SUADİYE

MICHELIN
2026
2025

KARAKÖY

FOR DIGITAL MENU
SCAN THE QR CODE.

AMSTERDAM · BARCELONA · ISTANBUL

ali ocakbasi

PLEASE FIND EXPLANATIONS ON ALLERGEN CODE LETTERS OF OUR MENU ITEMS ON THE LAST PAGE.
FOR MORE INFORMATION ABOUT THE PRODUCTS IN OUR MENU, PLEASE CONSULT OUR SERVICE TEAM.

www.aliocakbasi.com aliocakbasi

SORUMLU RESTORAN HAREKETİ

Let the Taste Linger on Your Palate, Not on Your Plate

We are committed to minimizing food waste by providing garnish options that generate the least amount of waste.

All waste produced at our restaurant undergoes recycling. Segregated waste is transported to our Compost Facility using our electric food waste collection vehicle. Here, it is converted into 100% organic fertilizer and pet food, which we offer to you at no cost, available at our stands.

Additionally,

In our menu planning, we support sustainable production by using organic and seasonal ingredients, thereby supporting the local economy and cooperatives, especially those led by women producers.

We offer vegetarian and gluten free options on our menu, and we work with sustainable and transparent supply chains that engage in pasture farming and natural animal husbandry to minimize our carbon footprint.

We prefer recyclable materials for all our packaging, especially for our takeaway products.

We serve water in glass bottles at our tables and recycle all waste by segregating it, returning it to the economy and nature.

Because we care about the future...

SIFIR ATIK Zero Waste | Recycle | Renewable Energy | Waste Oil Management | Saving On Water | Energy Saving | Separated Waste

Women Producers | Geographical Indication | Vegetarian Products | Gluten-Free Products | Food Waste | Compost | Carbon Footprint | Ali Ocakbaşı sustainable it is a member of the food platform.

01.09.2026

PLEASE FIND EXPLANATIONS ON ALLERGEN CODE LETTERS OF OUR MENU ITEMS ON THE LAST PAGE.
FOR MORE INFORMATION ABOUT THE PRODUCTS IN OUR MENU, PLEASE CONSULT OUR SERVICE TEAM.



We support women producers and cooperatives!

Passed down by women producers for centuries and brought to life in the fertile soil of Anatolia, we offer you products blended with the sacred value of hand labor amidst the winds of industrial production.
We are committed to fostering women's economic and sociological development through collaboration with women's cooperatives.

Pales Süt Ürünleri from Antakya, Mayi Tuz, the most important producer of natural spring salt, Barbaros Tarımsal Kalkınma Kooperatifi, which produces tahini from Urla's world-famous local sesame, and Kadınların Elinden, which supports women producers from all over Anatolia, are some of our suppliers.


MUHAMMARA
KURU CACIK
KABAKLAMA
ÇİĞ KÖFTE
ALİ KARMA
GİRİT EZME
ABAGANNUŞ
TRÜFLÜ KEÇİ
PEYNİRLİ PANCAR

COLD STARTERS

Ezine Peyniri (G) (45 g / 130 kcal) — **195,00 ₺**
Served with butter

Turşu (O) (120 g / 30 kcal) — **390,00 ₺**
Mixed pickles

Erzincan Tulum Peyniri (G) (130 g / 290 kcal) — **395,00 ₺**
This products is served with spicy - garlic and greens butter and olive paste and greens butter

Acılı Atom (G-H) (120 g / 270 kcal) — **420,00 ₺**
Strained yogurt, fried dry pepper, walnut

Kuru Cacık (G) (120 g / 118 kcal) — **420,00 ₺**
Cengelkoy cucumber, yogurt, mint

Abagannuş (G) (120 g / 184 kcal) — **420,00 ₺**
Grilled eggplant, yogurt, garlic, olive oil

Patlıcan Salatası (C) (120 g / 110 kcal) — **420,00 ₺**
Grilled eggplant salad

Köpoğlu (G) (130 g / 270 kcal) — **420,00 ₺**
Eggplant, potato, green pepper, yogurt and tomato sauce

Tekmilli Fava (E-P) (120 g / 145 kcal) — **420,00 ₺**
Boiled and mashed fava beans, served with olive oil and dried onion

Kabaklama (E-F-G-H) (120 g / 140 kcal) — **420,00 ₺**
Zucchini, white onion, soy sauce, basil, dill, salted yogurt, smoked labneh, pistachio

Humus (G-N) (120 g / 448 kcal) — **420,00 ₺**
Boiled and mashed chickpeas with tahini, olive oil, cumin, lemon juice, garlic

Trüflü Keçi Peynirli Pancar (G-O) (130 g / 120 kcal) — **450,00 ₺**
Beetroot, truffle, goat cheese, lemon, orange, sunflower oil

Muhammara (A-H-N) (120 g / 300 kcal) — **450,00 ₺**
Grilled red pepper, walnut, tahini, breadcrumbs, tomato paste, sesame, garlic, olive oil, lemon juice

Girit Ezme (G-H) (120 g / 433 kcal) — **450,00 ₺**
Basil, arugula, parsley, cheese, pine nuts, currants

Ali Karma (E-H-N-O) (120 g / 395 kcal) — **450,00 ₺**
Dried tomatoes, sun-dried apricots, walnuts, blueberries, flax seeds, olives, dried figs, dried apricots, raisins, sesame seeds, honey, pomegranate molasses

Hardal Soslu Enginar (M) (120 g / 170 kcal) — **490,00 ₺**
Artichoke, orange, dill, basil, mustard, garlic, fresh basil, olive oil

Çiğköfte (A-H) (180 g / 295 kcal) — **650,00 ₺**
Dark bulgur, isot pepper, pepper paste, pomegranate molasses, olive oil, lemon juice

Geographic Sign; Geographical indications are the names that identify the products that are identified and whose production, processing and at least one of the other processes aremade within the boundaries of the geographical area determined.

* You can choose your bread as wholemeal or gluten free.
* Please find allergen code letters explanations of our menu on the last page.
* You may consult our service team for more information about the products in the menu.
* The items in the menu may vary between branches.
* Our prices include all taxes.

PLEASE FIND EXPLANATIONS ON ALLERGEN CODE LETTERS OF OUR MENU ITEMS ON THE LAST PAGE.
FOR MORE INFORMATION ABOUT THE PRODUCTS IN OUR MENU, PLEASE CONSULT OUR SERVICE TEAM.

YERLİ ÜRETİM


PASTIRMALI HUMUS
GAVURDAĞI SALATA

HOT STARTERS

Semsek (A-C-G) (60 g / 115 kcal) — **195,00 ₺**
Traditional pidette with cheese

Bardak Altı (A) (50 g / 90 kcal) — **195,00 ₺**
Traditional small-sized Lahmacun

İçli Köfte (A-C-G-H) (60 g / 326 kcal) — **275,00 ₺**
Ball of dough made from bulgur, mixture of minced lamb and beef, walnuts, onion, garlic and spices

Ceviz Lahmacun (A) (120 g / 195 kcal) — **275,00 ₺**
Traditional medium-sized lahmacun

Patlıcan Söğürme (170 g / 110 kcal) — **495,00 ₺**
Eggplant, tomatoes, and green peppers are finely chopped and blended with red pepper flakes and salt to be baked in the oven

Közde Soğan - Sarımsak (F) (170 g /95 kcal) — **540,00 ₺**
Pomegranate molasses, soy sauce, grilled onions and garlic seasoned with thyme and red pepper flakes

Pastırmalı Humus (G-N) (190 g / 568 kcal) — **595,00 ₺**
Boiled and mashed chickpeas kneaded with tahini, olive oil, cumin, and lemon juice, with pastirma

Sebzeli Güveç (G) (190 g /540 kcal) — **790,00 ₺**
Diced eggplant, zucchini, potatoes, carrots, mushrooms, and finely chopped sweet red pepper - yellow pepper sautéed in extra virgin olive oil, lightly roasted with special spice blend and village butter, and served in a casserole. You can request it with pearl onions and garlic as per your preference

SALADS

Çoban Salata (300 g / 167 kcal) — **450,00 ₺**
Diced tomatoes, cucumbers, green peppers, onions, and parsley, served with extra virgin olive oil - lemon sauce

Mevsim Salata (300 g / 289 kcal) — **450,00 ₺**
Mediterranean greens, iceberg lettuce and arugula, cucumbers, cherry tomatoes, and corn kernels, drizzled with extra virgin olive oil - lemon dressing

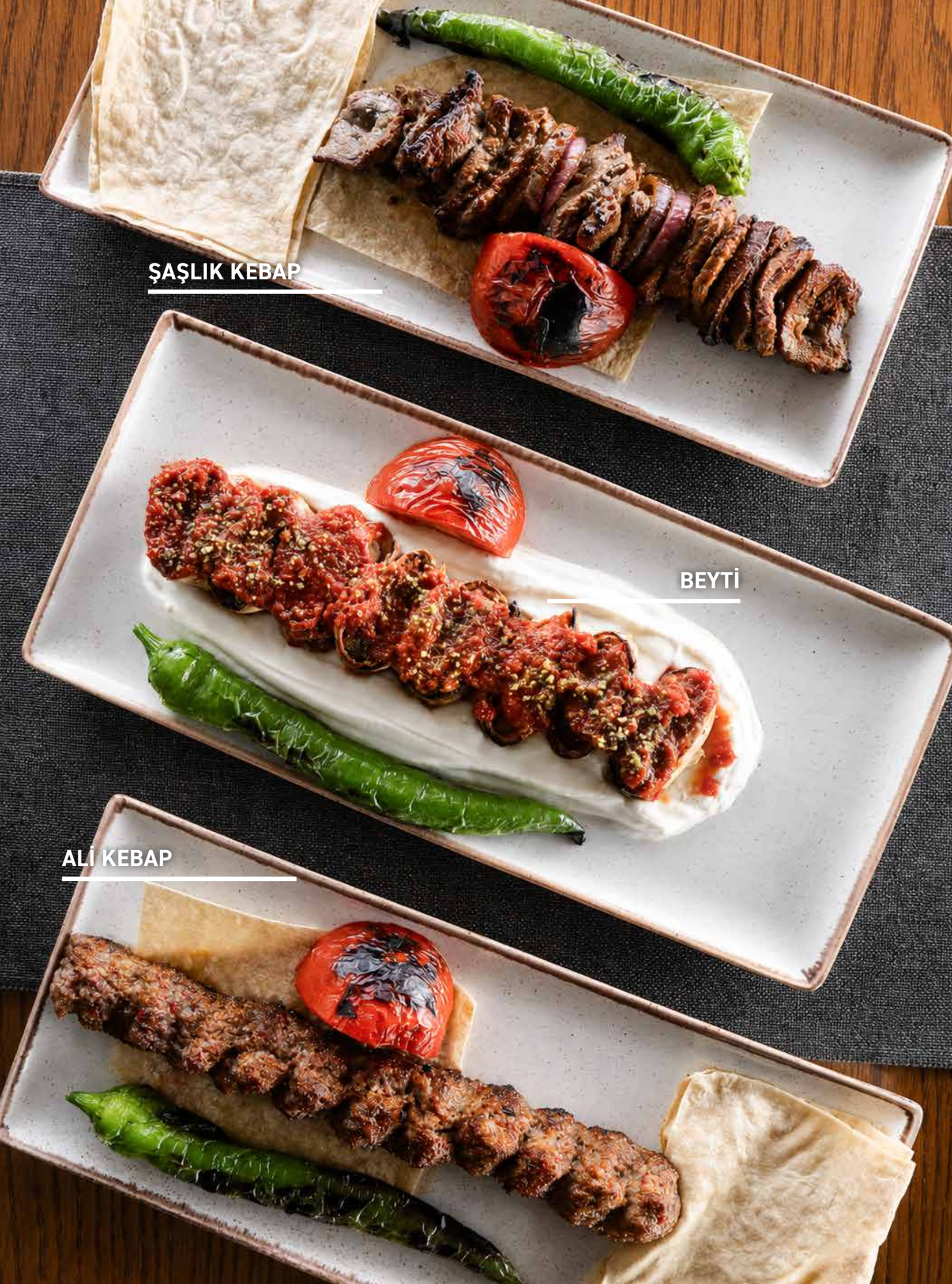
Ezme Salata (300 g /235 kcal) — **490,00 ₺**
Fine chopped tomatoes, parsley, onions, hot paprika powder, and sumac, served with extra virgin olive oil and lemon sauce

Ali Salata (A) (300 g / 300 kcal) — **540,00 ₺**
Ali's Special; Tomatoes, finely chopped arugula, parsley, and fresh mint with sumac - a blend of sweet paprika spices, served on a bed of boiled cracked wheat kernels and special pomegranate molasses

Gavurdağı Salata (H) (300 g / 164 kcal) — **595,00 ₺**
Tomatoes, onions, hot paprika powder, and sumac, served with extra virgin olive oil and lemon sauce

* You can choose your bread as wholemeal or gluten free.
* Please find allergen code letters explanations of our menu on the last page.
* You may consult our service team for more information about the products in the menu.
* The items in the menu may vary between branches.

PLEASE FIND EXPLANATIONS ON ALLERGEN CODE LETTERS OF OUR MENU ITEMS ON THE LAST PAGE.
FOR MORE INFORMATION ABOUT THE PRODUCTS IN OUR MENU, PLEASE CONSULT OUR SERVICE TEAM.


ŞAŞLIK KEBAP
BEYTİ
ALİ KEBAP

Piliç Şiş (A-G) (200 g / 490 kcal) — **950,00 ₺**
Marinated chicken skewers prepared from the thigh

Piliç Kanat (A-G) (200 g / 510 kcal) — **950,00 ₺**
Chicken wings

***Kaburga (A)** (200 g / 430 kcal) — **1.050,00 ₺**
Specially marinated grilled lamb ribs

***Sweetbreads (A)** (170 g / 540 kcal) — **1.050,00 ₺**

***Ali Kebap (Spicy / Mild) (A)** (180 g / 575 kcal) — **1.100,00 ₺**
Ground lamb and beef mixture, prepared upon order

***Çöp Şiş (A-G)** (160 g / 450 kcal) — **1.100,00 ₺**
Cubed and marinated lamb

***Ciğer Şiş (A)** (160 g / 420 kcal) — **1.100,00 ₺**
Lamb liver, isot pepper, paprika, cumin

***Lokma Kaburga (A)** (170 g / 430 kcal) — **1.200,00 ₺**
Specially marinated boneless ribs

***Pirzola (A)** (65 g / 145 kcal) (195 g / 435 kcal) — **400,00 ₺ / 1.200,00 ₺**
Specially marinated grilled lamb chops

***Patlıcanlı Kebap (A)** (300 g / 898 kcal) — **1.200,00 ₺**
Eggplant and zırh kebab, combined with onions

***Fıstıklı Kebap (A-H)** (200 g / 540 kcal) — **1.250,00 ₺**
Ground lamb with pistachio and spice blend

***Beyti Kebap (A-G-H)** (200 g / 650 kcal) — **1.350,00 ₺**
Ground lamb, seasoned with garlic, parsley and pistachios, served with lavash and yogurt, prepared upon order

***Kuzu Şiş (A-G)** (180 g / 884 kcal) — **1.350,00 ₺**
Specially marinated lamb skewers

Şaşlık (A-F-G) (210 g / 457 kcal) — **1.450,00 ₺**
Beef sirloin marinated in special sauce, with onion rings

***Küşleme (A-F)** (200 g / 350 kcal) — **1.650,00 ₺**
Lamb tenderloin

***Karski (A)** (65 g / 114 kcal) (195 g / 360 kcal) — **550,00 ₺ / 1.650,00 ₺**
Cuts from lamb's back

***Kuzu Külbastı (A-G)** (200 g / 460 kcal) — **1.800,00 ₺**
Specially marinated lamb leg

Bonfile Dilimleri (A) (50 g / 105 kcal) (200 g / 420 kcal) — **500,00 ₺ / 1.950,00 ₺**
Slices of tenderloin beef

***Zırh Kebabı (Spicy / Mild) (A)** (220 g / 703 kcal) (330 g / 1054 kcal) (440 g / 1406 kcal) — **1.300,00 ₺ / 1.950,00 ₺ / 2.600,00 ₺**
Traditional Turkish Kebap made from ground lamb, prepared upon order

Sebzeli İmam Bayıldı (F-G) (190 g / 220 kcal) — **890,00 ₺**
Finely chopped roasted zucchini, carrot, eggplant, mushroom, sweet bell pepper - yellow pepper on roasted whole eggplant, served with extra virgin olive oil

*Kırklareli, where the natural wonder of Thrace with its Istranca Mountains and forests and hosts the purest preserved flocks of the Kıvırcık sheep and lamb breed. Kırklareli's "Kıvırcık (curly) lamb" with geographical indication of origin is an indispensable part of Ali Ocakbaşı cuisine. "Kıvırcık (curly) lamb" is fed with the most special herbs with the opportunities offered by the magnificent nature of Kırklareli, and is also considered the most delicious meat in our country. The defined curly lamb was given the "Elite Herd" certificate by keeping pedigree records within the scope of the breeding project and it enters the kitchens of Ali Ocakbaşı, one of the suppliers that engage in sustainable cultivation.
* You can choose your bread as wholemeal or gluten free.

Origin Name; All or the main features of the natural and natural characteristics of this geographical area originating from a region, region or, in exceptional cases, the country with its geographical boundaries.Names describing the products that are derived from human elements, whose production, processing and all other processes take place within the boundaries of this geographical area are the names of origin.

PLEASE FIND EXPLANATIONS ON ALLERGEN CODE LETTERS OF OUR MENU ITEMS ON THE LAST PAGE.
FOR MORE INFORMATION ABOUT THE PRODUCTS IN OUR MENU, PLEASE CONSULT OUR SERVICE TEAM.

FROM THE OVEN

Lahmacun (A-C) (190 g / 310 kcal) — **450,00 ₺**
Traditional Lahmacun with minced meat, parsley, onions, garlic, black pepper and red pepper paste

Kaşarlı Pide (A-C-G) (280 g / 640 kcal) — **750,00 ₺**
Traditional Pide with yellow cheese

Ispanaklı Pide (A-C) (280 g / 560 kcal) — **750,00 ₺**
Traditional Pide with spinach

Kıymalı Pide (A-C) (280 g / 640 kcal) — **780,00 ₺**
Traditional Pide with minced meat, tomatoes, onions, green peppers, and spice blend

Kıymalı Kaşarlı Pide (A-C-G) (320 g / 720 kcal) — **890,00 ₺**
Traditional pide with minced meat, kasar cheese, tomatoes, onions, green peppers, and spice blend

Kuşbaşılı Pide (A-C) (300 g / 740 kcal) — **890,00 ₺**
Traditional pide with cubed meat, onions, green peppers, tomatoes, vegetable oil, and spice blend

Kuşbaşı Kaşarlı Pide (A-C-G) (320 g / 820 kcal) — **980,00 ₺**
Traditional pide with cubed meat, kasar cheese, onions, green peppers, tomatoes, vegetable oil, and spice blend

GLUTEN FREE

* GLUTEN-FREE FROM THE OVEN

Kaşarlı Pide (G) (280 g / 697 kcal) — **750,00 ₺**
Gluten-free Pide with kasar cheese

Ispanaklı Pide (280 g / 600 kcal) — **750,00 ₺**
Gluten-free Pide with spinach

Kıymalı Pide (280 g / 671 kcal) — **790,00 ₺**
Gluten-free Pide with minced meat, tomatoes, onions, green peppers, and spice blend

Kuşbaşılı Pide (300 g / 680 kcal) — **950,00 ₺**
Gluten-free Pide with cubed meat, onions, green peppers, tomatoes, vegetable oil and spice blend

*** This product does not contain gluten, but it is prepared in the same environment as gluten-containing products. May not be suitable for people with celiac disease due to possible cross-contamination.**

PLEASE FIND EXPLANATIONS ON ALLERGEN CODE LETTERS OF OUR MENU ITEMS ON THE LAST PAGE.
FOR MORE INFORMATION ABOUT THE PRODUCTS IN OUR MENU, PLEASE CONSULT OUR SERVICE TEAM.

VEGAN

STARTERS

Turşu (O) (120 g / 30 kcal) — **390,00 ₺**
Mixed pickles

Patlıcan Söğürme / Közde Soğan – Sarımsak (170 g / 95 kcal) — **495,00 ₺ / 540,00 ₺**
A unique blend of flavors; roasted bell peppers topped with eggplant, tomato, and green peppers, finely minced with ground red pepper and salt; then baked for a traditional taste, served with pomegranate molasses and a blend of crushed roasted onions, garlic, red pepper, and thyme

SALADS

Ezme Salata (300 g / 235 kcal) — **490,00 ₺**
Minced tomatoes, parsley, onions, hot paprika powder, and sumac, served with extra virgin olive oil and lemon sauce

Ali Salata (A) (300 g / 300 kcal) — **540,00 ₺**
Ali's Special; Tomatoes, finely chopped arugula, parsley, and fresh mint with sumac - a blend of sweet paprika spices, served on a bed of boiled cracked wheat kernels and special pomegranate molasses

Gavurdağı Salata (H) (300 g / 164 kcal) — **595,00 ₺**
Domates, soğan, acı toz biber ve sumak, sızma zeytinyağı ve limon sosu eşliğinde

FROM THE WOOD OVEN

Pide (A) (190 g / 625 kcal) — **750,00 ₺**
Pide with special vegan mince, onions, tomatoes, bell peppers, and spice blend

Sebzeli Pide (A) (190 g / 440 kcal) — **750,00 ₺**
Pide with special vegan mince, onions, red peppers, green peppers, tomatoes, parsley, and spice blend

FROM THE GRILL

Acılı / Acısız Kebap (A) (180 g / 435 kcal) — **1.100,00 ₺**
Special vegan mince and spice blend

Satır Kebap (A) (220 g / 550 kcal) — **1.300,00 ₺**
Special vegan mince and spice blend, served with sumac-infused onions

DESSERT

Tahinli Kabak Tatlısı (H-N) (180 g / 290 kcal) — **490,00 ₺**
Pumpkin dessert served with tahini and walnuts

Please consult service team for more options.

PLEASE FIND EXPLANATIONS ON ALLERGEN CODE LETTERS OF OUR MENU ITEMS ON THE LAST PAGE.
FOR MORE INFORMATION ABOUT THE PRODUCTS IN OUR MENU, PLEASE CONSULT OUR SERVICE TEAM.

DESSERTS

Dondurma (G) (120 g / 280 kcal) — **380,00 ₺**
Three scoops of ice cream

Fırın Sütlaç (A-G) (170 g / 229 kcal) — **390,00 ₺**
Baked rice pudding served in a clay pot, made with milk and rice

Peynirli İrmik Tatlısı (A-E-G) (180 g / 545 kcal) — **450,00 ₺**
Semolina dessert with cheese, pistachio, and served with ice cream

Tahinli ve Dondurmalı Kabak Tatlısı (G-H-N) (220 g / 375 kcal) — **490,00 ₺**
Pumpkin dessert served with ice cream, tahini, and walnuts

Künefe (A-G-H) (170 g / 845 kcal) — **540,00 ₺**
Kunefe made with special cheese and angel's hair, served with clotted cream and syrup

Mixed Fruit Plate (400 g / 175 kcal) — **550,00 ₺**
Mixed seasonal fruits

Assorted Fruits (5 Varieties) (500 g / 220 kcal) — **680,00 ₺**
Assorted seasonal fruits

Katmer (A-G-H) (170 g / 825 kcal) — **680,00 ₺**
Traditional katmer made with pistachios, clotted cream, and powdered sugar inside crisp flaky pastry, served with ice cream

PLEASE FIND EXPLANATIONS ON ALLERGEN CODE LETTERS OF OUR MENU ITEMS ON THE LAST PAGE.
FOR MORE INFORMATION ABOUT THE PRODUCTS IN OUR MENU, PLEASE CONSULT OUR SERVICE TEAM.

ALLERGEN INFORMATION

We offer information on allergenic ingredients in the food

Designations are provided if the designated substances or products created from these substances are contained in the end product as an ingredient.
The 14 main allergens are labelled according to legal stipulations (EU – Food Information to Consumers Regulation 1169/2011). In addition to these, there are also other substances that can induce food allergies or
Despite the fact that our food is prepared with great care, traces of other substances, used during the production process in the kitchen, may be contained in our foods in addition to the designated ingredients.
Our products do not contain pork, pork-derived ingredients, or alcohol.

Short Name	Letter Code
Gluten-containing grains	A
Crustaceans	B
Egg	C
Fish	D
Peanut	E
Soy	F
Milk or lactose	G
Edible nuts	H
Celery	L
Mustard	M
Sesame	N
Sulphites	O
Lupines	P
Molluscs	R

Vegetarian

Vegan

PLEASE FIND EXPLANATIONS ON ALLERGEN CODE LETTERS OF OUR MENU ITEMS ON THE LAST PAGE.
FOR MORE INFORMATION ABOUT THE PRODUCTS IN OUR MENU, PLEASE CONSULT OUR SERVICE TEAM.



SUADİYE