korsan Meze

Desserts

Kazandibi with Maraş Ice-cream 290 tl

Caramelized milk pudding - developed in the kitchens of the Ottoman Palace and one of the most popular Turkish desserts today. Served with chewy Maraş ice-cream

Fırın Sutlaç 280 tl

Oven baked rice pudding - served chilled. This dessert holds a very special place in Turkey's cuisine and is served in every home

Güllaç 290 tl

Turkish dessert made with milk, rose water, pomegranate and layers of very fine pastry with walnuts & hazelnuts

Kunefe serves 2 490 tl

Angel's hair, crispy spun pastry with soft cheese & pistachio filling and a sweet syrup. Served hot from the oven so the cheese is soft and stringy

Baklava 320 tl

Famous dessert made of layered sheets of filo pastry, filled with chopped nuts and sweetened with honey - served with ice-cream

Katmer serves 2 420 tl

Butter rich flaky pastry filled with pistachio & clotted cream - served warm with ice-cream. Native to the city of Gaziantep.

Ice-cream 210 tl

Please ask your waiter for flavours

Sorbet 210 tl

Please ask your waiter for flavours