

# Istanbul

Beach Cave Restaurant

---

M E N U

---

# SOUPS

(Served with Pita Bread)

## Lamb Tadoori Soup

Ksh. 850

A creamy and aromatic lamb soup, garnished with tender lamb chunks and drizzled with flavorful melted paprika butter.



## Lentil Soup

Ksh. 750

A velvety puree of yellow lentils, topped with a swirl of melted paprika butter for an extra layer of richness.

Where every spoonful tells a warm Turkish story...  
A comforting beginning, the soul of Anatolian kitchens.

# SALADS

## Seafood Caesar Salad Ksh. 2,300

A refreshing medley of crisp lettuce tossed in rich, creamy Caesar dressing, paired with a delightful mix of grilled seafood.

Topped with crunchy golden croutons and a generous sprinkle of Parmesan cheese, served with warm, buttery garlic toast.



SEAFOOD CAESAR SALAD



TABBOULEH SALAD

## Tabbouleh Salad Ksh. 1,000

A light and refreshing salad made with finely ground bulgur, cherry tomatoes, fresh parsley, and a flavorful mix of olive oil and pomegranate sauce.



ÇOBAN (CHOBAN) SALAD

## Çoban (Choban) Salad Ksh. 1,100

A vibrant Turkish classic featuring juicy tomatoes, crisp cucumbers, white onions, bell peppers, fresh parsley, walnuts, and a drizzle of olive oil and pomegranate sauce for a sweet and tangy finish.

## Cheese & Arugula Salad Ksh. 1,100

A perfect combination of white feta cheese, peppery arugula, cherry tomatoes, and red onions, infused with sumac, olive oil, and a drizzle of pomegranate sauce.



CHEESE & ARUGULA SALAD

freshness you can taste, colors you can crave...  
Inspired by the bounty of the Mediterranean Garden.

# COLD APPETIZER & MEZE

(Served with Pita Bread)

## Eggplant Salad

Ksh. 850

Deep fried eggplant with dry yogurt, garlic, and a rich tomato sauce finished with a drizzle of olive oil.

## Babagannus

Ksh. 950

A delightful fusion of roasted eggplant, juicy tomatoes, diced bell peppers, and garlic, enhanced with olive oil & a hint of pomegranate sauce.

## Hummus

Ksh. 1,000

Smooth and velvety chickpea purée mixed with tahini sauce, garlic and a touch of cumin for a rich flavor finished with a drizzle of olive oil.

## Ezme Spicy

Ksh. 1,000

A fiery blend of tomatoes, onions, cucumbers, and garlic, combined with parsley, mint, sumac, oregano, spicy pepper paste finished with a drizzle of olive oil and pomegranate sauce.

## Tzatziki

Ksh. 1,000

A refreshing yogurt-based dip with crisp cucumber, garlic, and delicate seasoning

## MIX MEZE PLATE



## Mix Meze Plate

Ksh. 1,500

A curated selection of our finest mezes, offering a delightful combination of textures and flavors.

## EGGPLANT SALAD SALAD



BABAGANNUS



HUMMUS

Cool, bold, and bursting with mezze magic...  
For moments that start slow but finish strong.

### Adana Wrap

Ksh. 2,500

A bold and savory delight featuring spiced Adana kebab, crunchy lettuce, onion salad, roasted tomato, and sumac, all tucked into lavash bread and served with a side of crispy chips.

### Kiyimli Tava Boregi

Ksh. 1,100

A crispy, buttery tortilla stuffed with a savory blend of beef mince, cheese, onion and parsley shallow fried to golden perfection

### Biber Dolmas

(2 Stuffed Peppers)

Ksh. 1,200

Aromatic bell peppers stuffed with seasoned Turkish rice and beef mince, served alongside cool, fresh plain yogurt

### Paçanga Börek (4pcs)

Ksh. 1,300

Golden-brown deep-fried lavash rolls filled with beef pepperoni, gooey mozzarella cheese, and diced bell peppers, served with a creamy tartar sauce.

### Chicken Wrap

Ksh. 2,400

Tender, juicy chicken breast marinated with aromatic herbs & spices, cooked in a rich creamy pepper or mushroom sauce. Served with salad, chips and sauce.

### Beef Wrap

Ksh. 2,500

A mouthwatering combination of perfectly seasoned beef, fresh lettuce, onion salad, roasted tomato, and a hint of sumac, all wrapped in lavash bread and served with crispy chips.

# HOT APPETIZERS

(Bas , Langiç)



ADANA WRAP



KIYMALI TAVA BOREGI



PAÇANGA BÖREK (4PCS)



CHICKEN WRAP

A little heat, a lot of flavor..., your journey begins here...  
**Bold bites that awaken the senses.**

# ANA YEMEK (MAIN COURSE)

FROM THE OVEN/FIRIN  
(TURKISH PIZZA)



SEAFOOD PIDE

## Seafood Pide

Ksh. 2,500

A delicious fusion of mixed seafood (prawns, fish fillet, calamari, & octopus), tomatoes, bell peppers, onions and fragrant herbs, topped on a baked Turkish flatbread complemented by a buttery finish.

# FROM THE OVEN/FIRIN (TURKISH PIZZA)

## Mozarella Cheese Pide Ksh. 1,300

A warm and cheesy delight featuring Turkish flatbread topped with melted mozzarella served with fresh tomatoes and crispy cucumber brushed with butter

## Vegetable Cheese Pide Ksh. 1,500

A Turkish flatbread generously stuffed with vegetables or Mushroom, mozzarella cheese, fresh tomatoes, finished with a buttery glaze.

## Feta Cheese Pide Ksh. 1,500

A Turkish flatbread generously topped with creamy feta cheese & finely chopped parsley served with crispy cucumber finished with a buttery glaze.

## Lahmacun Ksh. 1,500

A thin, crispy Turkish flatbread topped with a flavorful mixture of lamb mince, fresh vegetables, pepper paste & parsley served with a refreshing onion salad.

## Mince Lamb Pide Ksh. 1,500

A classic Turkish flatbread layered with a delicious combination of lamb mince, tomatoes, bell peppers, onions, parsley, oregano, red paprika, and black pepper, finished with a buttery glaze.

## Chicken Pide Ksh. 1,600

Savory Turkish flatbread topped with tender chicken, tomatoes, bell peppers, onions, and a fragrant blend of oregano, red paprika and black pepper brushed with melted butter.



BEEF FILLET/MINCE PIDE

## Beef and mozzarella cheese pide Ksh. 1,900

A hearty Turkish flatbread loaded with beef fillet, fresh vegetables, herbs, & spices, complemented by a buttery finish



MOZARELLA CHEESE PIDE



FETA CHEESE PIDE



LAHMACUN

Stewed in tradition, served with love...  
Where time, spice and soul simmer together.

# TURKISH CASSEROLES & STEW

## Beef Guveç

Ksh. 2,300

Succulent slow-cooked cubes of beef fillet with a vibrant array of garden-fresh vegetables, tomatoes, potatoes, mushrooms, onions, bell peppers, eggplant and garlic served in a clay pot.



BEEF GUVUÇ

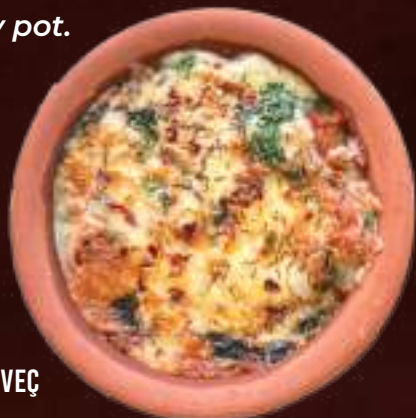


## Cottage Cheese Guveç

Ksh. 2,100

A luscious, oven-baked dish featuring creamy cottage cheese and a medley of tomatoes, baby onions, mushrooms, baby potatoes, bell peppers and oregano

*Served in a clay pot.*



COTTAGE  
CHEESE GUVUÇ

## Chicken Guveç

Ksh. 2,200

A rustic, slow-baked chicken casserole brimming with an assortment of tomatoes, baby potatoes, bell peppers, mushrooms, eggplant, onions and garlic

*Served in a traditional clay pot.*

## Seafood Guveç

Ksh. 3,500

A seafood lover's delight! mix of prawns, fish fillet, calamari, and octopus, baked in a clay pot with mushrooms, baby potatoes, tomatoes, onions, bell peppers and garlic.

Stewed in tradition, served with love...  
Where time, spice and soul simmer together.

**Beef Saj Kavurma** **Ksh. 2,500**

Mouthwatering chunks of beef stir-fried with onions, tomatoes and bell peppers, seasoned with a fragrant blend of paprika, cumin and black pepper served with Bulgur Rice & Pita Bread.



BEEF SAJ KAVURMA

**Chicken Saj Kavurma** **Ksh. 2,200**

Tender chicken pieces sautéed with juicy tomatoes, crisp onions and colorful peppers, infused with a blend of paprika, cumin and black pepper served with Bulgur Rice & Pita Bread.

**Vegetable Saj Kavurma** **Ksh. 2,300**

Assorted vegetables with juicy tomatoes, crisp onions, and colorful peppers, infused with a blend of paprika, cumin and black pepper served with Bulgur Rice & Pita Bread.

TEPSI KEBAB (TRAY KEBAB)



**Tepsi Kebab (Tray Kebab)** **Ksh. 2,300**

Lamb & beef mince, tomato, red pepper, parsley, oregano, black pepper, salt, pepper pasta, butter & pita Bread.

**Belen Tava** **Ksh. 2,400**

A heartwarming Turkish casserole featuring tender chunks of beef fillet slow-cooked with ripe tomatoes, peppers, and garlic, infused with a symphony of spices topped with cheese served alongside warm, fluffy pita bread.



BELEN TAVA

Stewed in tradition, served with love...  
Where time, spice and soul simmer together.

# EXPERIENCE THE TASTE OF **TURKEY**

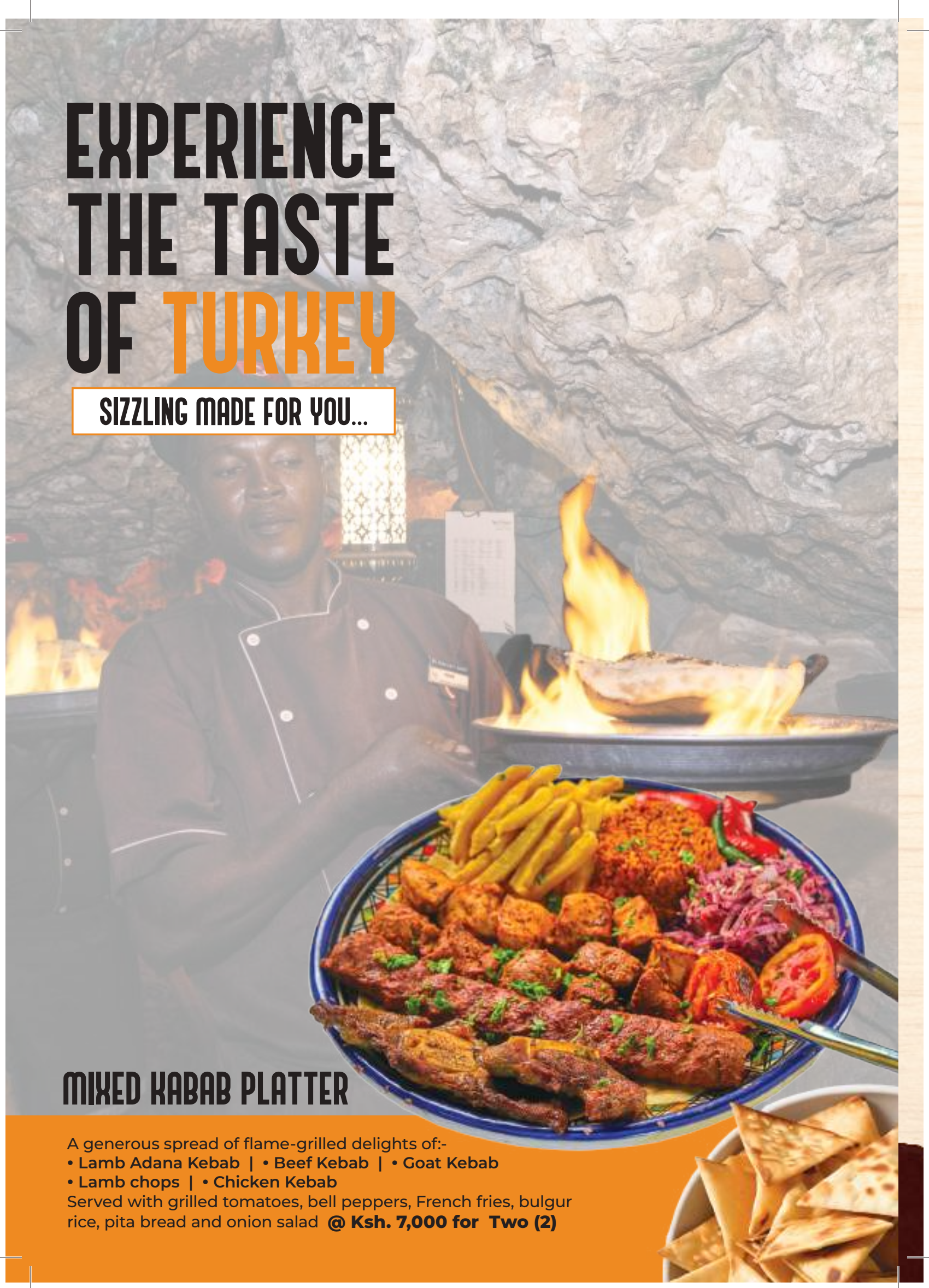
**SIZZLING MADE FOR YOU...**

## **MIXED KABAB PLATTER**

A generous spread of flame-grilled delights of:-

- Lamb Adana Kebab | • Beef Kebab | • Goat Kebab
- Lamb chops | • Chicken Kebab

Served with grilled tomatoes, bell peppers, French fries, bulgur rice, pita bread and onion salad @ **Ksh. 7,000 for Two (2)**



# TURKISH KEBAB (CHARCOAL GRILL)



TURKISH GOAT KEBAB

## Turkish Goat Kebab (Kuzu Kebab-Goat Style)

Ksh. 2,500

Slowly grilled, tender cuts of goat, infused with a zesty marinade of olive oil, garlic, lemon juice, cumin, coriander, and paprika. Served on lavash bread with bulgur rice, fries and onion salad.



TAVUK KANAT

## Tavuk Kanat (Chicken Wings) (8 pcs)

Ksh. 1,900

Charcoal-grilled chicken wings marinated with olive oil, garlic, a blend of paprika, chili flakes, cumin and black pepper. Served on lavash bread with bulgur rice, fries and onion salad.

Flame grilled perfection... a timeless Turkish art...  
Where time, spice and soul simmer together.

**Fistikli Kebab**  
**(Pistachio Kebab)**

**Ksh. 2,700**

A unique twist on traditional kebabs, lamb mince blended with pistachios, skewered, and grilled to smoky perfection. Served on lavash bread with bulgur rice, fries and onion salad.



FISTIKLI KEBAB (PISTACHIO KEBAB)

**Tavuk Sis**  
**(Chicken Kebab)**

**Ksh. 2,100**

Marinated chunks of chicken, grilled over charcoal for a smoky aroma, Served on lavash bread with bulgur rice, fries & onion salad.



TAVUK SIS (CHICKEN KEBAB)

**Dana Sis Kebab**  
**(Beef Kabab)**

**Ksh. 2,100**

Tender marinated beef chunks skewered and grilled to juicy perfection, Served on lavash bread with bulgur rice, fries and onion salad.



IZGARA KÖFTE (MEATBALLS)

**Izgara Köfte**  
**(Meatballs)**

**Ksh. 2,300**

Savory beef meatballs, blended with onions, garlic, breadcrumbs, and spices like cumin, paprika, and parsley. Served on lavash bread with bulgur rice, fries and onion salad.

**Lamb Adana Kebab**

**Ksh. 2,400**

Expertly hand-minced lamb, seasoned with bold spices, skillfully molded onto skewers, and grilled over charcoal. Served on lavash bread with bulgur rice, fries and onion salad.



LAMB ADANA KEBAB

**Beef Adana Kebab**

**Ksh. 2,400**

Spiced hand-minced beef, skillfully molded onto skewers and grilled over charcoal. Served on lavash bread with bulgur rice, fries and onion salad.



BEEF ADANA KEBAB

flame grilled perfection... a timeless Turkish art...  
Where time, spice and soul simmer together.



# ELEVATE YOUR NEXT EVENT

**BOOK YOUR PRIVATE EVENT  
AT ISTANBUL BEACH CAVE RESTAURANT**

Weddings  
Corporate dining  
Birthdays  
and many more....

**#istanbul\_beachcave\_restaurant**

**Turkish-Style  
Prawns Kebab  
(Karides Kebabi)**

**Ksh. 3,300**

Prawns, skewered and marinated in a fragrant blend of Mediterranean spices, flame-grilled to perfection for a smoky, tantalizing finish. Served on lavash bread with bulgur rice, fries and onion salad.



**Domates Kebab  
(Tomato Kebab)**

**Ksh. 2,000**

Succulent lamb skewers layered with sweet, roasted tomatoes and vibrant bell peppers, grilled to juicy perfection and served with bulgur rice, soft lavash and a refreshing onion salad.

**Patlican Kebab  
(Eggplant Kebab)**

**Ksh. 2,000**

A symphony of flavors featuring tender ground lamb paired with velvety eggplant, ripe tomatoes, crisp green peppers, char-grilled. Served on lavash bread with bulgur rice, fries and onion salad.

**Turkish  
Vegetable Kebab**

**Ksh. 2,500**

Fusion dish combines Indian and Turkish flavors, roasted tomato, eggplant, potato, mushrooms, bell peppers, marinated paneer in Mediterranean spices and herbs skewered and char grilled. Served on lavash bread with bulgur rice, fries and onion salad.

**Turkish  
Paneer Kebab**

**Ksh. 2,500**

Fusion dish combines Indian and Turkish flavors, marinated paneer in Mediterranean spices and herbs skewered and char grilled. Served on lavash bread with bulgur rice, fries and onion salad.



PATLICAN KEBAB (EGGPLANT KEBAB)

**Special  
Beyti Sarma**

**Ksh. 2,500**

Delicious lamb kebabs wrapped in soft lavash, smothered in a rich tomato-based sauce and complemented with a creamy dollop of yogurt. Served with Bulgur Rice.

**Iskender Kebab**

**Ksh. 2,700**

Thinly sliced beef fillet, draped in a luxurious tomato sauce and topped with melted butter, served on a bed of pita bread with a refreshing side of yogurt. Served with Bulgur Rice.



ISKENDER KEBAB

Flame grilled perfection... a timeless Turkish art...  
Where time, spice and soul simmer together.



# KARISIK IZGARA (MIXED KEBAB)

## For Two (2)

**Ksh. 7,000**

A generous spread of flame-grilled delights of:-

- Lamb Adana Kebab | • Beef Kebab
- Lamb chops | • Chicken Kebab

Served with grilled tomatoes, bell peppers, French fries, bulgur rice, pita bread and onion salad

## For Four (4)

**Ksh. 13,500**

## For Six (6)

**Ksh. 20,000**

A feast featuring of:-

- Lamb Adana Kebab,
- Beef Kebab
- Lamb chops
- Chicken Kebab
- Chicken Wings
- Beef Meatballs

Accompanied by onion salad, grilled tomatoes and peppers, bulgur rice, pita bread and French fries.

A meat lover's dream—

- Lamb Adana Kebab
- Beef Kebab
- Goat Kebab
- Lamb Chops
- Chicken Kebab
- Chicken Wings
- Beef Meatballs

Grilled and served with warm pita bread, bulgur rice and French fries.

Flame grilled perfection... a timeless Turkish art...  
Where time, spice and soul simmer together.



**Seafood Platter  
For Two (2)**

**Ksh. 12,000**

An ocean-inspired feast of grilled lobster, juicy prawns, tender calamari, and your choice of red snapper or kingfish, perfectly charred and served with French fries.

**Grilled Meat  
Platter-For Two (2)**

**Ksh. 10,000**

- Smoky grilled chicken leg
- Tender lamb chops
- Succulent goat kebab
- Beef skewers
- Choma sausages

Served with French fries, Ugali, fresh greens, creamy avocado and vibrant kachumbari.



# AMERICAN STEAK HOUSE



## T-Bone Steak Ksh. 3,500

A classic grilled T-Bone steak, seasoned to perfection & char-grilled. Served with your choice of peppercorn, mushroom, or BBQ sauce along with rice, butter-tossed vegetables or mashed potatoes.

## Kuzu Pirzola (Lamb Chops) Ksh. 2,700

Juicy lamb chops, marinated in olive oil, garlic, lemon juice, and oregano, then grilled to perfection. Served with bulgur rice and a onion salad.

## Rib Eye Steak Ksh. 3,300

Served with a choice of signature sauces, peppercorn, garlic butter, or mushroom and a choice of steamed rice, mashed potatoes, French fries, or butter-tossed vegetables.

## Dallas Steak Ksh. 3,300

A hearty and flavorful bone-in ribeye cut, expertly grilled to your preferred doneness, Served with creamy mashed potatoes, buttered vegetables & a choice of peppercorn, mushroom or BBQ sauce.

## Lokum Steak Ksh. 3,500

The “Turkish Delight” of steaks with buttery texture and juiciness, carefully seasoned and grilled to perfection. Served with grilled vegetables, herbed rice, and a rich demi-glace.



DALLAS STEAK



LOKUM STEAK



KUZU PIRZOLA (LAMB CHOPS)

for those who crave bold cuts and bigger bites...  
Crafted with care, served with attitude.

### Grilled Lobster

**Ksh. 5,500**

Fresh lobster marinated with aromatic herbs and spices, perfectly grilled to enhance its natural sweetness. Served with French fries and accompanied by a rich, velvety garlic butter sauce.



### Calamari Rings

**Ksh. 2,400**

Crispy, golden-battered calamari rings, fried to perfection & served with a side of French fries & tangy tartar sauce.



### Chicken Steak

**Ksh. 2,500**

Tender, juicy chicken breast marinated with aromatic herbs & spices, cooked in a rich creamy pepper or mushroom sauce. Served with butter-tossed vegetables & mashed potatoes or French fries.



### Grilled Skewered Prawns

**Ksh. 4,500**

Juicy jumbo prawns, marinated in aromatic spices, skewered and grilled to smoky perfection. Served with French fries and rich garlic butter sauce.



for those who crave bold cuts and bigger bites...  
**Crafted with care, served with attitude.**

# SWAHILI DISHES

## Vegetable Biryani **Ksh. 2,100**

A fragrant rice dish cooked with a colorful medley of vegetables and aromatic spices served with vegetable raita & kachumbari.

## Beef Biryani/ Chicken Biryani **Ksh. 2,900**

A rich, spiced rice dish cooked to perfection served with a thick, flavorful beef or chicken gravy and a side of kachumbari.

## Pweza wa Nazi **Ksh. 2,300**

Tender octopus, slowly simmered in a fragrant coconut sauce, served with your choice of rice or ugali.

## Kuku wa Dhania **Ksh. 2,300**

Chicken pieces cooked in tomato gravy enhanced with dhania served with either Ugali or steamed rice

## Samaki wa Kupaka **Ksh. 2,500**

A whole fried fish bathed in a luscious coconut sauce infused with turmeric, ginger, and garlic. Served with steamed rice.

## Kamba wa Nazi **Ksh. 3,500**

Succulent king prawns, sautéed and simmered in a rich tomato and coconut sauce served with steamed rice or Ugali.



BEEF BIRYANI/CHICKEN BIRYANI



PWEZA WA NAZI



SAMAKI WA KUPAKA



Ladha ya Pwani, Roho ya Nyumbani...  
Coastal flavor, The Soul of Home.



# SIDES

<b>Ugali</b>	<b>500</b>
<b>Pita Bread</b>	<b>700</b>
<b>Mashed Potatoes</b>	<b>700</b>
<b>White Rice</b>	<b>700</b>
<b>French Fries</b>	<b>800</b>
<b>Bulgur Rice</b>	<b>800</b>
<b>Masala Chips</b>	<b>950</b>

# TATLI

## (DESSERTS)

S,AMBALI (SHAMBALI)



**Icecream (1 Scoop) Ksh. 250**

**Icecream (3 Scoop) Ksh. 500**

**S,ambali (Shambali) Ksh. 850**

A luscious semolina-based dessert, enriched with sugar, plain yogurt, almonds, and coconut powder, baked to perfection.

**Chocolate Brownie Ksh. 1,100**

A rich, dense, and fudgy dessert made with cocoa, chocolate, butter, sugar and flour, with nuts & chocolate chips. served warm with a dollop of vanilla ice cream & chocolate sauce.



CHOCOLATE BROWNIE

**Künefe (Small) Ksh. 1,300**

A heavenly Turkish pastry filled with melted cheese, drizzled with sugar syrup and topped with crushed pistachios. (served warm)

**Künefe (Large) Ksh. 2,400**

A heavenly Turkish pastry filled with melted cheese, drizzled with sugar syrup and topped with crushed pistachios. (served warm)

KÜNEFE



**Turkish Baklava Ksh. 1,500**

A rich & flaky pastry layered with either walnuts or pistachios, soaked in fragrant sugar syrup for the perfect balance of sweetness.

# ICECEK (DRINKS)

TURKISH COFFEE



## Turkish Coffee

Ksh. 650

A rich and aromatic brew, served in the traditional Turkish style.

## Ayran Yoghurt

Ksh. 500

A cool and refreshing traditional yogurt drink with a hint of salt, perfect for balancing out bold flavors.

## Turkish Tea

Ksh. 500

A fragrant, soothing tea, brewed to perfection & served piping hot.

## Komposto

Ksh. 700

A sweet and tangy blend of mixed dry fruits, infused with lemon and syrup.



KOMPOSTO

AYRAN YOGHURT



TURKISH TEA



Sip, savor, and let the coast breeze in...  
from Turkish tea to tropical cocktails..., raise your glass to flavor...

## ALLERGENS



GLUTEN



MILK



EGGS



PEANUTS



SESAME



SOYA



NUTS



MUSTARD



MOLLUSCS



FISH



LUPIN



CRUSTACEANS



CELERY



SULPHITES

Please ask a member of staff about the ingredients  
in your meal before placing your order

Enjoy Peace of Mind...  
Every Item on Our Menu is **Halal**.



# Istanbul

Beach Cave Restaurant

[www.prideinnhotels.com](http://www.prideinnhotels.com)