MENU



480

160

600



CYPRUS CUISINE



Lamb Kebab

It is unique to Mehmetçik Village. Oven kebab cooked in a wood oven in 4 hours.

Served with potatoes, lemon and onions

Tatar Böreği

Hand rolled dough with minced meat inside. Served with halloumi, mint and tomato paste sauce

Pirohu

Handmade dough, fresh nor, halloumi, with dry mint inside.

Tarhana Soup

Tarhana, yoghurt, dried mint and fried halloumi soup

Şeftali Kebabı

A special type of meatball prepared with meat and spices, served with fries and onion salad.

STARTERS AND FRIED SNACKS



Served per piece. Optional honey on the side. 70

Paçanga Pastry

Served per piece. Filled with pastrami and spinach.

Bulgur Köftesi

Served per piece

Pastırma and Fried Hellim

Served per piece. Handmade pastırma 100 and hellim

French Fries

Fried local potato

Fried Platter

Served with French fries, 4 slices of fried pastrami, 4 slices of fried hellim, 4 slices of paçanga pastry, and 4 pieces of rolled pastry

600

250

100



Lamb Kebab and Grill Kebab menus come with a seasonal salad, six varieties of cold appetizers, dessert, and fresh fruits.

MENU





KEBABS

Meat Mixed Kebab Meat skewers, Chops, Adana, Seftali Kebab, Served with Salad and Potatoes	720
Mixed Kebab Served with meat skewers, Adana, Chicken Shish, Chicken Wings, Salad and potatoes	660
Chop Served with 4 Pieces of Chops, Salad and Potatoes	780
Meat Skewer 2 Meat skewers, served with salad and potatoes	630
Adana Kebab Kebab made with spiced ground meat, served with fries and onion salad.	600
Meatball Kebab 4 meatballs made with spiced ground meat, served with fries, onion and salad	600



Chicken Shish 2 Chicken Skewers, Served with Salad and Potatoes	600
Chicken Wing 4 Chicken wings served with salad and potatoes	600
Meat Casserole Lamb Meat Cooked in Wood Fire, Pepper, Tomato, Cheese	660
Chicken Casserole Chicken Meat cooked in wood fire, pepper, tomato, cheese	630
Vegetarian Casserole Eggplant, pepper, tomato, cheese cooked in wood fire	600
Vegan Casserole Eggplant, pepper, tomato cooked in wood fire	580

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MENU





SALADS

Chicken Hellim Salad Made with grilled chicken, fried halloumi, and fresh seasonal greens.	500
Meat Hellim Salad Meat, fried halloumi, and fresh seasonal greens.	530
Tuna Salad Made with tuna, white cheese, and fresh seasonal greens	500
Kızarmış Hellimli Salata Made with fried hellim, fresh seasonal greens	400

FISH OPTIONS

Sea Bass Grilled sea bream served with salad and potatoes	720
Calamari Fried donuts served with calamari, tartar sauce and potatoes	720
Shrimp Served with garlic and a mix of spices, and fried potatoes.	650
Sea Bass Fileto Sea Bream, Salad, Potato, and steamed vegetables	720

BURBER OPTIONS

Served with Potatoes

DONDER OFFICINO	
Classic Burger Hamburger patties, lettuce, tomato. Served with Potatoes	570
Cheese Burger Hamburger Patties, cheese, tomatoes, lettuce. Served with Potatoes	580
Celebi Burger Hamburger Patties, cheese, fried halloumi, pastrami, tomato and lettuce.	600

Guests who wish to order fresh fish may contact the reception during the day. Pricing will be based on current market rates.

MENU





WRAP OPTIONS

Chicken Wrap Served with chicken skewers, onion salad and potatoes	500
Adana Wrap Served with adana, onion salad and potatoes	500
Meat Wrap Meat skewers served with onion salad and potatoes	530

FROM THE OVEN

FRUM THE UVEN	
Mixed pizza Salami, sausage, tomato, pepper, corn, mushroom, olive, cheddar cheese	450
Vegetarian Pizza Tomato, pepper, corn, mushroom, olive, cheddar cheese	450
Chicken Pizza Chicken, tomato, pepper, corn, mushroom, olive, cheddar cheese	500
Hot Pizza Salami, sausage, tomato, caramelized onion, corn, mushroom, olive, cheddar cheese	450
Margarita Pizza Tomato and Cheddar Cheese	450
Mix Pide Pastrami, tomato, pepper, cheese, halloumi	450
Meat Pide Meat, cheese, tomato, pepper	550
Lahmacun 3 Lahmacun	315

MENU







BREAKFAST

 Jams prepared from the fruits of our garden that change according to the season



- Tomato cucumber
- Dates From Our Garden
- Çakizdez from our garden, Black Olives
- Handmade acuka

600

- Omelette
- Special Egg Casserole Cooked in a Wood Oven
- Butter, honey, tahini-molasses
- Fried potatoes
- Cigarette Pie
- Rice, Bulla with Olives, Village Bread

The cost is 600 TL per person. A minimum of 2-person service is provided.

SIGNATURE DRINKS

Lemonade

Refreshing lemonade from lemons

from our garden. Winter special pomegranate lemonade

House Wine

Red wine grown from our vineyards, aged in oak barrels

Zivaniya Shot Zivaniya and special juice mix

Aperol Spritz Aperol, Soda, Prosecco

Local Beer - Brewart 🅢



150

120





Dear Guests,

At our restaurant, we source 90% of our ingredients from our very own gardens, ensuring freshness and quality for your enjoyment.

We carefully harvest and utilize seasonal vegetables and fruits to enhance your dining experience.

Our red meat is sourced directly from our farm, located just 200 meters from the hotel.

We craft our wines and Zivaniya from grapes grown in our surrounding vineyards.

With dedication, we strive to prepare these delightful dishes, allowing you to savor the essence of Mehmetçik Village's soil, and embrace the familial spirit ingrained in our business.

We take joy in producing these meals and sharing in your happiness.

Bon Appétit, Buse Celebi