

# ORIGIN

## MEZZE & GRILL

### FIX MENU 1

#### MEZZES

##### 8 TYPES OF COLD MEZES

##### HOT APPETIZERS

##### SHRIMP SAUTÉED IN BUTTER

Garlic and Chili Flakes

##### HOT HERB SAUTÉ IN BUTTER

Seasonal Greens, Garlic, Dried Onions, and Kapya Peppers

#### + SEASONAL FRUIT PLATE

#### + LIMITED LOCAL DRINKS

##### For 4 People:

70cl Raki or 2 bottles of Wine or 3 beers per person

##### For 2 People:

35cl Raki or 1 bottle of Wine or 3 beers per person

PRICE PER PERSON: 1.850 TL

\*Fixed menu can be served for a minimum of 2 people.

### FIX MENU 2

#### MEZZES

##### 8 TYPES OF COLD MEZES

##### GREEK SALAD

Tomato, cucumber, dried onion, fresh white cheese, lemon juice, olive oil

##### HOT APPETIZERS

##### SHRIMP SAUTÉED IN BUTTER

Garlic and Chili Flakes

##### HOT HERB SAUTÉ IN BUTTER

Seasonal Greens, Garlic, Dried Onions, and Kapya Peppers

##### MAIN COURSE

FISH OF THE DAY *or* GRILLED CHICKEN

#### + SEASONAL FRUIT PLATE

#### + LIMITED LOCAL DRINKS

##### For 4 People:

70cl Raki or 2 bottles of Wine or 3 beers per person

##### For 2 People:

35cl Raki or 1 bottle of Wine or 3 beers per person

PRICE PER PERSON: 2.450 TL

### MEZZE



Choose from a variety of daily-refreshed mezes made with the freshest seasonal produce from our meze cabinet.

### MEZZES FROM THE SEA

#### SEA BASS MARINADE — 250 TL

With Lemon Sauce, Mustard Sauce, or Basil)

#### STUFFED MUSSELS — 250 TL

With Rice, Currants, Black Pepper

#### MUSSELS IN SAUCE — 250 TL

Mussels, Garlic, Lemon, Parsley

#### ÇİROZ — 250 TL

Mackerel, Olive Oil, Garlic, Lemon Juice

#### ANCHOVIES IN TOMATO SAUCE — 175 TL

Tomato sauce

#### SMOKED ANCHOVIES — 250 TL

#### SEA BEET — 175 TL

With Pomegranate Molasses, Olive Oil

#### SHRIMP SÖĞÜŞ — 400 TL

Garlic, Basil, Lemon, Olive Oil

#### OCTOPUS SÖĞÜŞ — 850 TL

Garlic, Lemon, Olive Oil

#### CHEESE PLATTER — 575 TL

Eight Types of Local and Imported Cheese

#### SEAFOOD PLATTER — 850 TL

Smoked Fish, Shrimp, and Mussels

#### MEZZE PLATTER — 650 TL

Nine Types of Olive Oil, Yogurt, Legume and Vegetable Mezes

### SALADS

#### SHEPHERD'S SALAD — 275 TL

Tomato, cucumber, dried onion, green pepper, lemon juice, olive oil

#### ORIGIN TOMATO SALAD — 275 TL

Tomato, onion, parsley

#### GREEK SALAD — 275 TL

Tomato, cucumber, dried onion, fresh white cheese, lemon juice, olive oil

#### GAVURDAĞI SALAD — 275 TL

Tomato, cucumber, dried onion, green pepper, walnut, pomegranate molasses, olive oil

#### GARDEN SALAD — 275 TL

Mediterranean greens, avocado, broccoli, corn, red beet

#### CAESAR SALAD — 375 TL

Romaine lettuce, Caesar dressing, croutons, grilled chicken slices

#### SEAFOOD GREEN SALAD — 450 TL

Seasonal greens, seafood

#### GRILLED SALMON SALAD — 550 TL

Seasonal greens, grilled salmon, pickle cucumber, baby corn, caper flower, cherry tomato, dried onion

### SOUP

#### FISH SOUP — 200 TL

#### SOUP OF THE DAY — 140 TL

A FUSION OF FLAVORS,  
A CELEBRATION OF THE SEA  
AND MEZZE CULTURE.

## HOT STARTERS

### STUFFED MEATBALL — 275 TL

Minced beef, onion, walnut

### YAPRAK CIĞER — 400 TL

Dried onion, butter

### OYSTER MUSHROOM CASSEROLE — 350 TL

Butter, garlic

### FRENCH FRIES — 175 / 200 TL

Plain / Spiced

## HOT STARTERS FROM THE SEA

### SHRIMP SAUTÉ IN BUTTER — 475 TL

Garlic, chili flakes, butter

### SHRIMP CASSEROLE WITH VEGETABLES — 475 TL

Vegetables, Kashar cheese

### GRILLED CALAMARI — 525 TL

Tartar sauce

### FRIED CALAMARI — 475 TL

Tartar sauce, lemon

### GRILLED OCTOPUS — 850 TL

Soy sauce, garlic, olive oil

### OCTOPUS IN TANDOOR — 850 TL

Casserole, garlic, cherry tomato, green pepper

### SQUID & SHRIMP SKEWER — 550 TL

Grilled squid and shrimp, tartar sauce, greens

### MIXED SEAFOOD CASSEROLE — 650 TL

Tomato sauce, butter

## MAIN COURSE | FISH

### GRILLED SALMON — 800 TL

Imported salmon, baby potatoes, spinach, fresh greens

### GRILLED SEA BASS — 750 TL

Whole sea bass, baby potatoes, fresh greens, lemon sauce

### GRILLED SEA BREAM — 750 TL

Whole sea bream, baby potatoes, fresh greens, lemon sauce

### SEA BASS FILLET — 750 TL

Baby potatoes, fresh greens, lemon sauce

### FISH SKEWER — 700 TL

Baby potatoes, fresh greens

### FISH CASSEROLE — 700 TL

Dried onion, garlic, pepper, tomato

### GRILLED JUMBO SHRIMP — 750 TL

Baby potatoes, fresh greens, spicy sauce

### SEA BASS WRAPPED WITH ASPARAGUS — 750 TL

Baby potatoes, Kashar, fresh greens, lemon sauce

### SEAFOOD PLATTER FOR 2 PERSON — 1.750 TL

Sea bass or Sea bream, calamari, shrimp, mussel

### BAKED FISH STEW CHEF'S SPECIAL — PLEASE ASK THE WAITER!

### FISH STEW WITH SAUCE CHEF'S SPECIAL — PLEASE ASK THE WAITER!

## MAIN COURSE | MEAT

### GRILLED CHICKEN BREAST — 550 TL

Boiled broccoli, cauliflower, carrot

### CHICKEN CHOP — 575 TL

Chicken chop, rice, French fries

### GRILLED MEATBALL — 650 TL

Rice pilaf, fresh greens, vegetables

### VEAL RIBEYE STEAK — 775 TL

Baby potatoes, grilled vegetables, mushroom sauce,

black pepper sauce

### ÇÖKERTME KEBAB — 650 TL

Beef tenderloin, matchstick potatoes, yogurt, tomato sauce

### GRILLED TENDERLOIN — 800 TL

Baby potatoes, broccoli, carrot, black pepper sauce,

creamy mushroom sauce

### BEEF CASSEROLE — 650 TL

Beef tenderloin, dried onion, green pepper, tomato,

garlic, rice pilaf, French fries

### TENDERLOIN LOKUM — 800 TL

Sliced beef tenderloin, oven potatoes, fresh seasonal vegetables

### LAMB CHOPS — 800 TL

Baby potatoes, grilled green pepper, grilled Kapya pepper, tomato

TASTE THE BOUNTY OF THE SEA AND THE RICHNESS OF THE MEZZE AT ORIGIN.

## PASTA

### MANTI — 350 TL

Yoghurt, Butter, Tomato Sauce, Mint

### SPAGHETTI BOLOGNESE — 375 TL

Minced beef, tomato sauce

### SEAFOOD SPAGHETTI — 550 TL

Shrimp, calamari, mussel, tomato sauce

### FETTUCINI ALFREDO — 400 TL

Chicken, creamy mushroom

### PENNE ARABIATA — 350 TL

Tomato sauce, vegetables

## DESSERTS

### HOT FIG DESSERT — 220 TL

### SEMOLINA HALVA WITH ICE CREAM — 270 TL

### CARROT SLICE BAKLAVA — 320 TL

### TAHINI HALVA IN CASSEROLE — 220 TL

### SEASONAL FRUIT PRESENTATIONS — 350 TL

TWO PEOPLE - 7 TYPES OF FRUITS