

korsan Meze

Desserts

Katmer	serves 2	510 tl
<i>Butter rich flaky pastry filled with pistachio & clotted cream – served warm with ice-cream. Native to the city of Gaziantep.</i>		
Kazandibi with Maraş Ice-cream		330 tl
<i>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</i>		
Kunefe	serves 2	550 tl
<i>Angel's hair, crispy spun pastry with soft cheese & pistachio filling and a sweet syrup. Made in house and served hot from the oven so the cheese is soft and stringy</i>		
Baklava		390 tl
<i>Famous dessert made of layered sheets of filo pastry, filled with chopped nuts and sweetened with honey – served with chewy Maraş ice-cream</i>		
Bal Badem (20 min preparation time)		330 tl
<i>Turkish white chocolate souffle with almonds, served warm with clotted cream or chewy Maraş ice-cream</i>		
Chocolate souffle (20 min preparation time)		330 tl
<i>served warm with clotted cream or chewy Maraş ice-cream</i>		
Fırın Sutlaç		310 tl
<i>Oven baked rice pudding – served chilled. This dessert holds a very special place in Turkey's cuisine and is served in every home</i>		
Ice-cream		260 tl
<i>Please ask your waiter for flavours</i>		
Safir - Turkish Dessert Wine		280 tl