



%10 SERVİS ÜCRETİ / %10 SERVICE CHARGE /
KDV Dahildir / VAT Included



CARLOS

TERRACE RESTAURANT

İSTANBUL

SOUP

LENTIL SOUP

275.00 TL

MERCİMEK ÇORBASI

Lentil grains cooked served with fresh lemon and crispy bread chips

ANATOLIA VEGETABLES SOUP

345.00 TL

ANADOLU SEBZE ÇORBASI

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

FISH SOUP

435.00 TL

BALIK ÇORBASI

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



**HAYDARI**

415.00 TL

HAYDARI*A spread made of yogurt seasoned with garlic***HUMMUS**

415.00 TL

HUMUS*Famous mezza with chickpeas and tahina***MUHAMMARA**

415.00 TL

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

415.00 TL

MUTEBBEL*Roasted eggplant, cottage cheese, tahini, garlic, pomegranate, olive oil***STUFFED GRAPE LEAVES**

415.00 TL

YAPRAK SARMA*Local grape leaves special stuffing cooked with olive oil***MIXED MEZZE**

1.450.00 TL

KARIŞIK MEZE*Taster platter with mohammara, hummus, stuffed grape leaves*

COLD STARTER

HOT STARTER



STUFFED MEATBALLS

İÇLİ KÖFTE

475.00 TL

2 pieces of stuffed meatballs served with parsley and lemon

PICCOLO MUSHROOMS

MANTAR GÜVEÇ

565.00 TL

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

FRIED CALAMARI

KALAMAR TAVA

875.00 TL

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

SHRIMPS IN BUTTER

TEREYAĞLI KARİDES

875.00 TL

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

SHRIMPS CASSEROLE

KARİDES GÜVEÇ

875.00 TL

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

9X9 POTATO FRIES

PATATES TAVA

375.00 TL



SALAD

GREEK SALAD

YUNAN SALATASI

465.00 TL

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

MEDITERRENIAN SALAD

AKDENİZ SALATASI

495.00 TL

Mesculin greens, sweet corn kernels, sweet red onions, mixed herb dressing and top served baby radish, red beetroot slices, Erzincan tulum cheese, crushed walnuts

GRILL CHICKEN SALAD

TAVUK SALATA

635.00 TL

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

SHRIMP SALAD

KARİDES SALATA

845.00 TL

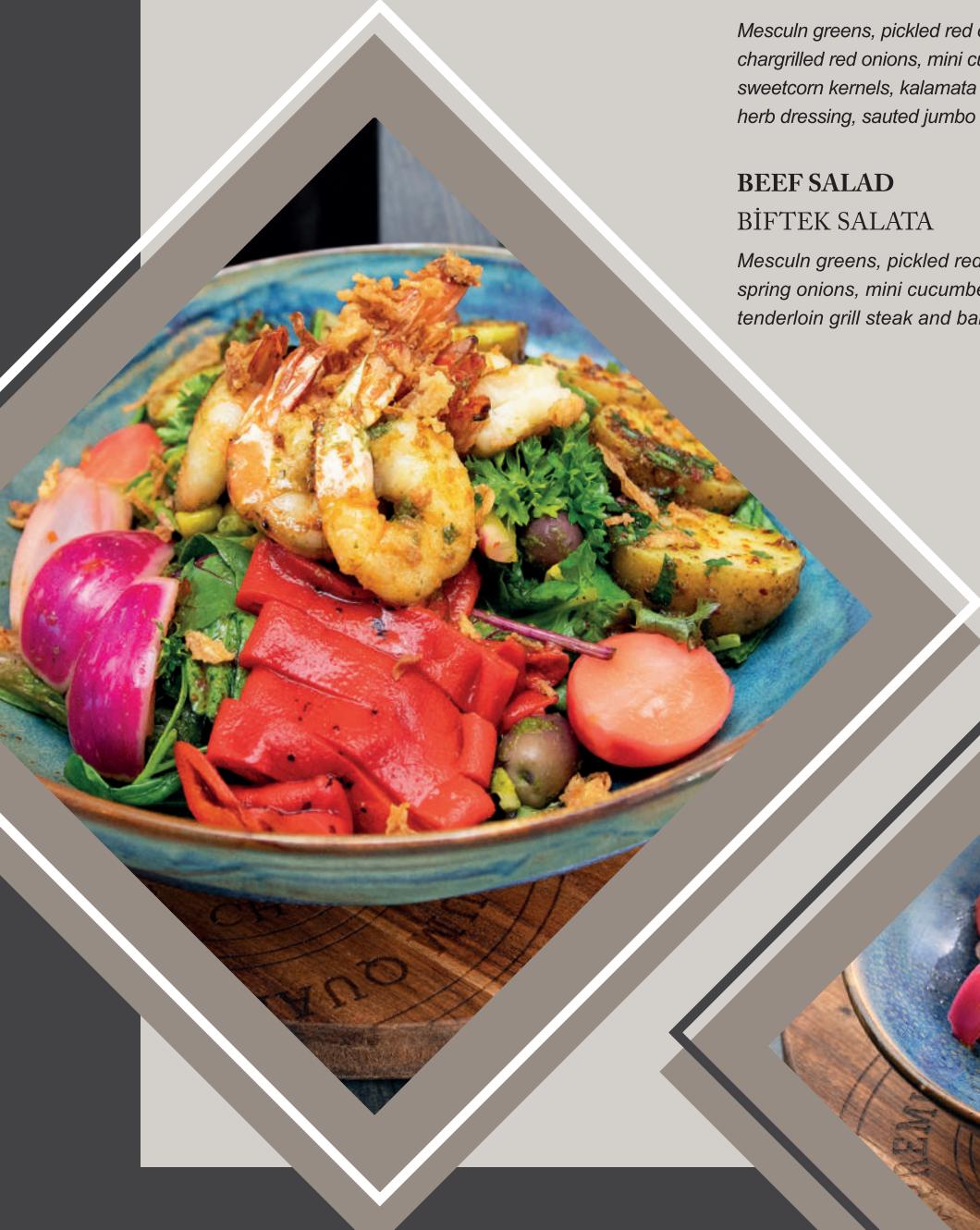
Mesculin greens, pickled red onions, grated carrots, spring onions, chargrilled red onions, mini cucumbers, pickled red radish, sweetcorn kernels, kalamata olives, red onions, baby potatoes, herb dressing, sauted jumbo shrimps and sweet chillie sauce

BEEF SALAD

BİFTEK SALATA

855.00 TL

Mesculin 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

635.00 TL

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

SPAGHETTI BOLOGNESE

655.00 TL

De cecco spaghetti with bolognese sauce

FETTUCCINE ALFREDO

725.00 TL

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

FETTUCCINE BEEF

835.00 TL

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

TAGLIATELLE AL CAMARÓN

895.00 TL

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

MANTI

625.00 TL

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

PASTA

TURKISH KEBAB

CHICKEN SHISH KEBAB (200gr.)

785.00 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 (200gr.)

835.00 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 (200gr.)

835.00 TL

URFA KEBAP

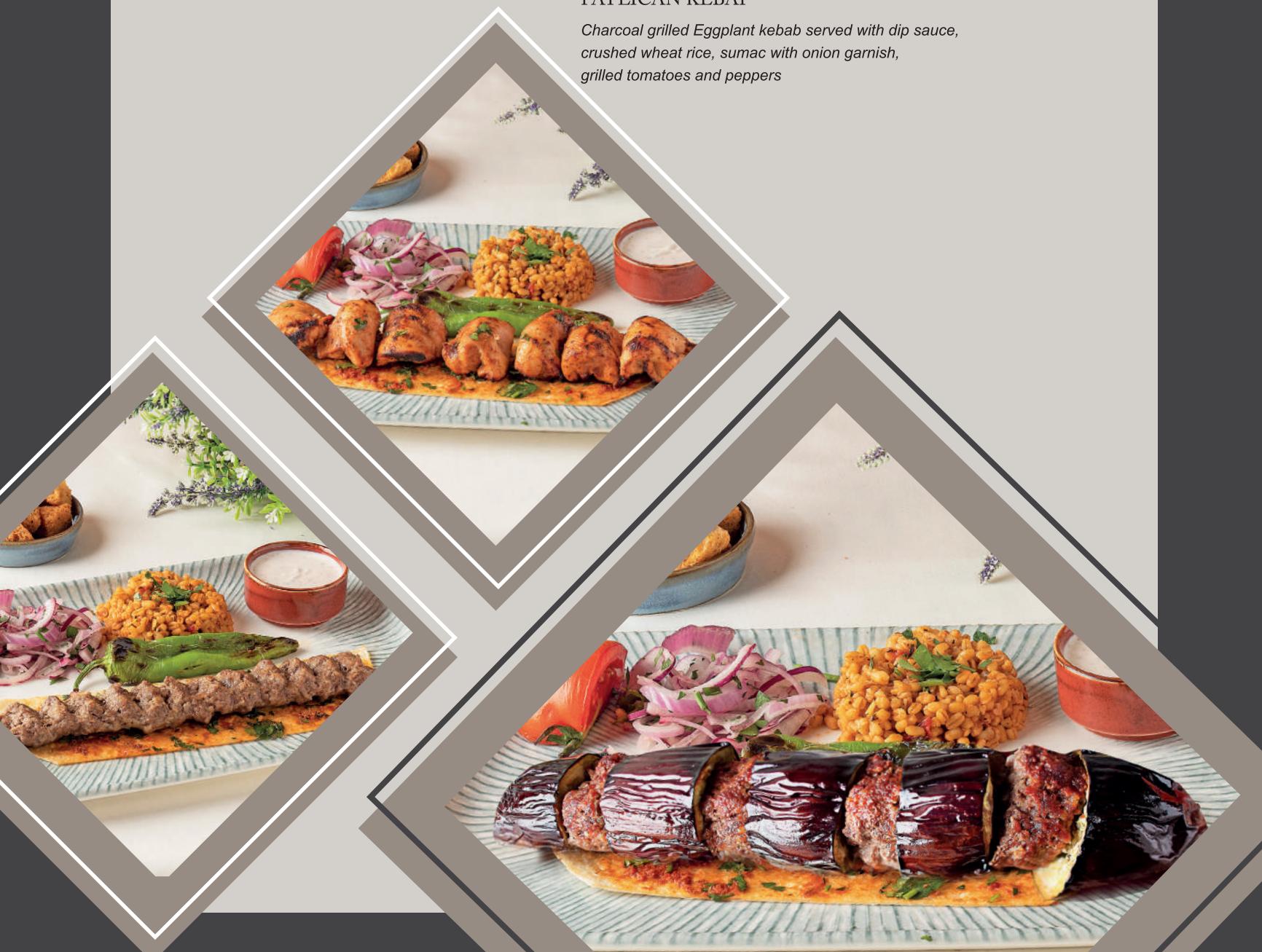
*Charcoal grilled Urfa kebab served with dip sauce, crushed wheat rice, sumac with onion garnish, grilled tomatoes and peppers (**not spicy**)*

EGGPLANT KEBAB (200gr.)

1.150.00 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 (200gr.) 835.00 TL

KASAP KÖFTE

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

LAMB SHISH KEBAB (200gr.) 1.250.00 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 (350gr.) 1.450.00 TL

KUZU PİRZOLA

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

ISKENDER KEBAB (125gr.) 1.350.00 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 3.850.00 TL

KARIŞIK KEBAP

Charcoaled grilled Adana kebab, sish kebab, meat balls, chiken, 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 685.00 TL

SEBZE GÜVEÇ

Seasonal vegetables in special casserole

SAJ FRIED (200gr.) 1.450.00 TL

SAÇ KAVURMA

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

CHEKERTME KEBAB (200gr.) 1.450.00 TL

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

TIRIT (200gr.) 1.4500 TL

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

TESTI KEBAB (450gr.) 3.550.00 TL

CHICKEN or MEAT

Served with white rice and testi fire show

TWO PERSONS

FRIED PAN MANZO (450gr.) 3.750.00 TL

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



TENDERLOIN MEDALLIONS



T-BONE STEAK



STEAK

FAJITA (350gr.)

FAJITA

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

1.450.00 TL

DALLAS STEAK (450gr.)

DANA BONFILE

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

1.850.00 TL

RIB - EYE STEAK (450gr.)

DANA ANTRİKOT

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

1.850.00 TL

T - BONE (450gr.)

T- BONE

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

1.850.00 TL

TENDERLOIN MADELLIONS (400gr.)

IZGARA BONFILE

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

2.250.00 TL

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

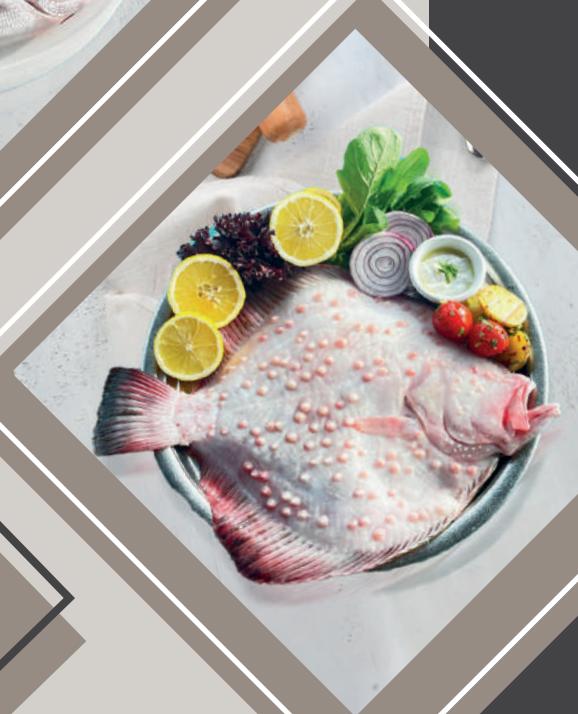
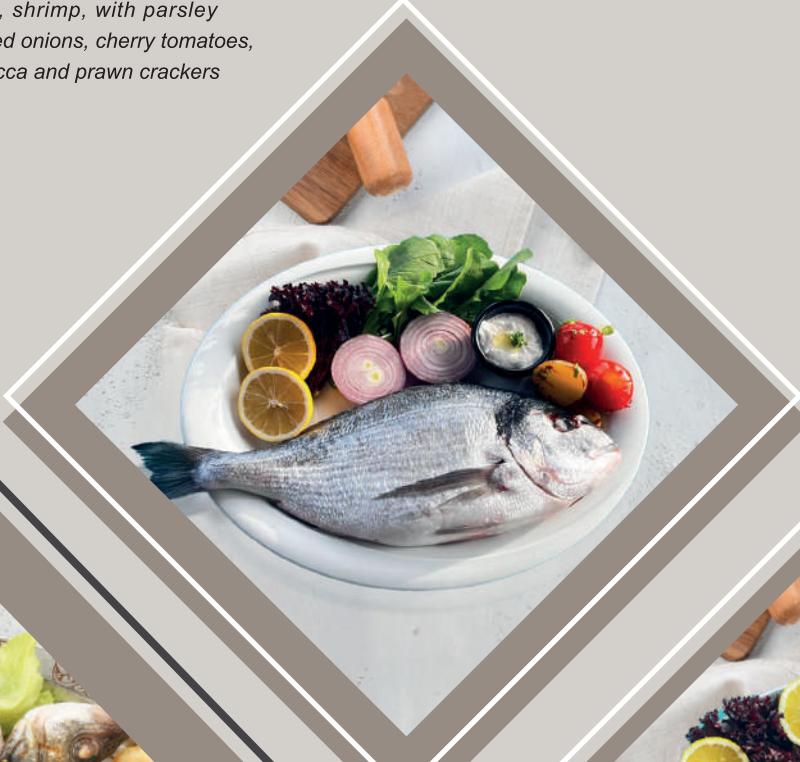
Grilled turbot, with parsley baby potatoes, pickled red cabbage, red onions, cherry tomatoes, chargrilled garlic, glazed lime

CARLOS MIXED FISH **3.750.00 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 (320gr.)

1.450.00 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 (320gr.)

1.450.00 TL

IZGARA LEVREK

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

GRILL SALMON (320gr.)

1.650.00 TL

IZGARA SOMON

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

JUMBO SHIRIMPS (350gr.)

2.450.00 TL

JUMBO KARİDES

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



KIDS MENU

MAC 'N' CHEESE

535.00 TL

PEYNİR SOSLU MAKARNA

Italian cavatappi pasta with creamy cheese sauce

CHICKEN NUGGETS

535.00 TL

ÇITİR 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

JUNIOR MEATBALLS

545.00 TL

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



DESSERT

TURKISH BAKLAVA

455.00 TL

FİSTIKLI BAKLAVA

With ice cream



KATMER

485.00 TL

KATMER

With ice cream

CHOCOLATE SOUFFLE

485.00 TL

ÇİKOLATALI SUFLE

With ice cream

FRUIT PLATE

955.00 TL

MEYVE TABAĞI

Season fruits

ICE CREAM

435.00 TL

DONDURMA

SOFT DRINK



WATER

330 ml. 95.00 TL / 750 ml. 165.00 TL

SPARKLING WATER

200 ml. 135.00 TL / 1L. 235.00 TL

COCA- COLA 330 ml. 235.00 TL

COCA- COLA ZERO 330 ml. 235.00 TL

FANTA 330 ml. 235.00 TL

SPRITE 330 ml. 235.00 TL

ICE TEA 330 ml. 235.00 TL

FRUIT JUICE 330 ml. 235.00 TL

FRESH ORANGE JUICE 295.00 TL

HOMEMADE LEMONADE 295.00 TL

RED BULL ENERGY DRINK 250 ml. 325.00 TL

HOT DRINK

TURKISH TEA 50.00 TL

HERBAL TEA 185.00 TL

APPLE TEA / ORANGE TEA / LINDEN TEA

ROSE HIP TEA / GREEN TEA / MINT - LEMON TEA

TURKISH COFFEE 155.00 TL

ESPRESSO 155.00 TL

DOUBLE ESPRESSO 185.00 TL

AMERICANO 185.00 TL

CAPPUCCINO 195.00 TL

CAFE LATTE 195.00 TL



TARİH / DATE: / /



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