



CARLOS

TERRACE RESTAURANT

İSTANBUL





SOUP

LENTIL SOUP

255.00 TL

MERCİMEK ÇORBASI

Lentil grains cooked served with fresh lemon and crispy bread chips

ANATOLIA VEGETABLES SOUP

325.00 TL

ANADOLU SEBZE ÇORBASI

Anatolian recipe with a thousand years of history, broccoli, sliced mushrooms, dried capia papper, corn, garlic, tomato

FISH SOUP

415.00 TL

BALIK ÇORBASI

Sea bass, carrots, potatoes, dill, parsley, fish broth





HAYDARI

385.00 TL

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A spread made of yogurt seasoned with garlic

HUMMUS

385.00 TL

HUMUS

Famous mezza with chickpeas and tahina

MUHAMMARA

385.00 TL

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Dish of crushed walnuts, tahini, olive oil, garlic and lemon juice

MUTABBAL

385.00 TL

MUTEBBEL

Roasted eggplant, cottage cheese, tahini, garlic, pomegranate, olive oil

STUFFED GRAPE LEAVES

395.00 TL

YAPRAK SARMA

Local grape leaves special stuffing cooked with olive oil

MIXED MEZZE

1250.00 TL

KARIŞIK MEZE

Taster platter with mohammara, hummus, stuffed grape leaves

COLD STARTER

HOT STARTER

STUFFED MEATBALLS

445.00 TL

İÇLİ KÖFTE

2 pieces of stuffed meatballs served with parsley and lemon

PICCOLO MUSHROOMS

535.00 TL

MANTAR GÜVEÇ

Sauteed hazelnut mushrooms sundried capia pepper and tomato, spring onion with cream sauce and cheddar cheese

FRIED CALAMARI

855.00 TL

KALAMAR TAVA

Crispy coated squid rings, prawn crackers served with home made tarator sauce

SHRIMPS IN BUTTER

855.00 TL

TEREYAĞLI KARİDES

Shrimps, mushroom, red sweet paprika peppers, green pappers, garlic and butter

SHRIMPS CASSEROLE

855.00 TL

KARİDES GÜVEÇ

Shrimps, mushroom, cream, red sweet paprika peppers, green pappers, garlic and butter

9X9 POTATO FRIES

355.00 TL

PATATES TAVA



SALAD

GREEK SALAD

445.00 TL

YUNAN SALATASI

Cubes of feta cheese, diced tomatoes, mini cucumbers, sweet red onions, freshly chopped parsley, kalamata olives, sumac, red radish with thousand island dressing and fresh lemon

MEDITERRANEAN SALAD

485.00 TL

AKDENİZ SALATASI

Mesculn greens, sweet corn kernels, sweet red onions, mixed herb dressing and top served baby raddish, red betroot slices, Erzincan tulum cheese, crushed walnuts

GRILL CHICKEN SALAD

615.00 TL

TAVUK SALATA

Mesculn greens, pickled red onions, cherry tomatoes, grated carrots, spring onions, chargrilled red onions, cucumbers, honey mustard sauce, chicken breast and balsamic glaze

SHRIMP SALAD

825.00 TL

KARİDES SALATA

Mesculn greens, pickled red onions, grated carrots, spring onions, chargrilled red onions, mini cucumbers, pickled red radish, sweetcorn kernels, kalamata olives, red onions, baby potatoes, herb dressing, sauted jumbo shrimps and sweet chillie sauce

BEEF SALAD

835.00 TL

BİFTEK SALATA

Mesculn greens, pickled red onions, cherry tomatoes, grated carrots, spring onions, mini cucumbers, quail egg, honey mustard sauce, tenderloin grill steak and balsamic glaze cream dressing





PENNE ARABIATTA

625.00 TL

De cecco tortiglioni, sundried peppers and tomatoes, kalamata olives, tomato sauce, chillie flakes, garlic and red peppers

SPAGHETTI BOLOGNESE

645.00 TL

De cecco sphagetti with bolognese sauce

FETTUCCHINE ALFREDO

705.00 TL

De cecco tagliatelli, chicken, cream sauce, red peppers, pesto, mozzarella cheese, spices, pickled red peppers, red onions, mushrooms and asparagus

FETTUCCHINE BEEF

805.00 TL

De cecco tagliatelli, beef, pesto sauce, red peppers, pickled red peppers, red onions, spices,

TAGLIATELLE AL CAMARÓN

865.00 TL

De cecco tagliatelli, shrimps, cream sauce, red peppers, pesto, cheddar cheese, mozzarella cheese, spices, pickled red peppers, red onions, mushrooms

PASTA

MANTI

605.00 TL

Hand made fresh mini pasta parcels filled with mince served with yogurt and spicy butter

TURKISH KEBAP

CHICKEN SHISH KEBAB

735.00 TL

TAVUK ŞİŞ KEBAP

Charcoal grilled Chicken kebab served with dip sauce, crushed wheat rice, sumac with onion garnish, grilled tomatoes and peppers

ADANA KEBAB

795.00 TL

ADANA KEBAP

*Charcoal grilled Adana kebab served with dip sauce, crushed wheat rice, sumac with onion garnish, grilled tomatoes and peppers (**spicy**)*

URFA KEBAB

795.00 TL

URFA KEBAP

*Charcoal grilled Urfa kebab served with dip sauce, crushed wheat rice, sumac with onion garnish, grilled tomatoes and peppers (**not spicy**)*

EGGPLANT KEBAB

825.00 TL

PATLICAN KEBAP

Charcoal grilled Eggplant kebab served with dip sauce, crushed wheat rice, sumac with onion garnish, grilled tomatoes and peppers



TURKISH KEBAB

BUTCHER MEATBALL

795.00 TL

KASAP KÖFTE

Charcoal grilled Meatballs served with dip sauce, white rice sumac and onion garnish, grilled tomatoes and peppers

LAMB SHISH KEBAB

915.00 TL

KUZU ŞİŞ

Charcoal grilled diced Lamb kebab served with dip sauce, crushed wheat rice, sumac with onion garnish, grilled tomatoes and peppers

LAMB CHOPS

1250.00 TL

KUZU PİRZOLA

Charcoal grilled Lamb chops served with dip sauce, crushed wheat rice, sumac with onion garnish, grilled tomatoes and peppers

ISKENDER KEBAB

1250.00 TL

İSKENDER KEBAP

Thin slices of beef donar layed on woodfrie baked bread, iskender sauce poured on top, then served with sizzling butter and fresh yogurt

CARLOS MIXED KEBAB

3250.00 TL

KARIŞIK KEBAP

Charcoaled grilled Adana kebab, sish kebab, meat balls, chicken, lamb chops, served with dip sauce, crushed wheat rice, sumac and onion garnish, grilled tomatoes and peppers

TWO PERSONS



CHEKERTME KEBAB



TIRIT



SAJ FRIED

ANATOLIAN CUSINE

VEGETABLES CASSEROLE

SEBZE GÜVEÇ

Seasonal vegetables in special casserole

635.00 TL

SAJ FRIED

SAÇ KAVURMA

Small diced pieces of lamb stir fried in special pan with peppers, tomatoes served with white rice

1250.00 TL

CHEKERTME KEBAB

ÇÖKERTME KEBAP

Chekertme kebab thin potatoes cut into matches and fried to crispy and put to top and meatballs beef or chicken breast sautéed top served natural strong turkish delicious yogurt and napolitane sauces with fried butter

1250.00 TL

TIRIT

TİRİT

Thousand of years old recipe from Konya region, historicly developed for home cooking now served in restaurants. Special stone oven baked breads are also soaked in bone sauce, onion and yoghurt is poured on it, grilled beef tenderloin are cut and put on it, dry paprika and cooked tomatoes are added and sprinkled with tirit spices and served with fair butter sauce

1250.00 TL

TESTİ KEBAB

CHICKEN or MEAT

Served with white rice and testi fire show

TWO PERSONS

3250.00 TL

FRIED PAN MANZO

CHICKEN or MEAT

*Special pan fried manzo beef with broccoli red pepper and onion
Special meal of our restaurant, served with fire show*

TWO PERSONS

3450.00 TL



TENDERLOIN MADELLIONS



T-BONE STEAK



FAJITA FAJITA

1250.00 TL

Julian chicken or meat, colored peppers, garlic tomatoes, fajita sauce and tortilla bread

DALLAS STEAK DANA BONFİLE

1650.00 TL

Grill dry aged beef first cooked charcoal grill with sauted spnich, potato wedges, and served mushroom sauces

RIB - EYE STEAK DANA ANTRİKOT

1550.00 TL

Grill dry aged ribeye first cooked charcoal grill with sauted spnich, potato wedges, and served mushroom sauces

T - BONE T- BONE

1650.00 TL

Grill dry aged T-bone first cooked charcoal grill with sauted spnich, potato wedges, and served mushroom sauces

TENDERLOIN MADELLIONS IZGARA BONFİLE

1950.00 TL

Grilled 4 pieces of tenderloin served with spice baby asparagus, butter sweet corn on the cob, grilled garlic and mushroom sauce

STEAK

SEA FOOD

GRILL SEA BREAM 1kg.

... .. TL

DENİZ ÇİPURA

Grilled fresh sea bream, with parsley baby potatoes, pickled red cabbage, red onions, cherry tomatoes, chargrilled garlic glazed lime

GRILL SEA BASS 1kg.

... .. TL

DENİZ LEVREK

Grilled fresh sea bass, with parsley baby potatoes, pickled red cabbage, red onions, cherry tomatoes, chargrilled garlic, glazed lime

SEA TURBOT 1kg.

... .. TL

DENİZ KALKAN

Grilled turbot, with parsley baby potatoes, pickled red cabbage, red onions, cherry tomatoes, chargrilled garlic, glazed lime

CARLOS MIXED FISH

3450.00 TL

KARIŞIK BALIK

Grilled seabass, salmon, seabream, shrimp, with parsley baby potatoes, pickled red cabbage, red onions, cherry tomatoes, chargrilled garlic, glazed lime, fresh rocca and prawn crackers
TWO PERSONS



SEA FOOD

GRILL SEA BREAM

1250.00 TL

IZGARA ÇİPURA

Grilled fresh sea bream, with parsley baby potatoes, pickled red cabbage, red onions, cherry tomatoes, chargrilled garlic, glazed lime

GRILL SEA BAS

1250.00 TL

IZGARA LEVREK

Grilled fresh sea bass, with parsley baby potatoes, pickled red cabbage, red onions, cherry tomatoes, chargrilled garlic, glazed lime

GRILL SALMON

1450.00 TL

IZGARA SOMON

Grilled salmon, with parsley baby potatoes, pickled red cabbage, red onions, cherry tomatoes, chargrilled garlic, glazed lime

JUMBO SHIRIMPS

2250.00 TL

JUMBO KARİDES

4 pieces of jumbo shrimps served with baby potatoes, red and green peppers, mushrooms, and butter



KIDS MENU

MAC 'N' CHEESE

PEYNİR SOSLU MAKARNA

Italian cavatappi pasta with creamy cheese sauce

505.00 TL

CHICKEN NUGGETS

ÇITIR TAVUK

Crispy fried fresh chicken breast nuggets with delicious coating and served on chargrilled toasted bread with fresh fries, coaslow salad, white rice, ketchup and mayoneise

505.00 TL

JUNIOR MEATBALLS

ÇOCUK KÖFTESİ

Three pieces of home made chargrilled Turkish meatballs served on chargrilled toasted bread, with fresh fries, coleslaw salad, white rice, ketchup and mayoneise

525.00 TL



DESSERT

TURKISH BAKLAVA

425.00 TL

FISTIKLI BAKLAVA

With ice cream

KATMER

465.00 TL

KATMER

With ice cream

CHOCOLATE SOUFFLE

465.00 TL

ÇİKOLATALI SUFLE

With ice cream

FRUIT PLATE

845.00 TL

MEYVE TABAĞI

Season fruits

ICE CREAM

425.00 TL

DONDURMA

Soft Drink

WATER

330 ml. 80.00 TL / 750 ml. 140.00 TL

SPARKLING WATER

200 ml. 120.00 TL / 1L. 210.00 TL

COCA-COLA / COCA-COLA LIGHT / ZERO 220.00 TL

FANTA / SPRITE / ICE TEA / FRUIT JUICE 220.00 TL

FRESH ORANGE JUICE 280.00 TL

HOMEMADE LEMONADE 280.00 TL

RED BULL ENERGY DRINK 290.00 TL



Hot Drink

TURKISH TEA 40.00 TL

HERBAL TEA 140.00 TL

APPLE TEA / ORANGE TEA / LINDEN TEA

ROSE HIP TEA / GREEN TEA / MINT - LEMON TEA

TURKISH COFFEE 120.00 TL

ESPRESSO 120.00 TL

DOUBLE ESPRESSO 130.00 TL

AMERICANO 130.00 TL

CAPPUCCINO 140.00 TL

CAFE LATTE 140.00 TL



Beer

TURKISH EFES BEER 33cl.	270.00 TL
TURKISH EFES BEER 50cl.	380.00 TL
BOMONTI 33cl.	390.00 TL
MILLER 33cl.	390.00 TL
HEINEKEN 33cl.	390.00 TL

Raki

TURKISH RAKI 7cl.	420.00 TL
TURKISH RAKI 35 cl.	2100.00 TL
TURKISH RAKI 50 cl.	2700.00 TL
TURKISH RAKI 70 cl.	3900.00 TL

Vodka

GILBEY'S	360.00 TL
ABSOLUT	370.00 TL
SMIRNOFF	370.00 TL

Cocktail

CARLOS ADIOS	710.00 TL
<i>Gin, Vodka, Tequila, Rom, Orange liquer, Jaggermeister, Blue curacao</i>	
7.65	520.00 TL
<i>Baileys, Kahlua, Amaretto</i>	
B-52	520.00 TL
<i>Baileys, Kahlua, Cointreau</i>	
COSMOPOLITAN	520.00 TL
<i>Lemon flavored vodka, Orange liquer, Blueberry juice</i>	
MARGARITA	540.00 TL
<i>Tequila, Orange liquer, Lime juice</i>	
PINA COLADA	540.00 TL
<i>Rum, Coconut liquer, Lime juice</i>	
APEROL SPRITZ	590.00 TL
<i>Aperol, Prosecco, Soda, Slice orange</i>	
LONG ISLAND	590.00 TL
<i>Vodka, Rum, Gin, Tequila, Orange liquer, Cola</i>	
SEX ON THE BEACH	590.00 TL
<i>Vodka archers, Tequila, Orange juice, Grenadine</i>	





Whiskey

JAMESON	530.00 TL
JOHNNIE WALKER Red Label	540.00 TL
JOHNNIE WALKER Black Label	540.00 TL
JACK DANIELS	550.00 TL
CHIVAS REGAL	560.00 TL

Martini

ROSSO	420.00 TL
BIANCO	430.00 TL
CAMPARI	440.00 TL

Gin

GILBEY'S	430.00 TL
BEEFEATER	430.00 TL
BOMBAY SAPPHIRE	440.00 TL

Rom

MALIBU	410.00 TL
CAPTAIN MORGAN	410.00 TL
BACARDI	410.00 TL

Liquor

ARCHERS	410.00 TL
AMARETTO MALIBU	410.00 TL
JAGERMEISTER	410.00 TL

Tequila

OLMECA	420.00 TL
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Red Wine

GLASS OF HOUSE WINE

420.00 TL



2250.00 TL

VİNKARA
MERLOT

*Fruity *Easy to drink



2350.00 TL

VİNKARA
CABERNET SAUVIGNON

*Aromatic *Powerful



2450.00 TL

VİNKARA RESERVE
KALECİK KARASI

*Dark red fruit and spicy aromas



2950.00 TL

VİNKARA
ÖKÜZGÖZÜ

*Fruity *Balanced



5250.00 TL

SARAFİN
MERLOT

*Aged in Barrel *Fruity

White Wine

GLASS OF HOUSE WINE

420.00 TL



1950.00 TL

VİNKARA
QUATTRO DEMI SEC

*Aged in barrel *Balanced



2350.00 TL

VİNKARA
SAUVIGNON BLANC

*Rich with tropical flower and
lime aromas



2350.00 TL

VİNKARA
HASANDEDE

*Aromatic *Fruity



2350.00 TL

VİNKARA
NARİNCE

*Aromatic *Refreshing



5250.00 TL

SARAFİN
CHARDONNAY

*Aged in Barrel *Fruity

Rose Wine

GLASS OF HOUSE WINE

420.00 TL



1950.00 TL

MINOJ ROSE

*Smooth *Fruity



2150.00 TL

BÜYÜLÜBAĞ VEDAT MÎLOR
GRENACHE ROSE

*Smooth *Fruity



2250.00 TL

SARAFİN ROSE

*Smooth *Fruity



2350.00 TL

DOLUCA SAFİR SWEET WINE

*Grape muscat *Aegean

Sweet Wine

Champagne



3250.00 TL

YAŞASIN ROSE

*Aromatic *Easy to drink



3250.00 TL

YAŞASIN KALECİK KARASI

*Aromatic *Fruity



13500.00 TL

MOËT CHANDON

*Aromatic *Easy to drink



27500.00 TL

DOM PERIGNON

*Powerful *Fruity



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