 TL



Caesar Salad / *Sezar Salatası*

120gr. crisp romaine lettuce, tossed with creamy Caesar dressing, crunchy croutons, and topped with savory parmesan cheese, creating a perfect balance of freshness and richness.

650 TL



Tuna Salad / *Ton balıklı salata*

100gr. Mediterranean greens, arugula, capers, tuna, cherry tomatoes, and cucumbers, dressed in a zesty olive oil and lemon vinaigrette, creating a fresh and vibrant bite of the Mediterranean.

650 TL



Insalata di Mare / *Deniz Ürünleri Salatası*

150gr. A Mediterranean-inspired seafood salad featuring the freshest catch, tossed with crisp greens, ripe tomatoes, and a citrusy olive oil dressing, capturing the essence of the Turkish coast in every bite.

900 TL

PASTA



Spaghetti Bolognese / *Spagetti Bolonez*

100gr. Spaghetti with slow-cooked minced beef in a rich tomato sauce, infused with garlic and aromatic herbs, topped with freshly grated parmesan.

750 TL



Spaghetti Carbonara / *Spagetti Karbonara*

100gr. Al dente pasta tossed in a silky, savory sauce of eggs, parmesan, crispy salami, and a touch of black pepper.

800 TL



Fettuccine Alfredo

120gr. Velvety ribbons of fettuccine in a rich and creamy parmesan sauce.

800 TL



Linguine di Mare / *Deniz Ürünleri Linguini*

120gr. Linguine topped with tender shrimp, calamari, and mussels in a zesty tomato sauce, bringing the best of the Mediterranean to your plate.

1200 TL



Linguine with Lobster / *İstakozlu Linguine*

200gr. Sweet, juicy lobster is paired with a tangy, savory tomato sauce, creating a harmony of flavors over perfectly prepared linguine.

2700 TL

CHICKEN CHOICES



Chicken Shish / *Tavuk Şiş*

200gr. Juicy, marinated chicken skewers grilled over charcoal, served with rice and vegetables.

900 TL



Avocado Chicken / *Avokadolu Tavuk*

200gr. A fusion of creamy avocado and pistachio sauce, bringing an irresistible richness to perfectly grilled chicken.

1100 TL



Chicken Parmigiana / *Tavuk Parmigiana*

200gr. Tender grilled chicken in creamy Parmigiana sauce and sautéed oyster mushrooms, served with rice and vegetables. A must-try for those who love creamy chicken.

1100 TL



Mozzarella Chicken / *Mozzarellalı Tavuk*

200gr. Juicy grilled chicken topped with gooey melted mozzarella cheese, complemented by fresh herbs.

1100 TL



Curry Chicken / *Körüllü Tavuk*

200gr. Tender chicken in a creamy, spiced curry sauce.

1100 TL



Utopian Chicken / *Ütopian Tavuk*

200gr. Chef's signature dish: A bold, aromatic dish capturing the essence of Mesopotamian cuisine, rich in fragrant spices and deep, complex flavors.

1200 TL

(served with rice, mashed potatoes and vegetables)

KEBABS ON CHARCOAL GRILL



Adana Kebab

200gr. A bold and flavorful Anatolian classic—hand-minced lamb infused with aromatic spices, grilled over open flames to achieve the perfect smoky char. A true delight for spice lovers.

900 TL



Aubergine Kebab

200gr. Succulent minced lamb layered with smoky, fire-roasted aubergine, bringing together rich textures and deep, earthy flavors.

1200 TL



Beef or Lamb Shish / Dana veya Kuzu Şiş

200gr. Tender marinated cubes of beef or lamb, grilled to perfection, capturing a smoky aroma and juicy tenderness in every bite.

1300 TL



Lamb Chops (4 pieces) / Kuzu Pirzola (4 adet)

Perfectly seared, these lamb chops boast a caramelized crust while remaining juicy and tender inside—an irresistible dish for true meat lovers.

1600 TL



Mixed Kebab Platter (for 2)

Karışık Kebab Tabagi (2 kişilik)

1,000gr. Adana Kebab, Meatballs, Beef Shish, Chicken Shish, Lamb Chops, Grilled Chicken Breast. A lavish feast of expertly grilled meats, offering a variety of textures and flavors, ideal for sharing and indulging in the best of Turkish cuisine.

4200 TL

OTTOMAN TRADITIONS



Hünkar Beğendi

180gr. Slow-cooked lamb in a rich tomato-based sauce, served over a velvety, smoky eggplant purée, a timeless Ottoman favorite.

1300 TL



Alinazik

180gr. Grilled lamb and beef served on a bed of smoky eggplant purée with yogurt sauce. A 16th-century Gaziantep delicacy—succulent grilled meat layered over creamy, smoky eggplant blended with yogurt and garlic for an exquisite contrast of flavors.

1300 TL



Palace Meatballs / Saray Köfte

200gr. Tender, juicy meatballs inspired by Ottoman palace feasts, seasoned to perfection and served in a flavorful homemade chef sauce.

1300 TL



Lamb Casserole / Kuzu Güveç

180gr. Slow-cooked lamb with vegetables infused with warm Ottoman spices in a rich sauce, bringing together centuries of culinary tradition.

1300 TL



Lamb Tandoori / Kuzu Tandır

200gr. Slow-roasted lamb with aromatic spices, served with rice.

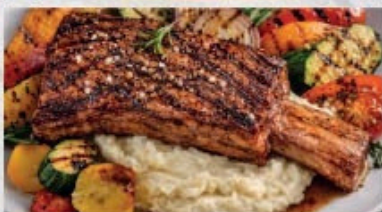
1300 TL



Lamb Shank / Kuzu İncik

450gr. Slow-cooked lamb in the stone oven topped with homemade gravy sauce served with mashed potato and vegetables.

1000 TL



Beef Ribs / Dana Kaburga

400gr. Slow-cooked beef ribs served with creamy mashed potatoes and a selection of grilled seasonal vegetables.

2800 TL

STEAKS



Steak with Mushroom Sauce / Mantarlı soslu Steak
220gr. Juicy, tender fillet topped with a rich mushroom sauce, enhancing the steak's deep, savory flavors.

1400 TL



Pepper Steak / Biber soslu Steak
220gr. A bold, peppery steak experience, complemented by the smoothness of cream and the umami depth of mushrooms and onions.

1400 TL



Steak Chestnut / Kestaneli Steak
220gr. A refined dish where the natural sweetness of chestnut sauce enhances the smoky, charred richness of perfectly grilled steak.

1400 TL



Steak Hawaii / Hawaii Steak
220gr. Fusion of sweet and savory, where grilled pineapple and a tangy tropical sauce bring a refreshing twist to a juicy steak.

1400 TL



Steak Jack Daniels / Jack Daniels soslu Steak
250gr. Smoky, caramelized glaze infused with Jack Daniels enhances this rich, succulent fillet, adding depth and character to every bite.

1600 TL



Dallas Steak
450gr. A true meat lover's delight, generously cut and grilled to your preferred doneness, allowing the natural flavors to shine.

2100 TL



T-Bone Steak
450gr. Premium cut offering both tenderloin and strip steak in one, marinated with aromatic spices to create a deeply flavorful experience.

2100 TL

(served with mashed potatoes and side vegetables)

FLAME SHOW DISHES



Chateaubriand (for 2)

4800 TL

Şatobiryan (2 kişilik)

750gr. Premium center-cut beef tenderloin, grilled to perfection and flambéed tableside. A true indulgence—this thick-cut, buttery tenderloin is seared to lock in its juices and finished with a spectacular flame show.



Asado (for 2) (2 kişilik)

4400 TL

800gr. Traditional slow-cooked beef ribs with a rich marinade, grilled over charcoal and flambéed at your table. Inspired by South American barbecue, these juicy, slow-cooked beef ribs are kissed by open flames, then set ablaze for a dramatic finish.



Rack of Lamb (for 2)

4800 TL

Kuzu Kafes Pirzola (2 Kişilik)

1,000gr. Succulent rack of lamb, grilled and flamed at your table. A show-stopping dish—tender, herb-crusted lamb grilled to perfection and finished with a fiery tableside spectacle.



Lamb Delight (for 2)

4800 TL

Kuzu Lokum (2 Kişilik)

700gr. Slow-cooked lamb shoulder, richly seasoned and finished with a flaming show. This fall-apart tender lamb shoulder is slow-cooked with aromatic spices before being set aflame for a thrilling dining experience.



Testi Kebab (for 2) (2 kişilik)

400gr. cooked slowly in a traditional clay pot with fresh vegetables and special spices, offering rich flavor and a soft texture.

Meat
Et

1800 TL

Chicken
Tavuk

1400 TL

Balık
Sea Food

1800 TL

(cooked tableside with a flaming show, served with three special sauces and vegetables.)

FISH AND SEAFOOD



Sea Bass / Levrek
400gr. Fresh daily sea bass delicately grilled to perfection, served with vegetables and lemon sauce.

1200 TL



Sea Bream / Çupra
400gr. Light yet flavorful, this Mediterranean favorite is grilled whole to retain its succulence, finished with a citrusy touch and greens.

1200 TL



Golden Salmon Florentine / Altın Somon Floransa
220gr. Rich, buttery salmon meets earthy spinach and a velvety turmeric-infused cream cheese sauce for an unforgettable harmony of flavors.

1300 TL



King Prawns / Kral Karidesler
4 pieces, Succulent, flame-grilled king prawns drizzled with a rich, homemade garlic butter sauce.

1400 TL



Octopus Casserole / Ahtapot Güveç
2 pieces, Tender octopus sautéed with peppers, mushrooms, tomatoes, and garlic, served in a rich sauce.

1300 TL



Shrimp Casserole / Karides Güveç
200gr. Plump shrimp, fragrant with garlic and herbs, baked until perfectly tender in a bubbling butter sauce.

1400 TL

FISH AND SEAFOOD



Barbun (Red Mullet) / Barbun
300gr. This delicate, flavorful fish is grilled whole for crispy skin, served with a lemony, herby dressing and greens.

2400 TL



Seafood Platter (for 2) / Karışık Balık Tabağı (2 Kişilik)
1,000gr. A mix of sea bass, salmon, octopus, king prawn, shrimp, and fried calamari, served with arugula, vegetables, and baby potatoes. A grand feast of the ocean's finest, this sharing platter showcases a variety of perfectly cooked seafood with fresh, vibrant sides.

4800 TL



Fish in Salt (for 2) (1-hour prep)

Tuzda Balık (2 Kişilik) (1 saatlik hazırlık)
1 pieces. A spectacular tableside presentation: Whole sea bass or sea bream stuffed with bay leaf, calamari, shrimp, garlic, and herbs, cooked in salt and served flaming at the table.

4400 TL



Utopian Seafood Special (for 2)

Ütopik Deniz Ürünleri Özel Menüsü (2 kişilik)
900gr. Stuffed pineapple with octopus, calamari, king prawns, chili, onion, garlic, coconut milk, and buttery sauce, served with sautéed spinach and mashed potatoes.

4400 TL



Lobster / İstakoz
1 pieces, Fresh daily lobster, served with side vegetables and chef's two special sauces.

ASK

VEGETARIAN



Vegetarian Testi Kebab / *Sebze Testi Kebap*

Vegetable Testi Kebab slow-cooked in a traditional clay pot with fresh vegetables, offering rich flavors and a tender texture.

1200 TL



Penne Arrabbiata

Penne pasta in a spicy garlic chili Arrabbiata sauce, topped with fresh parmesan, basil, and parsley—a fiery Italian classic bursting with bold, garlicky flavor.

900 TL



Spaghetti Napolitana

Pasta in a rich tomato sauce, topped with basil and mozzarella—a simple, satisfying harmony of ripe tomatoes, fragrant herbs, and creamy cheese.

850 TL



Vegetarian Casserole / *Sebze Güveç*

Zucchini, aubergine, peppers, mushrooms, tomatoes, onions, garlic, and tomato sauce baked in earthenware—a rustic, slow-cooked blend of Mediterranean flavors.

900 TL



Grilled Vegetarian Plate / *Izgara Sebze Tabağı*

A selection of grilled carrots, potatoes, zucchini, and peas lightly charred and seasoned with olive oil and herbs for a wholesome finish.

900 TL



İmam Bayıldı

Stuffed aubergine with tomato, onion, and garlic, topped with melted cheddar cheese. This legendary Ottoman dish tells the story of a sultan's delight—slow-cooked aubergine infused with rich tomato, onion, and garlic, melting into perfection under a layer of golden cheese.

850 TL

DESSERTS



450 TL

Baklava

Traditional Turkish dessert made from thin layers of dough, filled with walnuts, and soaked in syrup—a golden, flaky masterpiece of Ottoman indulgence.



420 TL

Soufflé / Sufle

Warm chocolate soufflé served with vanilla ice cream, with a molten center that oozes rich chocolate in every decadent bite.



420 TL

Sütlaç

Traditional Turkish rice pudding slow-cooked with milk and vanilla, finished with a caramelized top for a silky, nostalgic treat.



450 TL

Katmer

A specialty from Hatay featuring layers of thin dough, pistachios, and sugar, offering a delicate crunch and buttery sweetness.



450 TL

Künefe

Sweet shredded filo dough filled with melted cheese and soaked in syrup, delivering a warm, gooey, and unforgettable flavor experience.



450 TL

Lotus Cheesecake

A rich, creamy cheesecake with a spiced caramel cookie base, topped with smooth cookie spread and crunchy cookie crumbles.



450 TL

San Sebastian Cheesecake

A burnt Basque-style cheesecake with a caramelized top and a lusciously creamy interior.



400 TL

Ice Cream / Dondurma

(Vanilla/Chocolate/Pistachio/Strawberry/Lemon)
A selection of smooth and refreshing artisanal ice cream made with premium ingredients.



800 TL

Fruit Platter / Meyve Tabagi

A fresh selection of seasonal fruits juicy, vibrant, and perfect for a light finish.



600 TL

Carrot Slice Baklava / Havuç Dilim Baklava

A larger, juicier version of baklava, filled with crushed pistachios and syrup for a rich, indulgent twist on the classic.

