

ÖZSÜT

— 1938 —

Taste of Happiness



Özsüt welcomes you to discover its brand new delicious winter flavours, alongside its classics that you simply cannot resist, prepared by expert hands using fresh farm milk, the freshest fruits and the finest chocolates, without any preservatives.

Özsüt, which hosts delicious winter flavours, welcomes you to add warm happiness to the cold weather.

ÖZSÜT
— 1938 —



Delicious Way to Start Your Day

BREAKFAST

ÖZSÜT MIXED BREAKFAST

Cheese plate (Ezine cheese, Izmir tulum cheese, breaded crispy cheese, string cheese), olives plate (green and black olives marinated with dried spices and olive oil), salad (tomato, cucumber, green pepper, fresh mint, olive oil), Özsüt Turkish Nomad style paste with walnuts, french fries, pine honey, Özsüt cream, spicy butter, 2 kinds of jam, chocolate hazelnut spread, special Aegean gypsy salad, fried hot peppers with yoghurt, hot plate (pancake with curd and kashar cheese, spring rolls pişi), egg with sausage and seasonal fruits. (Contains 40 grams of sujuk.)
Our mixed breakfast is for 2 persons. Additional person is chargeable.



PRACTICAL BREAKFAST

Sliced vegetable plate, feta cheese, tulum cheese, salami, boiled egg or fried egg, honeydew honey, Özsüt cream, Mediterranean herbs, bagel, tea.
(Contains 20 grams of salami.)



FRIED EGGS AND OMELETTES

All egg dishes are made of 2 eggs.

FRIED EGGS



CHEESE OMELETTE



OMELETTE WITH GARLIC SAUSAGE

(Contains 40 grams of sujuk.)



PLAIN OMELETTE



THREE-CHEESE OMELETTE



CHEDDAR CHEESE AND MUSHROOM OMELETTE



DELI MEATS OMELETTE

(Contains 40 grams of sujuk.)



VEGETABLE OMELETTE



MENEMEN



'MENEMEN' WITH CHEESE AND EGG YOLKS

Also known as 'Çakallı Menemen' egg yolk, tomato, green pepper and kashar cheese.



'Menemen' with Cheese and Egg Yolks

The products served can be different from the images on the menu. The details about allergens are provided on the last page.

Filling

BREAKFAST EXTRAS

Our extra breakfast options are served in single portions.

VEGGIE PLATE

Cherry tomatoes, cucumbers, green peppers, fresh mint and olive oil.

OLIVE PLATE

Green and black olives marinated in olive oil infused with spices.

CHEESE PLATE

Izmir Tulum Cheese, Ezine Cheese, String Cheese and Special Breaded Crispy Cheese.



WARM STARTER

Curd and Kasseri cheese Turkish pancakes, spring rolls, and Turkish fried bread.



BREAKFAST SALAD

Tomato, green pepper, hot red pepper, tulum curd cheese, parsley, black cumin.



FRIED HOT PEPPER WITH YOGURT

Hot green pepper, hot red pepper, strained yogurt, garlic.



CHOCOLATE HAZELNUT CREPE

Chocolate crepe filled with hazelnut spread and banana.



PANCAKE

Served with 2 varieties of your choosing. One serving is 3 pieces. Honey, Fresh Fruits, Special Pancake Cream, Powdered Sugar, Chocolate Sauce, Maple Syrup



Warm Starter



Fried Hot Pepper with Yogurt



Breakfast Salad

WALNUT YORUK PASTE



HONEY & CREAM



BUTTER



BOILED EGGS



FRENCH FRIES

FRUIT PLATE

Pancake



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Buttery Turkish
“Water Börek” with Cheese

Warm and Soft BAKED GOODS

TURKISH BAGEL

Served with tomatoes and cucumbers.



SAVOURY BUN

Plain or Olive options available.

Served with tomatoes and cucumbers.



HOMEMADE PASTRY

Plain, Cheese, Kashar Cheese, Olive, or Dill options.

Served with tomatoes and cucumbers.



BUTTERY TURKISH ‘WATER BÖREK’ WITH CHEESE

Buttery soft Turkish water pastry with special cheese mixture inside the nicely rolled phyllo dough layers. Served with tomatoes and cucumbers.



CROISSANTS

CROISSANT



CHOCOLATE CROISSANT



CROISSANT SANDWICH

Fresh tomato and cheese in buttery croissant.



Each layer of croissants is carefully rolled out, rested in the cold for **24 hours** and then taken out of the oven after a patient preparation that lasts **4 days** and finally comes to your table.

Super Delicious TOASTY DELIGHTS

PASTRAMI PANINI

Özsüt jumbo toast bread, Özsüt walnut yoruk paste, kashar cheese, pastrami without Turkish breakfast paste, and Cheddar cheese. (Contains 20 grams of pastrami.)



CHEESE PANINI

Özsüt jumbo toast bread, homemade basil sauce, kashar cheese, heddar cheese, and tomato.



KASHAR CHEESE AND SALAMI PANINI

Özsüt jumbo toast bread, Özsüt walnut yoruk paste, kashar cheese, Cheddar cheese, salami, and tomato. (Contains 25 grams of salami.)



TOASTED SOURDOUGH RUSTIC BREAD

Sourdough bread, sujuk, kashar cheese, butter, potato chips, and mayonnaise sauce. (Contains 20 grams of sujuk.)



Kids Menus

KIDS BURGER MENU

Specially baked brioche bun, Özsüt burger patty, cheese with Cheddar, lettuce, tomato, french fries, crispy chicken bites and onion rings. (Contains 40 grams of burger meatballs.)



KIDS PIZZA MENU

Pizza with pepperoni, sausage and mozzarella cheese served with french fries, crispy chicken balls and onion rings. (Contains 35 grams of sausage, 25 grams of sujuk.)



Our bread-based dishes are served with greens or potatoes, according to your preference.

The products served can be different from the images on the menu. The details about allergens are provided on the last page.

Pastrami Panini



Cheese Panini

Chicken and
Kashar Tortilla



Mince and
Kashar Tortilla



DELI MEATS SANDWICH

Özsüt sourdough ciabatta bread, mustard sauce, lettuce, picked gherkins, tomato, garlic sausage, sausage, and fried cheese. (Contains 40 grams of sausage, 15 grams of salami, 20 grams of sujuk.)



ANATOLIAN SANDWICH

Özsüt sourdough ciabatta bread, scrambled eggs with garlic sausage, tomato, and kashar cheese. (Contains 25 grams of sujuk.)



MEATBALL WRAP

Özsüt meatballs made of 20% fat rib meat, cheese sauce, garden rocket, tomato, pickled gherkins and Cheddar cheese. (Contains 150 grams of meatballs.)



CHICKEN AND KASHAR TORTILLA

Tortilla with grilled chicken marinated with special sauce and spices and Cheddar cheese served with potato chips and mayonnaise sauce. (Contains 80 grams of chicken meat.)



MINCE AND KASHAR TORTILLA

Tortilla with Bolognese sauced mince marinated with special sauce and spices and Cheddar cheese served with potato chips and mayonnaise sauce. (Contains 80 grams of minced beef meat.)



BURGER

Specially made brioche bread, Özsüt patty burger prepared from 20% fatty rib meat, lettuce, pickled gherkins and tomato. (Contains 150 grams of burger meatballs.)



If you prefer your burger with cheese, you can add cheese.



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Warm and Hearty SOUPS

MUSHROOM SOUP

Mushroom, chicken broth, milk, yoghurt, parsley, and fresh thyme.



HOT EZOGELİN SOUP

Wheat, chickpeas, yoghurt, chicken broth, hot pepper paste, potato, lentils, onion, garlic, turmeric, thyme, and fresh mint.



THESSALONIKI SOUP

Wheat, chickpeas, yoghurt, chicken broth, onion, garlic, turmeric, thyme, and fresh mint.



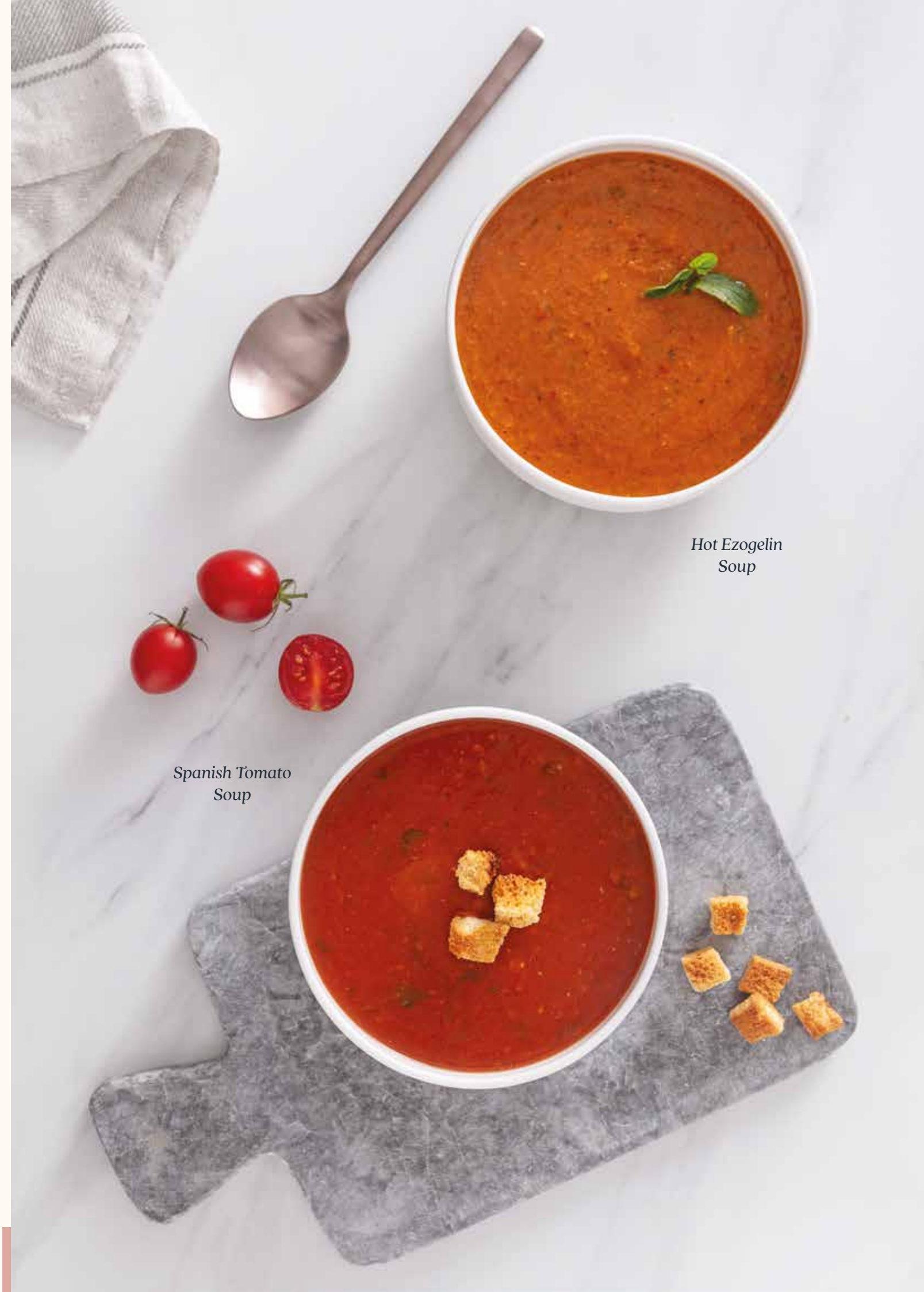
SPANISH TOMATO SOUP

Carrot, banana pepper, red pepper, tomato juice, spring onions, onions, fresh thyme and parsley.



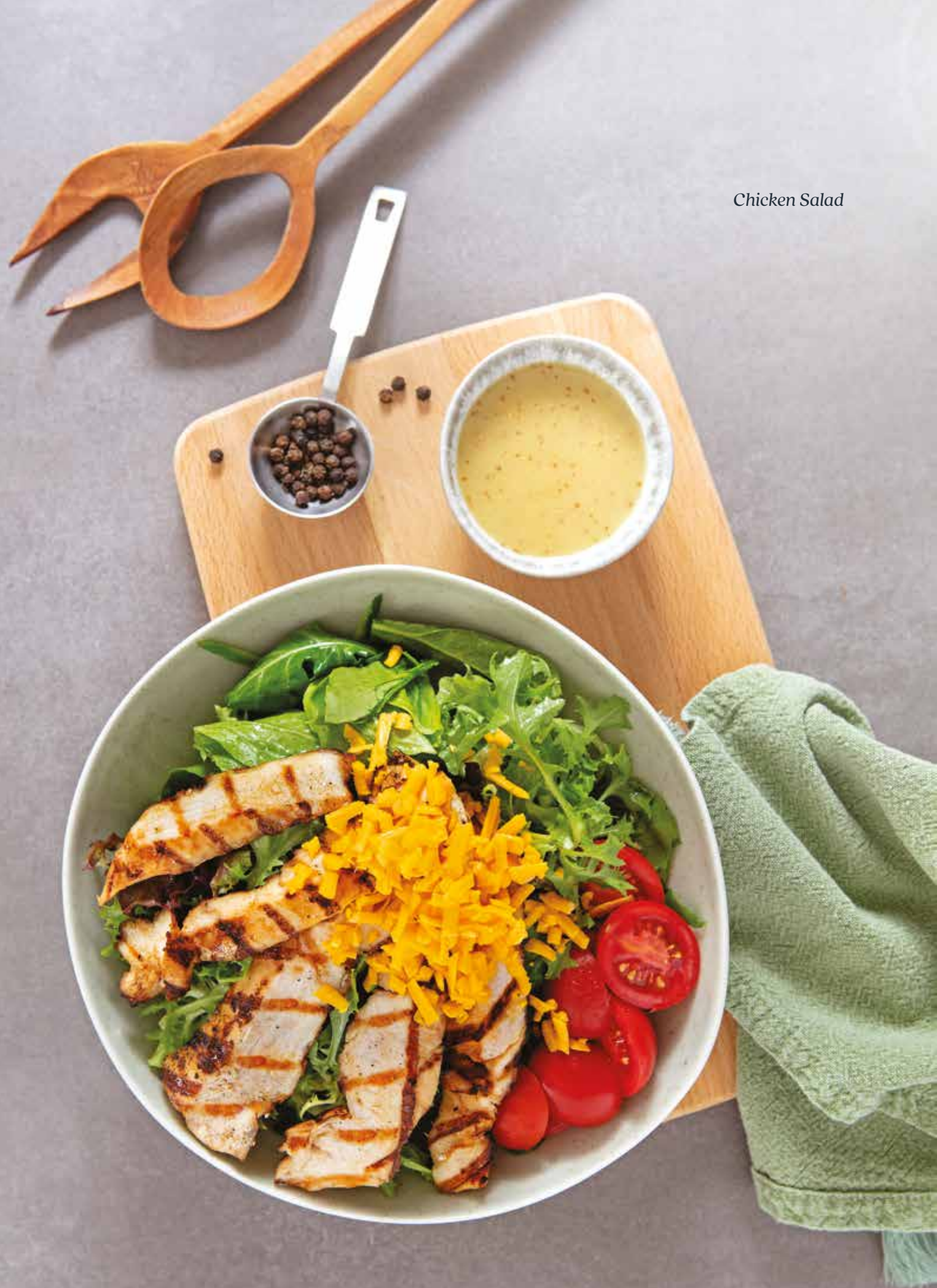
DID YOU ENJOY THE SOUPS?

Özsüt soups come in 1-liter glass bottles so you can simply heat and enjoy them anytime you crave comfort!



Hot Ezogelin
Soup

Spanish Tomato
Soup



Chicken Salad

Meticulously Prepared SALADS

CHICKEN SALAD

Mediterranean greens flavoured with fresh spicy vinaigrette sauce, chicken steak, tomato, and American Cheddar cheese. (Contains 85 grams of chicken meat.)



WALNUT VILLAGE SALAD

Tomato, cucumber, garden rocket, black olive, green pepper, fresh mint, walnut, feta cheese, French sauce.



CRUNCHY CHEESE SALAD

Mediterranean greens flavoured with fresh spicy vinaigrette sauce, cherry tomato, corn, paneed cheese.



TUNA SALAD

Mediterranean greens flavoured with fresh spicy vinaigrette sauce, caper, corn, tomato, and tuna. (Contains 160 grams of tuna fish.)



CEASAR CHICKEN SALAD

Caesar sauce, parmesan cheese, olives, grilled chicken, olive oil and croutons baked with fresh herbs. (Contains 120 grams of chicken meat.)



Tuna Salad



Please ask for advice for our delicious salad sauces.

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Perfect for Sharing PIZZAS

MARGHERITA PIZZA

Sourdough pizza crust, pomodoro tomato sauce, mozzarella cheese.



BBQ CHICKEN PIZZA

Sourdough pizza crust, pomodoro tomato sauce, mozzarella cheese, chicken steak, BBQ sauce, red onion, red pepper, and black olives. (Contains 70 grams of chicken meat.)



VEGGIE PIZZA

Sourdough pizza crust, pomodoro tomato sauce, mozzarella cheese, broccoli, mushroom, red pepper, and black olives.



MOON PIZZA

Sourdough pizza crust, pomodoro tomato sauce, mozzarella cheese, garlic sausage, salami, sausage, mushroom, black olives. (Contains 15 grams of sujuk, 15 grams of salami, 25 grams of sausage.)



BOLOGNESE PIZZA

Sourdough pizza crust, pomodoro tomato sauce, mozzarella cheese, and Bolognese sauce. (Contains 90 grams of minced beef meat.)



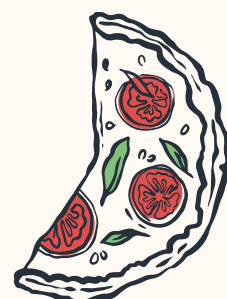
ANATOLIAN PIZZA

Sourdough pizza crust, pomodoro tomato sauce, mozzarella cheese, pastrami without Turkish breakfast paste, garlic sausage, and green pepper. (Contains 45 grams of pastrami, 45 grams of sujuk.)



*loaded pizza
on a crispy crust*

Özsiit



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Moon Pizza

Veggie Pizza

Penne with Creamy
Mushroom Sauce



Fettuccine with
Bolognese Sauce

Handmade PASTAS

You Choose the Ingredients

If you desire to choose the Özsüt handmade pastas,
you can create the dish you want by matching
the pasta with one of the delicious sauces.

✧ *Özsüt's Recommendation* ✧

Penne with Creamy Mushroom Sauce veya Fettuccine with Bolognese Sauce

Handmade Pastas

FETTUCCINE

Special handmade fettuccine, served with the sauce you desire.



PENNE

Special handmade penne, served with the sauce you desire.



Sauces



SPICY TOMATO
SAUCE



LEAPOLITAN
SAUCE



CREAM AND
MUSHROOM SAUCE



BOLOGNESE
SAUCE



BITE SIZE TURKISH RAVIOLI

Özsüt baked and homemade Turkish ravioli, odourless garlic yoghurt, hot pepper
melted butter, dried spices. (Contains 40 grams of minced meat.)



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Delicious and Satisfying MAIN DISHES

ÖZSÜT MEATBALLS WITH KASHAR CHEESE

Özsüt meatballs with kashar cheese made of sir lion steak and rib steak, served with pita bread, pilaf, butter sauce, tsatsiki, potato chips, and salad. (Contains 150 grams of meatballs.)



MANISA-STYLE MEATBALLS

Özsüt meatballs made of sir lion steak and rib steak, served with pita bread, yogurt sauce, Iskender sauce, butter, match potatoes, and salad. (Contains 150 grams of meatballs.)



WIENER SCHINITZEL

Crispy chicken breasts marinated with special spices, served with potato chips, mayonnaise sauce, and salad. (Contains 140 grams of chicken meat.)



SWEDISH MEATBALLS

Swedish style meatballs made of sir lion steak and rib steak, served with pilaf, potato chips, mayonnaise sauce, and salad. (Contains 140 grams of meatballs.)



Wiener Schinitzel

Swedish Meatballs

Manisa-Style Meatballs

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An Özsüt Classic MILK PUDDINGS

We prepare all our flavours from milk desserts to cakes, from clotted cream to ice cream with the highest quality and freshest daily farm milk as it was on the first day.

KAZANDIBI

It is our trademark which we have served since 1938 without changing the ingredients and preparation.



PISTACHIO KAZANDIBI

Special flavour made by cooking the milk, milk cream and subye in special boilers and double-roasted pistachios.



CHICKEN BREAST PUDDING

Traditional flavour made of daily farm milk, table sugar, and chicken breast.



CHICKEN BREAST KAZANDIBI

Traditional flavour made by caramelizing the base of chicken breast on special stoves.



BAKED RICE PUDDING

It is our key flavour which is made of daily farm milk, table sugar, and rice, and baked for slight caramelisation on top.



PISTACHIO RICE PUDDING

Pistachio paste on Özsüt rice pudding.



To elevate your dessert, you can add ice cream to your portion if you wish.



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Kazandibi



Baked Rice
Pudding

Profiterole



PROFITEROLE

Delicious dessert made of plenty of special chocolate sauce by holding to the original recipe.



CARAMEL TRES LECHES

This Balkan dessert made of a special cake is soaked with cream and milk mixture and flavoured with caramel sauce.



MASTIC-GUM PUDDING

This light Aegean dessert is made of mastic-gums of Khios smelling fantastic and daily farm milk.



NOAH'S PUDDING

A saturated dessert from Turkish cuisine symbolising abundance.



MILK AND ALMOND PUDDING

An Ottoman dessert with a unique recipe made of daily farm milk, table sugar, and almond powder.



TURKISH CHOCOLATE PUDDING

Unique Özsüt flavour made of a special chocolate and chocolate cake.



Turkish
Chocolate Pudding

To elevate your dessert, you can add ice cream to your portion if you wish.

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Tastes of Tradition

SYRUP DESSERTS

ASANSÖR

A dessert made of a half portion of kazandibi on a portion of Turkish bread kadaifi crowned with two scoops of ice cream.



NOSTALGIA

It is a dessert made of a half portion of kazandibi on a portion of Turkish semolina dessert with cheese with two scoops of ice cream.



TURKISH SEMOLINA DESSERT WITH CHEESE

It is a traditional Turkish syrup dessert flavoured with a cheese specially made of a daily farm milk.

You can also choose the clotted cream option if you wish.



TURKISH BREAD KADAIFI

An Ottoman Palace dessert made of the high-quality ingredients and traditional methods.

You can also choose the clotted cream option if you wish.



Taste Secret of Özsüt's Clotted Cream

Özsüt cream, flavouring syrup desserts are made of daily farm milk freshly.

KAYMAK



To elevate your dessert, you can add ice cream to your portion if you wish.

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Turkish Semolina
Dessert with Cheese

Asansör

Turkish
Bread Kadaifi

Nostalgia

• new • **WHITE CHOCOLATE & ORANGE**

Almond cake on a tart base, topped with white chocolate almond crumble, orange-flavoured sauce, and orange cream.



*as fresh as
an orange*



*White Chocolate &
Orange*

A Variety of Delicious MINI CAKES

MOSAIC CAKE

Double-roasted biscuits, special dark chocolate sauce, and orange pieces.



SMILEY

Banana mousse between chocolate cake layers, chocolate hazelnut cream and chocolate mousse on top.



HONEY

Caramel sauce between layers of plain cake, caramel and chocolate mousse, caramelised almonds with honey and special parfait.



FRUIT CUBE

Special Özsüt cream, peach, pineapple, pear pieces, between plain cake layers, ivory chocolate covering sauce, crushed almond.



RASPBERRY CUBE

Chocolate cream and raspberry pieces between chocolate cake layers soaked in raspberry syrup.



Fruit Cube



Raspberry Cube

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mini special **MINI OCTOPUS**

A rich chocolate cake with chocolate pastry cream, a sweet friend from the endless blue of the ocean.



mini special **MR. FROG**

The prince of the lake, leaping joyfully, made with rich chocolate cake with chocolate pastry cream.



mini special **MISS LAMB**

A playmate made from soft clouds, made with rich chocolate cake and chocolate pastry cream.



mini special **MISS UNICORN**

A fairy-tale hero as colourful as dreams, made with rich chocolate cake and chocolate pastry cream.



TIRAMISU

Tiramisu cake soaked in coffee syrup, served in a special cup and topped with mascarpone cream and cocoa.



*A special mirror for Özsüt
where you will see a sweet happiness
every time you look at it...*

ÖZSÜT'S MIRROR

Chocolate cake, blueberry mousse, special blueberry cream and peach pieces.



Flavours exclusive to ÖZSÜT

Mini Special Series

Mini Octopus



Mr. Frog



Miss Unicorn



Miss Lamb

That Multiply Happiness

BOX CAKES

*Each spoon offers a different flavour,
each layer a different happiness.
Which box cake will be your favourite with its
intertwined textures and soft creams?*



Raspberry
Box Cake



Chocolate
Box Cake

RASPBERRY BOX CAKE

Chocolate genoise cake soaked in raspberry syrup, special chocolate cream, raspberry sauce and raspberry.



PEANUT & CHOCOLATE BOX CAKE

Cocoa cake, peanut butter cream, roasted peanuts, caramel and chocolate sauce.



CROQUANT BOX CAKE

Chocolate genoise cake, special chocolate cream, toffee caramel sauce, and hazelnut croquant.



ÖZSÜT BANANA BOX CAKE

Special vanilla cream, biscuit pieces, and fresh banana slices.



CHOCOLATE BOX CAKE

Chocolate genoise cake soaked in chocolate sauce, special chocolate cream, special rich chocolate sauce and chocolate slices.



Croquant
Box Cake



Peanut & Chocolate
Box Cake

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A Box as Special as Its Taste

MISS TIN

When you crave a sweet treat, a spoonful of pleasure,
or an elegant gift for your loved ones;
Miss Tin stands out with its unique box and flavour.

MISS TIN TIRAMISU

Cocoa ladyfingers soaked in coffee sauce, cream with mascarpone cheese, caramel flavoured with coffee, and topped with dark chocolate.



Flavours exclusive to ÖZSÜT



MINI MISS TIN

MINI MISS TIN TIRAMISU

Cocoa ladyfingers soaked in coffee sauce, cream with mascarpone cheese, caramel flavoured with coffee, and topped with dark chocolate.



• new • MINI MISS TIN CRUNCHY

Chocolate sponge cake, milk chocolate hazelnut cream, hazelnuts and a crunchy layer topped with peanuts.



Mini Miss Tin
Tiramisu



Mini Miss Tin
Crunchy

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Raspberry
Black Forest Cake

Pistachio
Black Forest
Cake

Cherry
Black Forest
Cake

Banana
Black Forest
Cake

Croquant
Black Forest
Cake

Curb Your Sweet Craving with a SLICE CAKES

RASPBERRY BLACK FOREST CAKE

Chocolate mousse, raspberry pieces, chocolate chips, and special Özsüt cream between chocolate cake layers soaked in raspberry syrup.



BANANA BLACK FOREST CAKE

Chocolate mousse, chocolate chips, and special Özsüt cakes between chocolate cake layers soaked in banana syrup.



CHERRY BLACK FOREST CAKE

Chocolate mousse, cherry pieces, chocolate chips, and special Özsüt cream between chocolate cake layers soaked in cherry syrup.



CROQUANT BLACK FOREST CAKE

Chocolate mousse, homemade croquants, chocolate chips, and special Özsüt cream between chocolate cake layers soaked in caramel syrup.



PISTACHIO BLACK FOREST CAKE

Chocolate mousse with pistachio pieces between special chocolate and pistachio cake layers.



Gluten-Free

Upon placing your order 2 days in advance, we can prepare our Cherry Black Forest, Banana Black Forest and Raspberry Black Forest cakes for 6 people as gluten-free.

• new • **GOLD CHOCOLATE & BANANA**

Caramelised white chocolate mousse, caramel, banana-flavoured sauce and cocoa flakes served between the layers of a banana cake.



ÖZSÜT'S MIRROR

Special mousse prepared with blueberries, blueberry cream and peach pieces between layers of cocoa cake.



CHOCOLATE TRIO

Three colours of cream prepared with dark, milk and ivory chocolate between layers of cocoa cake.



GANACHE

Dark chocolate special cream and chocolate chips between layers of cocoa cake.



Özsüt's Mirror

Chocolate Trio

*The sparkle of chocolate,
the elegance of caramel*

• A MASTERFULLY CRAFTED •
*new
delight*
• FULLY CRAFTED •



Gold Chocolate &
Banana





• A MASTERFULLY CRAFTED •
*new
delight*
• A MASTERFULLY CRAFTED •

Coco Pine

• new • **COCO PINE**

Caramelised pineapple, coconut cheese cream and almonds served between the layers of a coconut cake.



FRUIT GARDEN

Özsüt's signature cream and seasonal fruits between layers of plain cake.



The perfect match for your coffee:
Tiramisu, with its smooth texture and elegant taste.

TIRAMISU

Tiramisu cake soaked in coffee syrup, decorated with cream made of special mascarpone cheese and cocoa powder.



• A perfect harmony with the touch of **ÖZSÜT** •



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Decadent Filing on a Crispy Crust

CHEESECAKES

• new •

PECAN & CARAMEL CHEESECAKE

Pecan and caramel cheesecake served on a caramelised biscuit base.



CHERRY CHEESECAKE

New York style cheesecake with cherry sauce on crispy almond dough.



RASPBERRY CHEESECAKE

New York style cheesecake with raspberry sauce on crispy almond dough.



CHOCOLATE CHEESECAKE

New York style cheesecake with chocolate sauce on crispy almond dough.



LEMON CHEESECAKE

New York style cheesecake with lemon sauce on crispy almond dough.



ÖZSÜT SAN SEBASTIAN CHEESECAKE

Spanish style cheesecake with special cheese and really soft creamy consistency.



A sweet signature for special moments



Pekan & Caramel
Cheesecake

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Small SNACKS

Plates of Delicacy

Whether for tea time or a small coffee... You can create a special flavour plate for yourself with sweet or savoury snacks of your choice.

Sweet Snacks

Cinnamon Cookie



Apple Cookie



Intense Chocolate Cookie



Thessaloniki Cookie



Salty Snacks

Parsley and Cheese-Filled Pastry



Potato Moon Pastry



Cheese Moon Pastry



Olive Roll



CHOCOLATE CHIP COOKIE

Buttery dark chocolate chip cookie.



WHITE CHOCOLATE CHIP COOKIE

Buttery white chocolate chip cookie.



from the heart of
chocolate



LAVA CAKE

Fluid chocolate inside soft cocoa cake.



BROWNIE

Delicious, moist cake made with dark chocolate, white chocolate and walnuts.



• new • CHOCOLATE TRIO COOKIE

A slice of cookie with white, milk and dark chocolate, and caramelised butter.



• new • ESPRESSO BROWNIE COOKIE

A slice of cookie flavoured like a coffee brownie, filled with Gianduja chocolate, and made with milk and dark chocolate butter.



• new • RED VELVET COOKIE

A slice of red velvet cookie flavoured with vanilla and butter, decorated with raspberry sauce and white chocolate.



A Little Getaway

With its thin dough, delicious cream filling and chocolate sauce on top, Mini Eclairs are a small but delicious getaway!

MINI ÉCLAIR

Mini flavour made of special Özsüt cream inside choux dough.
1 portion is served as 3 eclairs.



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Espresso Brownie
Cookie



Chocolate Trio
Cookie



Red Velvet
Cookie



this is an
ice cream
moment

Selected Ingredients

ICE CREAM

From Daily Farm Milk

Chocolate



Caramel



Croquant



Honey & Almond



Black Mulberry



Mastic-Gum



Lemon



Melon



Super Vanilla



Grape & Walnut



Pistachio



Banana



Cream



Made from Colourful Fruits

Cherry

Sorbet

Raspberry

Sorbet

Strawberry

Sorbet

Blackberry

Sorbet

What is the difference between ice cream and sorbet?

Our ice creams are made from daily farm milk and our sorbets are made only from fruits without using milk. Furthermore, we do not use preservative additives in both ice creams and sorbets.

DOES NOT CONTAIN PRESERVATIVES ADDITIVES

Our sorbets do not contain allergens.

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Scoops of Happiness

Colorful and delightful ice cream cups bring a spoonful of pure happiness!

ICE CREAM CUPS

SUNDAE CUP

2 scoops of chocolate ice cream, a scoop of ice cream, chocolate sauce, fresh mint, crushed hazelnut and heart-shaped cone.



BANANA CUP

2 scoops of chocolate ice cream, a scoop of banana ice cream, chocolate sauce, fresh mint, crushed hazelnut and heart-shaped cone.



CARAMEL CROQUANT CUP

2 scoops of caramel ice cream, a scoop of croquant ice cream, caramel sauce, fresh mint, crushed hazelnut and heart-shaped cone.



BLACK MULBERRY & MASTIC GUM CUP

2 scoops of mastic gum ice cream, a scoop of black mulberry ice cream, fresh mint, crushed hazelnut and heart-shaped cone.



CHOCOLATE & CHERRY CUP

2 scoops of cherry ice cream, a scoop of chocolate ice cream, chocolate sauce, fresh mint, crushed hazelnut and heart-shaped cone.



WAFFLE

The perfect harmony of fresh Waffles made with specially prepared dough with seasonal fruits and chocolate cream.



WAFFLE WITH 3 SCOOPS OF ICE CREAM

Crisp Waffles, 3 scoops of Özsüt ice cream of your choice on seasonal fruits and chocolate cream.

*The indicated allergens are only for waffle. Remember viewing the allergens of the ice creams you will order.



BANANA SPLIT

2 scoops of chocolate ice cream, a scoop of ice cream, chocolate sauce, fresh mint, crushed hazelnut and heart-shaped cone.



YUPPI

Fun flavours in a cornet bowl decorated specially for kids.



Classic Warm Irresistible



Salep

Tastier by the Sip BEVERAGES

HOT BEVERAGES

TEA IN TEAGLASS (170 ml)

CUP OF TEA (255 ml)

TURKISH COFFEE (75 ml, served with 115 ml of water.)

MASTIC GUM TURKISH COFFEE (75 ml, served with 115 ml of water.)

HERBAL TEAS (255 ml)

Green Tea, Lime Flower, Rose Hip, Garden Sage, Mint & Lemon

HOT DARK CHOCOLATE (270 ml)  

A warm flavour prepared with dark chocolate and daily farm milk.

SALEP (270 ml) 

The unique flavor of traditional salep made from orchid tubers and fresh farm milk.

COLD BEVERAGES

FRESHLY SQUEEZED ORANGE JUICE (385 ml)

LEMONADE (385 ml)

PEACH ICE TEA (345 ml)

Peach puree, Özsüt tea, lemon, ice.

MANGO ICE TEA (345 ml)

Mango puree, Özsüt tea, lemon, ice.

SODAS (330 ml)

AYRAN (200 ml) 

SODA (200 ml)

FRUIT SODA (200 ml)

CHURCHILL (345 ml)

WATER (500 ml)



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SMOOTHIE (385 ml)

Prepared with strained yogurt  and fruit puree.

Strawberry, Raspberry, Bluberry.

MILKSHAKE (385 ml)

Prepared with the Özsüt ice cream made from fresh farm milk .

Vanilla, Chocolate , Strawberry, Banana.

FROZEN

LEMENTA FROZEN (385 ml)

Lemonade, fresh mint syrup, and ice.

WATERMELON & STRAWBERRY FROZEN (385 ml)

Banana, watermelon & strawberry, mineral water, strawberry paste, and ice.

PINEAPPLE FROZEN (345 ml)

Pineapple sauce, lemon juice, lemon and lime flavoured sparkling water, mint leaves, dried lime slice and ice.

MOCKTAIL

LIME FIZZ MOCKTAIL (300 ml)

Lime puree, mineral water, ice.

ÇARK FIZZ MOCKTAIL (300 ml)

Passion fruit and peach puree, lemon juice, mineral water, ice.

The products served can be different from the images on the menu. The details about allergens are provided on the last page.

*The magical taste
of chocolate
in every sip*

Enjoy this delicious treat
at home with a two-pack of
Özsüt Hot Chocolate,
available at the checkout.



Hot Dark
Chocolate

*made of carefully
selected coffee beans*

LATTE WITH CARAMELISED BISCUIT (255 ml)

Caramelised biscuit, espresso, caramelised biscuit crumbs, milk and milk cream.



GINGERBREAD LATTE (255 ml)

Cookie syrup with ginger flavour, espresso, cinnamon, milk and milk cream.



Caramel
Shine Latte



Latte with
Caramelised
Biscuit



Gingerbread
Latte

ESPRESSO CLASSICS

ESPRESSO SINGLE (30 ml)

Special espresso made with single-origin coffee.

ESPRESSO DOUBLE (60 ml)

Special double espresso made with single-origin coffee.

ESPRESSO CON PANNA (45 ml)

Whipped cream on espresso.



CAFFÉ AMERICANO (255 ml)

Warm water added double espresso.

ESPRESSO MACCHIATO (45 ml)

Espresso and milk cream.



LATTE MACCHIATO (270 ml)

Milk, espresso, and milk froth.



RISTRETTO CREAM MACCHIATO (255 ml)

Ristretto espresso, milk cream.



CAPPUCCINO (255 ml)

Espresso, creamy milk, and milk froth.



CAFFÉ MOCHA (385 ml)

Espresso, intense chocolate, warm milk, and delicious cream.



Caffé Latte

FILTER COFFEE (255 ml)

Unique flavour blended with special beans.

CAFFÉ LATTE (255 ml)

Espresso and creamy milk.



FLAT WHITE (210 ml)

Ristretto and creamy milk.



CARAMEL SHINE LATTE (255 ml)

Turmeric, caramel, espresso, milk and cream.



ICED CAPPUCCINO (385 ml)

Single espresso with cold milk and ice.



ICED AMERICANO (385 ml)

Single espresso with cold water and ice.

You can have your coffee with full-fat/skimmed milk or almond milk ,
and sweeten it with flavored syrups*.

*Our aromatic syrups are Vanilla, Caramel, Chocolate .

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COLD SPECIALS

ICED CARAMEL MOCHA (385 ml)

Iced mocha flavour becomes more delicious with caramel.



ÖZSÜT COOKIE FRAPPÉ (385 ml)

Mixture of intense chocolate cookie, milk and ice cream with espresso.



ICED LATTE (385 ml)

Double espresso pleasure served with cold milk and ice. With vanilla, caramel, hazelnut, and white chocolate syrup alternatives.

FRAPPÉ LATTE (385 ml)

Espresso, ice, milk, amazing Irish cream, and vanilla syrup.



ICED CAFFÈ MOCHA (385 ml)

Cooling combination of espresso and chocolate.



LESOPRESSO (345 ml)

Espresso, sugar syrup, lemon juice, sparkling water and ice.

ÖZSÜT SALTED CARAMEL FRAPPÉ (385 ml)

Mixture of salted caramel, milk, and ice cream with espresso.



HOT SPECIALS

CHAI TEA LATTE (270 ml)

Chai Masala mixture, Özgül tea and milk in creamy consistency.



SALTED CARAMEL LATTE (270 ml)

Espresso, salted caramel sauce and milk.



WHITE CHOCOLATE MOCHA (385 ml)

Smooth taste of white chocolate and caffè mocha.



COOKIE CCINO (385 ml)

A different flavour reminding your childhood memories with freshly baked chocolate cookie taste.



AFFOGATO (100 ml)

Espresso on a scoop of vanilla ice cream.



PUMPKIN CAPPUCCINO (385 ml)

Spiced pumpkin syrup, espresso, milk cream, whipped cream and cinnamon.



COCONUT CREAM CAPPUCCINO (385 ml)

Coconut syrup, espresso, milk cream and cocoa.



Pumpkin
Cappuccino



Coconut Cream
Cappuccino

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ALLERGENS

Please inform our service personnel in case you are allergic to any food product for your health.



MILK AND DAIRY PRODUCTS

It should not be consumed by the ones allergic to milk and dairy products or who are lactose intolerant.



GLUTEN

It should not be consumed by the ones allergic to wheat, barley, rye, oat or similar cereals and the ones diagnosed with celiac disease.



SOY

It should not be consumed by the ones allergic to soy and soy products.



HAZELNUT

It should not be consumed by the ones allergic to hazelnut.



PISTACHIO

It should not be consumed by the ones allergic to pistachio.



PEANUT

It should not be consumed by the ones allergic to peanut.



WALNUT

It should not be consumed by the ones allergic to walnut.



LUPIN

It should not be consumed by the ones allergic to lupin and lupin products.



SULPHUR DIOXIDE

This product can contain sulphur dioxide.



SULPHIDE

This product can contain sulphide.



EGG

It should not be consumed by the ones allergic to egg and egg products.



NUTS

It should not be consumed by the ones allergic to almond, pistachio, walnut, cashew nut, pecan, Brazil nut, Macadamia nut and products made of them.



SESAME

It should not be consumed by the ones allergic to sesame seed and sesame seed products.



ALMOND

It should not be consumed by the ones allergic to almond.



COCONUT

It should not be consumed by the ones allergic to coconut and coconut products.



MUSTARD

It should not be consumed by the ones allergic to mustard.



CELERY

It should not be consumed by the ones allergic to celery.



FISH

It should not be consumed by the ones allergic to fish and fish products.



CRUSTACEANS AND MOLLUSCS

It is contraindicated to be consumed by people who are allergic to shrimp, crab, lobster, crayfish, mussels, squid, clams and scallops and similar products.

