



Tüm fiyatlarımız TL olup KDV dahildir.

All prices are in TL and include VAT.

10.07.2026 tarihinde menümüz güncellenmiştir.

Our menu was updated on 10.07.2026

Herhangi bir alerji veya gıda hassasiyetiniz var ise, ihtiyaçlarınızı karşılayabilmemiz için lütfen bizimle paylaşınız.

Please advise us of any special dietary requirements and/or allergies so we may personally cater your needs.

TADIM 1 ♦ TASTING 1

MEZELER ve SALATALAR ♦ MEZZES & SALADS

Humus-u Ala 

Hummus with rocket salad

Muhammara 

Crushed walnuts with tahini, bread, tomato paste, garlic, extra virgin olive oil

Baş Kavurma / Tahinli Şakşuka 

Oven baked eggplant, carrot, zucchini with tahini and dried yoghurt

İsli Cacık 

Tzatziki with smoked wheat and yoghurt

Bahar Cacığı / Zeytin Piyazı 

Regional anatolian olives salad with pomagranate

Zahter Salatası

Wild thyme (za'atar) salad

Altı Cacıklı Köfte 

Bulghur balls with dried tzatziki

Mastebe 

Yoghurt, chard, black seed, almond flakes

Vişneli Sarma 

Stuffed vine leaves with sour cherries

Turşu

Pickle

ARA SICAKLAR ♦ STARTERS

Semsek 

Pita with Antep cheese & spring onions

Kuru Dolma

Dried vegetables, rice, onion, garlic, seasoning

ANA YEMEKLER ♦ MAIN COURSES

Alenazik 

Grilled lamb with eggplant puree and yoghurt sauce

Etli Firik Pilavı 

Firik (bulghur) with lamb meat

Tereyağlı Kuru Fasulye 

Stewed bean with butter

TATLI ♦ DESSERTS

Süt Keri / Milk Halva 

Elmalı Baklava / Baklava with Apple Puree & Grape Molasses (No Added Sugar)



Not: Bazı ürünler mevsimsel olarak değişiklik gösterebilir.

Note: Some ingredients may vary seasonally.

Fiyat/Price: 2.750₺

Kişi başı 2.750₺'dir. Masada bulunan tüm misafirler sipariş vermelidir.

2.750₺ per person. Whole table must order.

TADIM 2 ♦ TASTING 2

MEZELER & SALATALAR ♦ MEZZES & SALADS

Humus-u Ala 

Hummus with rocket salad

Muhammara  

Crushed walnuts with tahini, bread, tomato paste, garlic, extra virgin olive oil

Baş Kavurma / Tahinli Şakşuka  

Oven baked eggplant, carrot, zucchini with tahini and dried yoghurt

İsli Cacık  

Tzatziki with smoked wheat and yoghurt

Bahar Cacığı / Zeytin Piyazı  

Regional Anatolian olives salad with pomagranate

Zahter Salatası

Wild thyme (za'atar) salad

Altı Cacıklı Köfte   

Bulghur balls with dried tzatziki

Mastebe    

Yoghurt, chard, black seed, almond flakes

Vişneli Sarma 

Stuffed vine leaves with sour cherries

Turşu

Pickle

ARA SICAKLAR ♦ STARTERS

Semsek   

Pita with Antep cheese & spring onions

Kuru Dolma

Dried vegetables, rice, onion, garlic, seasoning

ANA YEMEKLER ♦ MAIN COURSES

İki Pilavlı Tandır  

Turkish style tandoori, garlic rice 15. century - firik rice 19. century

Alenazik 

Grilled lamb with eggplant puree and yoghurt

Tereyağlı Kuru Fasulye 

Stewed bean with butter

TATLI ♦ DESSERTS

Cennet Çamuru   

Sweet mud from heaven

Süt Keri & Milk Halva   

Elmalı Baklava / Baklava with Apple Puree & Grape Molasses (No Added Sugar)



Not: Bazı ürünler mevsimsel olarak değişiklik gösterebilir.

Note: Some ingredients may vary seasonally.

Fiyat/Price: 3.150₺

Kişi başı 3150₺'dir. Masada bulunan
tüm misafirler sipariş vermelidir.

3150₺ per person. Whole table must order.

SERPME TÜRK KAHVALTISI ♦ TRADITIONAL TURKISH BREAKFAST

Bal / Kaymak,
Sahine (7. yy'dan tarifi),
Peynir ezmesi,
Söğüş,
Karışık kızartma,
Lorlu biber,
Taze kekikli salça,
Yumurta piyazı,
Peynir tabağı (çörek otlu peynir, isli peynir, eski kaşar, 2 yıl bekletilmiş özel ezine peyniri),
Fıstıklı helva,
Siyah zeytin,
Kuru domatesli peynirli salata,
Sucuklu hellimli sote,
İsli peynir
Reçel
Pişi
Antep peynir fırında
Çörek otlu peynir
Göz yumurta
(SINIRSIZ ÇAY)

Honey comb and clotted cream,
Dried tomatoes olives and cheese mix,
Sahine-sesame paste (a 7th century recipe),
Green olive mix,
Traditional cream cheese,
Sliced veggies,
Fried veggies,
Pepper cheese dish,
Fresh oregano paste,
Egg dish,
Specialty cheese platter (cheese with black sesame, smoked cheese, aged cheese, special 2 year aged white cheese),
Pistachio halva,
Black olives,
Dried tomatoes and cheese salad,
Sauteed Turkish traditional sausage and halloumi
(UNLIMITED TEA)



Not: Bazı ürünler mevsimsel olarak değişiklik gösterebilir.

Note: Some ingredients may vary seasonally.

Fiyat/Price: 1.250₺

Kişi başı 1250₺ 'dir. Masada bulunan
tüm misafirler sipariş vermelidir.

1250₺ per person. Whole table must order.

BAŞLANGIÇLAR VE SALATALAR / STARTERS AND SALADS



1. İSLİ CACIK / TZATZIKI with SMOKED YOGHURT 🍴 (90 kcal)

Yoghurt, smoked unripe wheat-garlic, dillweed

380₺

2. HUMUS-U ALA 🍴 (250 kcal)

Chick peas, tahini(sesame paste), garlic, lemon, cumin, salt oliveoil, rocket, fresh mint leaves, dill weed, purslane, red onions, red pepper, beet root pickle, cucumber pickle, pomegranate, sumac, dried mint leaves, pomegranate extract

750₺

3. TAZE BAHARATLI PEYNİR EZMESİ / CHEESE MIX with FRESH HERBS 🍴 (300 kcal)

Fresh cheese, fresh oregano, fresh rosemary, black seed, olive oil

330₺

4. MUHAMMARA 🍴 (330 kcal)

Dried bread crumbs, red bell peppers, walnuts, pepper flakes, olive oil, garlic, pomegranate extract

380₺

5. MASTABE 🍴 (130 kcal)

Yoghurt, chard, black seed, almond flakes

330₺

6. ZEYTİN PEYVAZI / OLIVE PEYVAZ 🍴 (210 kcal)

Seedless green olives, pepper paste, pomegranate extract, walnuts, fresh onions, parsley, fresh pomegranate

470₺

7. TAZE KEKİKLİ SALÇA 🍴 (260 kcal)

Special pepper paste from Gaziantep, walnuts, oregano(fresh zahtar), olive oil, pomegranate extract

330₺



• Muhammara

4

3

Cheese Mix with
Fresh Herbs

• Pastrami Over Humus

8

7

• Fresh Thyme Paste

• Shakshuka with Tahini

10

11

• Zahter
Salad

8-	PASTIRMALI HUMUS / PASTRAMI OVER HUMUS ۳۳۰ (320 kcal) Tahini (sesame paste), garlic, chickpeas, lemon juice, cumin, traditional pastrami, olive oil	1190₺
9-	GAVURDAĞ SALATASI / GAVURDAĞ SALAD ۱۶۰ (160 kcal) Onion, cucumber, tomatoes, parsley, fresh pepper, pomegranate, extract, walnuts	550₺
10-	TAHİNLİ ŞAKŞUKA / SHAKSHUKA with TAHINI ۱۷۰ (170 kcal) Yoghurt, tahini (sesame paste), cumin, fresh parsley, oven roasted carrots, zucchini, green and red belly peppers	380₺
11-	ZAHTER SALATASI / ZAHTER SALAD 110 (110 kcal) Fresh thyme, fresh parsley, garlic, tomatoes, green and red bell peppers, tomato paste, pomegranate extract, olive oil, cumin, dark red pepper flakes, salt	380₺
12-	4'lü MEZE	1.350₺
13-	6'lı MEZE	1.650₺

APERATİF VE ZEYTİNYAĞLILAR / STARTERS AND APPETIZERS



1

• Tray Dumplings

2

• Semsek

ek

• Dried Stuffed Veggies

6

1- TEPŞİ MANTI / TURKISH DUMPLING 🍴 (550 kcal)
Minced meat, salt, pepper, tomato sauce

1350 ₺

2- MİNİ SEMSEK (1 Adet / 1 Piece) 🍴 (150 kcal)
Spring onions, olive oil, egg, cheese, parsley

240 ₺

3- MİNİ LAHMACUN (3 Adet / 3 Pieces) 🍴 (150 gr) (380 kcal)
Minced meat, tomato, cumin

420 ₺



- | | | |
|-----|---|-------|
| 4 - | Vişneli Sarma 🍷 (190 kcal)
Grape leaves, rice, sour cherries, olive oil, traditional seasoning, onion | 690 ₺ |
| 5 - | İçli Köfte / Kibbeh (1 Adet/ 1 Piece) 🍷 🌿 (180 kcal)
Minced meat, bulgur, onion, walnut, seasoning | 270 ₺ |
| 6 - | Kuru Dolma (4 Adet/ 4 Piece) (280 kcal)
Dried vegetables, rice, onion, garlic, seasoning | 620 ₺ |

PİDELER / OVEN FLAT BREADS



1

Meat Flat
Bread

2

Minced Meat
Flat Bread

Sausage with
Dried Meat
Flat Bread

4

- 1 - KAVURMALI PİDE (100 gr) (330 kcal)
Roasted beef, egg, butter

1.250 ₺

- 2 - KIYMALI PİDE (150 gr) (430 kcal)
Miced meat, tomato, green pepper, seasoning

990 ₺

- 3 - SEMSEK (440 kcal)
Spring onions, olive oil, egg, cheese, parsley

950 ₺



• Cheese
Flat Bread
Chee

3

Vegetarian
Flat Bread

• Cheese
Flat Bread

5

5

4 -

SUCUKLU PASTIRMALI PİDE 🍴 📏 (540 kcal)

Turkish traditional sausage, aged and dried meat, butter, fresh cheese

1.450 ₺

5 -

KAŞARLI PİDE 🍴 📏 (460 kcal)

Pita, egg, fresh cheese

850 ₺

6 -

LAHMACUN (2 Adet / 2 Pices) 🍴 📏 (160 gr) (410 kcal)

Garlic, green pepper, red pepper, tomato paste, salt, black pepper, cumin, lamb meal

690 ₺

7 -

TANDIRLI PİDE 🍴 📏 (220 gr) (750 kcal)

Roasted lamb, aged and dried meat, butter, fresh cheese

1.800 ₺

KEBAPLAR / KEBABS



Not: Tüm kebablarımız Pide, Salata, İslı Cacık, Pişmiş Sebze ve Firik Pilav ile servis edilir.

Note: Served with Pita Bread, Salad, Tzatziki with Smoked Wheat and Yoghurt, Broiled Veggies and Firik (Bulghur) Pilaf.



• **Mixed Kebab**

2 Kişiliktir
For 2 Person



• **Alenâzik**

- 1- **ADANA KEBAP / ADANA KEBAB** 🍴 (180 gr) (480 kcal) 1.280 ₺
Beef/lamb, salt, tomato paste, olive oil, salt
- 2- **TAVUK ŞİŞ / CHICKEN SHISH** 🍴 (200 gr) (340 kcal) 990 ₺
Chicken, seasoning, yoghurt, tomato paste, olive oil, salt
- 3- **KUZU ŞİŞ / LAMB SHISH** (180 gr) (430 kcal) 2.200 ₺
Beef/lamb, seasoning, yoghurt, tomato paste, olive oil, salt
- 4- **FISTIKLI KEBAP / PISTACHIO KEBAB** 🍴 (200 gr) (620 kcal) 1.380 ₺
Ground lamb, pistachio, salt, black pepper, red pepper, cheese
- 5- **KUZU PİRZOLA / LAMB CHOPS** 🍴 (250 gr) (450 kcal) (4 Adet / 4 Pieces) 2.700 ₺
Lamb chops, w/thyme
- 6- **KARIŞIK KEBAP / MIXED KEBAB** 🍴 (1050 kcal) (Tek Kişilik / One person - 420 gr - 2.950 ₺)
Chicken shish, chicken wings, Adana kebab, lamb shish, lamb chops (2200 kcal) (İki Kişilik / Two Person - 900 gr - 6.150 ₺)
- 7- **ALENAZİK** 🍴 (170 gr) (370 kcal) 2.250 ₺
Eggplant, strained yoghurt, garlic, lamb meat, salt, black pepper, butter, red pepper
- 8- **TAVUK KANAT / CHICKEN WINGS** 🍴 (290 gr) (540 kcal) 990 ₺
Chicken, seasoning, yoghurt, tomato paste, olive oil, salt
- 9- **EZMELİ KEBAP / MASHED KEBAB** (180 gr) (410 kcal) 1.800 ₺
Tomato, onion, parsley, red pepper, green pepper, black pepper, salt, lamb kebab

ANA YEMEKLER / MAIN DISHES



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- | | | |
|-----|---|---------|
| 1- | İKİ PİLAVLI TANDIR  (300 gr) (660 kcal)
Turkish style tandoori, garlic rice 15. century - firik rice 19. century | 2.200 ₺ |
| 2- | SAC TAVA  (200 gr) (440 kcal)
Beef/lamb meat, butter, tomatoes, green pepper, onion, garlic, tomato paste and seasoning | 2.750 ₺ |
| 3- | BEĞENDİLİ KÖFTE / MEATBALLS with EGGPLANT  (180 gr) (450 kcal)
Minced meat, salt, pepper, eggplant, flour milk cheese | 1.130 ₺ |
| 4- | AYRANLI KAVURMA  (180 gr) (420 kcal)
Yoghurt drink, butter, lamb or beef | 1.950 ₺ |
| 5- | KİLİS TAVA (200 gr) (520 kcal)
Lamb, pepper paste, parsley, green peppers, red peppers, seasoning | 1.750 ₺ |
| 6- | TEREYAĞLI KURU FASÜLYE / BUTTER STEWED BEANS  (390 kcal)
White beans, butter, beef, tomato paste, dried peppers | 880 ₺ |
| 7- | HÜNKAR BEĞENDİ  (150 gr) (370 kcal)
Stewed meat on a bed of eggplants, beef/lamb, butter, tomato paste, eggplants, cheese, seasoning | 2.150 ₺ |
| 8- | IZGARA KÖFTE / GRILLED MEAT BALLS (320 kcal)
Beef, salt, black pepper (serve with cooked veggies and rice) | 1.130 ₺ |
| 9- | TEPSİ MANTI / TURKISH DUMPLING  (550 kcal)
Minced meat, salt, pepper, tomato sauce | 1.350 ₺ |
| 10- | ETLİ FİRİK PİLAVI / FIRIK with LAMB  (300 gr) (600 kcal)
Beef/lamb, firik rice, bulghur, chickpeas, butter seasoning, meat stock | 2.100 ₺ |
| 11- | KUŞBAŞI TAVA  (180 gr) (390 kcal)
Lamb or beef, tomatoes, green peppers, onion, garlic, tomato paste, seasoning | 2.350 ₺ |
| 12- | TESTİ KEBABI / POTTERY PITCHER KEBAB (275 gr) (480 kcal)
Beef or lamb, tomatoes, green pepper, chickpeas, sumac, onion, garlic, seasoning, | 2.650 ₺ |
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KIRMIZI ETLER / RED MEAT DISHES



1 -

IZGARA PEYNİRLİ BONFİLE / GRILLED FILLET with CHEESE (220 gr)
Beef fillet, halloumi, fresh oregano, olive oil, tomatoes (500 kcal)

2.500₺

2 -

PEYNİR SOSLU BONFİLE / GRILLED FILLET with CHEESE SAUCE (220 gr)
Beef fillet, cheddar cheese, fresh oregano, olive oil, baked potatoes (640 kcal)

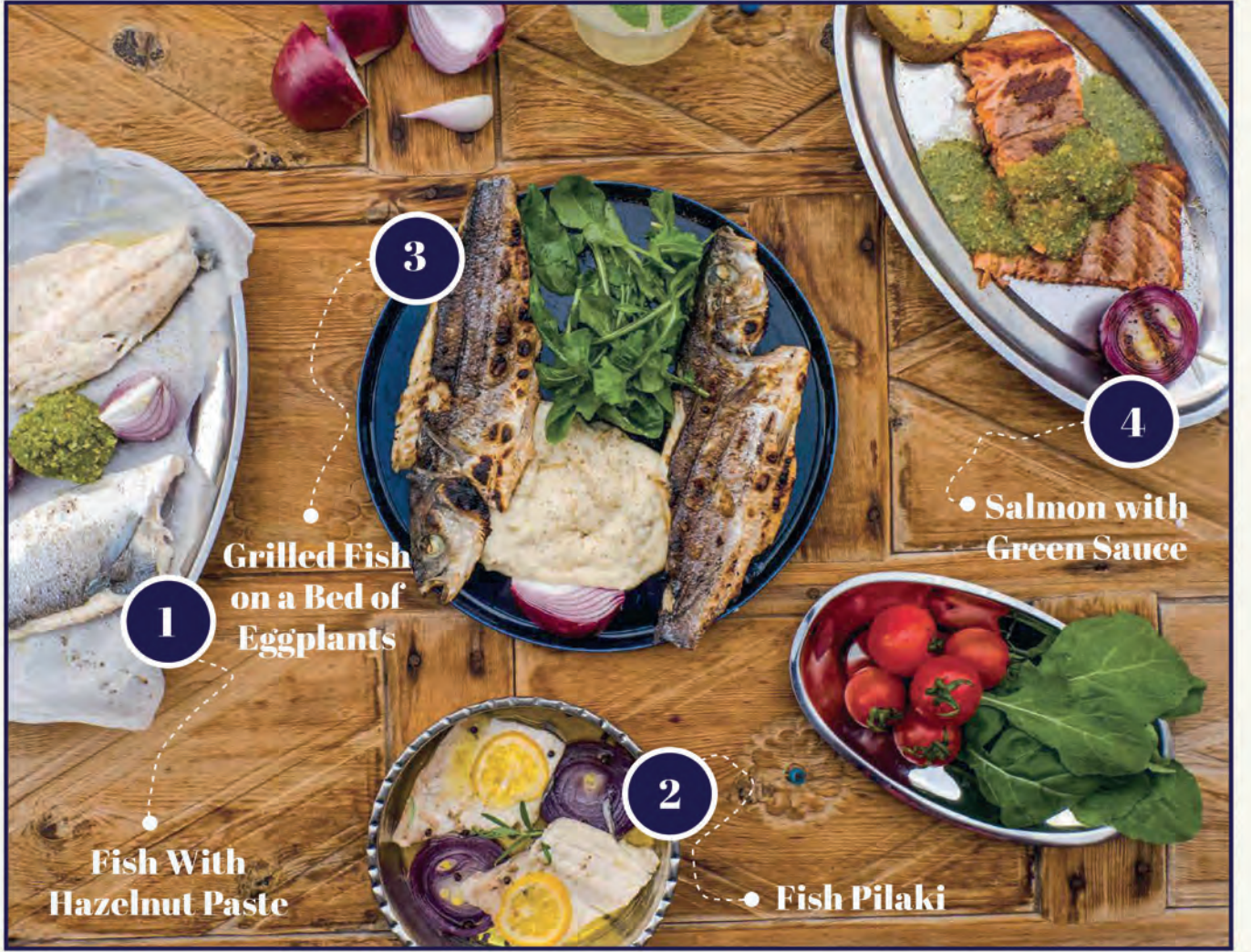
2.500₺

3 -

IZGARA BONFİLE / GRILLED FILLET (220 gr) (480 kcal)
Beef fillet, salt, pepper, olive oil, served with cheese and baked potatoes

2.500₺

BALIKLAR / FISHES



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|-----|---|---------|
| 1 - | FINDIK TARATORLU BALIK / FISH with HAZELNUT PASTE 🐟 🥜 (440 kcal)
Hazelnut, rocket, fish, olive oil, garlic, vinegar | 1.450 ₺ |
| 2 - | BALIK PİLAKİ / FISH PILAKI 🐟 (310 kcal)
Onion, garlic, fish, lemon, olive oil, rose mary | 1.650 ₺ |
| 3 - | BEĞENDİLİ BALIK IZGARA / GRILLED FISH WITH EGGPLANTS 🐟 🍆 (480 kcal)
Eggplants, flour, cheese, fish, butter | 1.450 ₺ |
| 4 - | YEŞİL SOSLU SOMON / SALMON with GREEN SAUCE 🐟 🌿 (450 kcal)
Salmon, rocket, spring onion, dill, garlic, olive oil, lemon | 1.550 ₺ |



1
Sweet Mud
from Heaven

- | | | |
|-----|--|---------|
| 1 - | CENNET AMURU / SWEET MUD FROM HEAVEN       (490 kcal)
Kadayif (shredded wheat pastry), sugar, water, pistachio, butter, clotted cream, cinnamon | 1.100   |
| 2 - | S T KERİ / MILK HALVA     (310 kcal)
Milk, flour, sugar, cinnamon, roasted pine nuts | 650   |
| 3 - | FISTIKLI BAKLAVA / PISTACHIO BAKLAVA         (450 kcal)
Egg, sugar, butter, pistachio, milk, semolina | 1.250   |



- | | | |
|---|---|-------|
| 4 - | SÜTLAÇ / RICE PUDDING 🍲 🥛 🍌 (290 kcal) | 450 ₺ |
| Milk, butter, rice, egg, sugar | | |
| 5 - | ELMALI BAKLAVA / APPLE BAKLAVA 🍏 🥛 🍌 (380 kcal) | 650 ₺ |
| Apple, honey, grape molasses, walnuts, cinnamon | | |
| 6 - | KÜNEFE 🍷 🥛 (480 kcal) | 650 ₺ |
| 7 - | KATMER 🍷 🥛 🍌 (520 kcal) | 650 ₺ |

1



KIYMALI MAKARNA
SPAGETTI BOLOGNESE


(380 kcal)

820 ₺



2



PEYNİRLİ MAKARNA
PASTA with CHEESE


(410 kcal)

820 ₺

3



SUCUKLU PİZZA
PIZZA with TURKISH SAUSAGE


(490 kcal)

920 ₺

SOĞUK İÇECEKLER / SOFT DRINKS

1- Coca Cola (33 cl)	210 ₺
2- Fanta (33 cl)	210 ₺
3- Sprite (33 cl)	210 ₺
4- Ayran (30 cl)	210 ₺
5- Fruit Juices (30 cl)	210 ₺
6- Fresh Orange (30 cl)	390 ₺
7- Water Large (75 cl)	210 ₺
8- Sparkling Water Small (20 cl)	190 ₺
9- Sparkling Water Large (20 cl)	360 ₺
10- Tonic Water (25 cl)	350 ₺
11- Lemonade (30 cl)	330 ₺
12- Şerbetler (30 cl)	290 ₺
13- S.Pellegrino Large (75 cl)	490 ₺
14- KVASS (Fermented Beets) (33 cl)	340 ₺
15- Kombucha / Probiotic Drinks (33 cl)	460 ₺
Apple Pie	
Ginger	
Jasmine	
Plain	
Peach Rose	
Lime Mint	
Pineapple Hibiscus	
Lavender	

ALARJENLER / ALARGENS



Balık ve Balık Ürünleri / Fish and Shellfish



Gluten İçeren Tahıllar / Gluten-Containing Grains



Süt ve Süt Ürünleri / Milk and Dairy Products



Yerfıstığı / Peanut



Yumurta ve Yumurta Ürünleri / Egg and Egg Products



Soya Fasulyesi ve Soya Fasulyesi Ürünleri / Soybeans and Soybean Products



Susam Tohumu ve Ürünleri / Sesame Seeds and Products



Kereviz / Celery



Hardal ve Hardal Ürünleri / Mustard and Mustard Products



Sert Kabuklu Meyveler (Ceviz, Antep Fıstığı) / Tree Nuts (Walnut, Pistachio)

Fiyatlarımıza tüm vergiler dahildir. / Our prices include all taxes.

Son fiyat değişim tarihi / Last price change date

01.04.2026



Galeyan, Anadolu'nun zengin ve kadim lezzetlerini, modern bir dokunuşla buluşturarak misafirlerini benzersiz bir lezzet yolculuğuna çıkarıyor.

Galeyan takes its guests on a unique flavor journey by combining the rich and ancient flavors of Anatolia with a modern touch.

 /galeyanistanbul

GALEYAN

Ayasofya'nın yanı başında bulunan Galeyan Restaurant, 8500 yıllık geçmişe sahip, İstanbul'un tarihindeki üç büyük medeniyetin izlerini yemek kültürüne yansıtarak, eşsiz bir deneyim sunar.

Coğrafyanın sunduğu zenginlikleri en iyi şekilde değerlendirerek, Anadolu'nun bereketli topraklarından ilham alır ve bu topraklarda kurulan medeniyetlerden, iklim ve tarımın etkisiyle ortaya çıkan lezzetleri özenle hazırlayarak misafirlerimize sunar.

Galeyan, Anadolu'nun kucaklayıcı sıcaklığını, binlerce yıldır insanları doyuran cömertliğini ve mutfak kültürünü ön plana çıkararak, konuklarına unutulmaz bir yemek deneyimi yaşatmayı amaçlar.

Located next to Hagia Sophia, Galeyan Restaurant offers a unique experience by reflecting the traces of three great civilizations in the history of Istanbul, which has a history of 8500 years, in its food culture.

Making the best use of the richness offered by geography, Galeyan Restaurant is inspired by the fertile lands of Anatolia and carefully prepares the flavors of the civilizations established on these lands and the flavors that emerge with the effect of climate and agriculture.

Galeyan aims to provide its guests with an unforgettable dining experience by emphasizing Anatolia's embracing warmth, generosity and culinary culture that has nourished people for thousands of years.



Tüm fiyatlarımız TL olup KDV dahildir.
All prices are in TL and include VAT.

01.04.2026 tarihinde menümüz güncellenmiştir.
Our menu was updated on 01.04.2026

Herhangi bir alerji veya gıda hassasiyetiniz var ise, ihtiyaçlarınızı karşılayabilmemiz için lütfen bizimle paylaşınız.
Please advise us of any special dietary requirements and/or allergies so we may personally cater your needs.

KAHVALTILIKLAR | BREAKFAST



HAŞLANMIŞ YUMURTA BOILED EGG

155 kcal



150 ₺

PEYNİR TABAĞI (TEK KİŞİLİK) CHEESE PLATE (SINGLE PERSON)

300 kcal



300 ₺

DOMATES SALATALIK BİBER SÖĞÜŞ / TOMATO CUCUMBER PEPPER COLD CUTS

40 kcal

280 ₺

BAL VE KAYMAK / HONEY & CREAM

360 kcal



160 ₺

ANTEP FISTIKLI HELVA / PISTACCIO HALVA

220 kcal



160 ₺

GÖZ YUMURTA/SUNNY EGG

150 kcal



260 ₺



KAVURMALI YUMURTA/ EGG WITH MEAT

400 kcal  

380 ㊦

SUCUKLU YUMURTA/ EGG WITH TURKISH SALAMI

360 kcal  

360 ㊦

PASTIRMALI YUMURTA/ EGG WITH TURKISH PASTRAMI

330 kcal  

360 ㊦

OMLET SADE /OMLETTE PLANE

180 kcal 

280 ㊦

OMLET PEYNİRLİ /OMLETTE WITH CHEESE

290 kcal  

330 ㊦

MENEMEN EGG WITH TOMATO, GREEN PEPPER

220 kcal  

360 ㊦



SICAK KAHVALTI TABAĞI (TEK KİŞİLİK)

Baharatlı Patates, Sucuklu Hellim, Kızartılmış Antep peyniri, Patatesli Börek, Sahanda Yumurta, Patates Tava

HOT BREAKFAST PLATE (FOR ONE PERSON)

Spicy Potatoes, Sausage Halloumi, Fried Antep Cheese, Potato Pie, Fried Egg, Fried Potatoes

850 kcal

₺ 700



PASTIRMALI POŞE YUMURTA

Kızarmış Ekşi Mayalı ekmek peynir ve salça ezmeli, Yumurta ve Kızartılmış Türk Pastırma, Yeşillikler ile

POSHE EGG WITH TURKISH PASTRAMI

Poached eggs with Turkish Pastrami Toasted Sourdough bread with cheese and tomato paste paste, Egg and Fried Turkish Pastrami with Greens

520 kcal

₺ 590



KAHVALTI TABAĞI (TEK KİŞİLİK)

Peynir çeşitleri, Domates, Salatalık, Biber söğüş, Sahine, Fıstıklı Helva, Bal ve Kaymak Siyah zeytin, Biber salça ezmesi, Peynir ezmesi, Biberli Lor Peyniri, Siyah Zeytin, Haşlanmış Yumurta

BREAKFAST PLATE (FOR ONE PERSON)

Cheese varieties, Tomato, Cucumber, Pepper cold cuts, Sahine, Pistachio Halva, Honey and Cream Black olives, Pepper paste paste, Cheese paste, Pepper Curd Cheese, Black Olives, Boiled Egg

750 kcal

₺ 700



YOĞURTLU İSPANAK KÖKÜ

150 kcal

₺ 330



MÜTEBBEL

180 kcal

₺ 380



KURU İNCİRLİ CEVİZLİ ATOM

270 kcal

₺ 430



İSPANAKLI PİDE/SPINACH PITA

650 kcal

₺ 900

İSPANAKLI PEYNİRLİ PİDE
SPINACH CHEESE PITA

780 kcal

₺ 950

EV YAPIMI MANTI
HOMEMADE DUMPLINGS

600 kcal

₺ 1100



İÇ PİLAV

320 ₺

KURU ÜZÜM, ÇAM FISTIK VE BAHARATLI PRİNÇ PİLAVI
RAISINS, PINE NUTS AND SPICY RICE RICE

420 kcal

280 ₺

YEŞİL MERCİMEK, SOĞANLI BULGUR PİLAVI
GREEN LENTILS, BULGUR PILAF WITH ONIONS

340 kcal

₺



EGG



SESAME



WHEAT GLUTEN



HONEY



SHELLFISH



SUGAR



LACTOSE



BEEF



ALCOHOL



SOYBEAN



BEYAZ PEYNİRLİ AKDENİZ SALATA
MEDITERRANEAN SALAD WITH WHITE CHEESE

270 kcal

₺ 650



IZGARA TAVUKLU AKDENİZ SALATA
MEDITERRANEAN SALAD WITH GRILLED CHICKEN

380 kcal

₺ 990



IZGARA BONFİLELİ AKDENİZ SALATA
MEDITERRANEAN SALAD WITH GRILLED TENDERLOIN

450 kcal

₺ 1450



TEREYAĞLI KARİDES | BUTTER SHRIMP

320 kcal

1450 ₺

KARİDES GÜVEÇ SEBZELİ VE KAŞARLI
SHRIMP CASSEROLE WITH VEGETABLES
AND CHEDDAR

460 kcal

1650 ₺



IZGARA JUMBO KARİDES GRILLED JUMBO SHRIMP

340 kcal  

₺ 1600 (4 Adet / 200gr)



IZGARA ÇİPURA GRILLED SEA BREAM

420 kcal  

₺ 1600 (400gr / 500gr)



YOĞURTLU PİDELİ KEBAP YOGHURT PITA KEBAB

850 kcal   

₺ 1650 (240gr)



USTAM KEBAP

680 kcal   

₺ 1550 (200gr)



IZGARA TAVUK PİRZOLA GRILLED CHICKEN CHOPS

480 kcal   

₺ 990 (300gr)



KUZU PİRZOLA TAVA LAMB CHOPS

700 kcal   

₺ 1950 (250gr)



SİVEREK TAVA

650 kcal  

₺ 1850 (240gr)



SARAY USULÜ İÇ PİLAVLI BASMA TANDIR

750 kcal   

₺ 2350 (240gr)



EGG



SESAME



WHEAT GLUTEN



HONEY



SHELLFISH



SUGAR



LACTOSE



BEEF



ALCOHOL



SOYBEAN

MEVSİM MENÜLERİ | SEASONAL MENUS



KASIM ŞUBAT AYLARINDA SERVİS EDİLİR.
SERVED IN NOVEMBER AND FEBRUARY

SOĞAN KEBABI
ONION KEBAB

600 kcal

₺1750



EGG



SESAME



WHEAT GLUTEN



HONEY



SHELLFISH



SUGAR



LACTOSE



BEEF



ALCOHOL



SOYBEAN

İLK BAHAR – YAZ
FIRST SPRING – SUMMER



GAZİANTEP KEME (YERLİ TRÜF MANTARI) KEBABI
GAZİANTEP KEME (LOCAL TRUFFLE) KEBAB

620 kcal
₺ 1750 (250gr)

NİSAN – HAZİRAN ARASI SERVİS EDİLİR-
SERVED FROM APRIL TO JUNE



ZEYTİNYAĞLI TAZE ENGİNAR
FRESH ARTICHOKE WITH OLIVE OIL

190 kcal
₺ 360

MART-MAYIS AYLARINDA SERVİS EDİLİR
SERVED IN MARCH-MAY



YENİ DÜNYA MEYVESİ (MALTA ERİĞİ) KEBABI
NEW WORLD FRUIT (MALTESE PLUM) KEBAB

660 kcal
₺ 1650 (250gr)

NİSAN – HAZİRAN ARASI SERVİS EDİLİR
SERVED FROM APRIL TO JUNE



ZEYTİNYAĞLI TAZE FASULYE
GREEN BEANS WITH OLIVE OIL

170 kcal
₺ 360

HAZİRAN-AĞUSTOS ARASI SERVİS EDİLİR
SERVED BETWEEN JUNE AND AUGUST



DOMATES KEBABI
TOMATO KEBAP

750 kcal

₺ 1550

HAZİRAN EYLÜL AYLARI TAVSİYE EDİLİR.
JUNE AND SEPTEMBER MONTHS ARE RECOMMENDED



PATLICAN KEBABI | EGGPLANT KEBAP

BİRECİK PATLICAN TEMMUZ-KASIM AYLARINDA SERVİS EDİLİR BİRECİK
EGGPLANT IS SERVED IN JULY-NOVEMBER

680 kcal

₺ 1380 (200gr)

SONBAHAR-KIŞ
AUTUMN-WINTER



ŞİVEYDİZ ÇORBASI (ET NOHUT TAZE SARIMSAK)
ŞİVEYDİZ SOUP (MEAT, CHICKPEAS, FRESH GARLIC)

380 kcal

₺ 420



KASIM-ŞUBAT ARASI SERVİS EDİLİR
SERVED FROM NOVEMBER TO FEBRUARY

ZEYTİNYAĞLI TAZE KEREVİZ
FRESH CELERY WITH OLIVE OIL

200 kcal 

₺360



EGG



SESAME



WHEAT GLUTEN



HONEY



SHELLFISH



SUGAR



LACTOSE



BEEF



ALCOHOL



SOYBEAN



GALEYAN

ANADOLU'NUN KADİM LEZZET MİRASI

Anadolu mutfağı, binlerce yıllık medeniyetlerin izlerini taşıyan; bereketli toprakların, iklimin ve kültürel çeşitliliğin şekillendirdiği köklü bir lezzet mirasıdır. Galeyan, bu kadim mirası modern yorumlarla buluşturarak misafirlerine özel bir gastronomi deneyimi sunar.

ANCIENT CULINARY HERITAGE OF ANATOLIA

Anatolian cuisine is a deep-rooted culinary heritage shaped by thousands of years of civilizations, fertile lands, climate, and cultural diversity. Galeyan brings this ancient legacy together with modern interpretations to offer guests a distinctive gastronomic experience.

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Fatih/ İstanbul

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Tüm fiyatlarımız TL olup KDV dahildir.

All prices are in TL and include VAT.

10.07.2026 tarihinde menümüz güncellenmiştir.

Our menu was updated on 10.07.2026

Herhangi bir alerji veya gıda hassasiyetiniz var ise, ihtiyaçlarınızı karşılayabilmemiz için lütfen bizimle paylaşınız.

Please advise us of any special dietary requirements and/or allergies so we may personally cater your needs.

BİRA / BEER

Efes 50 cl.	390 ₺
Efes 33 cl.	290 ₺
Efes Light 33 cl.	290 ₺
Bomonti 50 cl.	560 ₺
Miller	495 ₺
Corona	700 ₺
Peja Alkolsüz Bira	330 ₺



RAKI

	Single _{5cl}	Double _{10cl}	35 cl.	70 cl.
Yeni Raki	380 ₺	750 ₺	3.250 ₺	6.200 ₺
Tekirdağ Rakısı	—	—	1.940 ₺	3.770 ₺
Beylerbeyi	510 ₺	980 ₺	4.650 ₺	8.400 ₺
Tekirdağ Altın Seri	—	—	4.250 ₺	7.950 ₺

VİSKİ / WHISKY

Dimple 15 Years	900 ₺
Chivas Regal 12 Years	900 ₺
Jack Daniel's	900 ₺
Glennfiddich	900 ₺
Johnnie Walker Red Label	750 ₺
Johnnie Walker Black Label	850 ₺
Jameson	850 ₺
J&B	850 ₺



ROM / RUM

Bacardi	470 ₺
Captain Morgan	620 ₺
Olmega	620 ₺
Imported Cognacs VSOP	470 ₺
Campari	620 ₺
Martini Dry, Bianco, Rosso	620 ₺



SOĞUK İÇECEKLER / SOFT DRINKS

Coca Cola (33cl)	210 ₺
Fanta (33cl)	210 ₺
Sprite (33cl)	210 ₺
Ayran (30cl)	180 ₺
Fruit Juices (30cl)	210 ₺
Fresh Orange (30cl)	390 ₺
Water Large (75cl)	210 ₺
Sparkling Water Small (20cl)	190 ₺
Sparkling Water Large (20cl)	360 ₺
Tonic Water (25cl)	350 ₺
Lemonade (30cl)	330 ₺



S. Pellegrino Large (75cl)	490 ₺
KVASS (Fermented Beets) (33cl)	340 ₺
Kombucha / Probiotic Drinks (33cl)	460 ₺
Apple Pie,Ginger,Jasmine,Plain,Peach Rose,Lime Mint,Pineapple Hibiscus,Lavander	

DiĞER / MISC

Baileys (5cl)	660 ₺
Aperol Sprize (5cl)	1.100 ₺
Cointreau (5cl)	650 ₺
Archers (5cl)	660 ₺
Safari (5cl)	660 ₺
Disaronno Amaretto (5cl)	660 ₺
Drambuie (5cl)	660 ₺



VOTKA / VODKA

Stolichnaya (5cl)	650 ₺
Moskovskaya (5cl)	650 ₺
Absolut (5cl)	800 ₺
Smirnoff (5cl)	650 ₺
Finlandia (5cl)	650 ₺



CİN / GIN

Gordon's Dry Gin (5cl)	650 ₺
Beefeater (5cl)	650 ₺

KOKTEYLLER / COCTAILS

Mojito	850 ₺
Rom, Fresh Mint , Fresh Lime, Brown Sugar, Soda Water	
Margarita	850 ₺
Tequila, Cointreau, Lemon Juice	
Long Island Ice Tea	850 ₺
Rom, Gin, Vodka, Cointreau, Tequila, Lemon Juice, Coke	
Pina Colada	850 ₺
Rom, Pineapple Juice, Batıda De Coco, Coconut Syrup	
Sex On The Beach	850 ₺
Vodka, Archers, Cointreau, Grenadine	
Tequila Sunrise	850 ₺
Tequila, French Orange Juice, Grenadine Tequila, Zumo de Naranja, Grenadina	
Cosmopolitan	900 ₺
Vodka, Orange, Liqueer, Cherry Juice, Lima Juice Vodka, Zuma de Naranja, Licor, Zumo de Cereza, Zumo de Lima	
Sura Coctail	850 ₺
Tequila, Orange Juice, Grenadine, Blue Curaçao Tequila, Zumo de Naranja, Grenadina	

KIRMIZI ŞARAP / RED WINE

House Wine Glass (15cl)	470 ₺
Vinkara Öküzgözü Glass (15cl)	400 ₺ 400

House Wine Kırmızı 75 cl. 2500 ₺
Quatro is the best - seling red wine of Turkey
it is Ruby red, Reather Bulky, Light - Bodied,
Broad and Freshing

Vinkara Öküzgözü 75 cl. 2450 ₺
A dry red wine made from " Öküzgözü - Boğazkere "
grapes indigenous to Anatolia with cherry and
damson flavor, long taste, full bodied and mild tannins.

Vinkara Kalecik Karası 75 cl. 2850 ₺
Kalecik Karası is a "monocepage" wine developed
after long research into the viniculture and
vinification of this grape.

Vinkara Syrah 75 cl. 2950 ₺
Grape Shiraz - Dry Red Wine - On the nose with
flavours of spices, wild strawberries and blackberries
and cacao on the palate it is structured, tannic, acidic,
characterised well bodied abd with a long finished.
Suitible with venison, kebabs, meatballs, lamb, chops
and roasted lamb.

Vinkara Merlot 75 cl. 2950 ₺
Region: Denizli
Features: On the nose it is felt with green pepper,
dark chocolate, red abd blach fruit flavours, it is
structured but round, long lasting wine with acidic
and mildly sour intensity.

Vinkara Boğazkere 75 cl. 2950 ₺
Region: Ankara - Kalecik - Diyarbakır / Dry Red Wine
Produced with Boğazkere grapes native to Anatolia
with cherry, tobacco and wild berries aromas, spicy
and acrid tannins with a long finish. Perfectly matches
with red meats, meat and cheese sauced pasta, deli
products and aged chesee.

Vinkara Cabarnet Sauvignon 75 cl. 3550 ₺
Kalecik - Ankara and Güney Denizli vineyards -
Dry Red - wine a strong full bodied tannic Dry
Red wine with red wild berries and spice aromas.
Grilled, steamed and casserole fish dishes, cold
appetizers, salads, pasta with meat or seafood.

Mahzen Reserve 75 cl. 6900 ₺
Cabernet Sauvignon - Merlot Syrah. Our blend wine
was aged for 14 months in chateau - style 225 liter
French Bordeaux barrels and then further aged at
out wine caves after bottling. From the Cabarnet
Sauvignon and Merlot grapes , green pepper,
blackberry, black mulberry, raspberry, dried plums
and dried sour cherries aromas; and from the Syrah
grapes, the aromas of spices as well as vanilla, toasted
bread, coffee and slight oaky naunces attanied during
the ageing process in the barrels are also noticeable
in this full - bodied, rich, very dark wine with tannins.



BEYAZ ŞARAP / WHITE WINE

House Wine Glass (15cl)	490 ₺
Vinkara Rose Wine Glass (15cl)	490 ₺
Vinkara Narince Glass (15cl)	580 ₺
Sparkling Wine Glass (15cl)	1700 ₺



House Wine 75 cl. 2500 ₺
Grape Emir, Sultana - Region blend of four
different grapes from Anatolia Features:
Dry White Wine

Vinkara Demi Sec 75 cl. 2600 ₺
Grape Bornova Misketi - Region İzmir Bornova
Features: Dry white wine - bright lemon, Elegant,
lively, round and well balanced Food Pairings:
Perfectly matches with salmon Caspaccioi roasted
duck with orange, sweet and sour chicken, shellfishes
and fish

Vinkara Sauvignon Blanc 75 cl. 3200 ₺
Dry white wine - A smooth and highly acidic dry
white wine with tropical fruit aromas, intense green
apple aromas and smoky aromas due to fermentation
in oak barrel Grilled steamed and casserole fish dishes,
cold appetizers, salads, pasta with white mesat or seafood,
with white meat seafood

Vinkara Narince 75 cl. 2900 ₺
Features Dry white wine - Kav (special reserve)
Narince is made from the Narince varietal, one of the
most invaluable, indegenous aromatic varieties of
Central Anatolia. Kav Narince, with is fruity structure,
invokes the aromas of bay-tree, lemon and pine
Food pairings: Grilled, roasted white meat, with tomato
or creamy sauces, fish casserole, grilled, fried, steamed,
sauced fish dishes, pasta with seafood, creamy sauces

Vinkara Chardonnay 75 cl. 3550 ₺
Garipçe Narince Region Yeşil Irmak River - Northern
Turkey Featured: Dry white wine - Bright goldish yellow.
Linden, white flowers, citrus fruits. Lively, well balanced,
rich flavoured and long. Food Pairings: Perfectly matches
with sheshells, octopus salad, fried calamari, grilled chicken
and fish and lightly sauced pasta and fresh cheeses.

Vinkara Hasandede 4500 ₺
A dry white wine made from Hasandede grapes
has a brilliant straw yellow color with golden reflections.
It has notes of mint, laurel, linden, quince, lemon leaves.
It has grapefruit and green apple aromas with fresh and
harmonic palate.

KÖPÜKLÜ ŞAMPANYA / SPARKLING WINE&ROSE

Sparkling Wine Rose 75 cl.	9000 ₺
Sparkling Wine White 75 cl.	9000 ₺

Yaşasın, is the first naturel sparkling wine produced
in Turkey using the " Traditional Method "
(Methode Traditionelle) a commonly preffered method
for the production of top quality sparkling wines wordwide.
Yaşasın was produced with Kalecik Karası grapes harvasted
at Vinkara's vineyards in the Kalecik region and processed
as a white wine (blanc de noirs).

PEMBE ŞARAP / ROSE WINE

Vinkara Rose Wine Kalecik Karası 75 cl. 3150 ₺
A rose wine, made from " Kalecik Karası " grapes
indigenous to Anatolia. Imbued with hints of red
forest fruits and floral aromas; this wine is full- bodied
and has a strong acidity.

KIRMIZI ŞARAP / RED WINE



SELECTION Öküzgözü - Boğazkere 2018

5700 ₺

Selection Öküzgözü-Boğazkere is first produced in honor of the 60th anniversary of Kavaklıdere Wines in 1987. It combines the richness and the elegance of Öküzgözü with the full-body of Boğazkere. Since then Selection brand has been considered as the rising value of Anatolian wine production. An attentive vinification method is applied to Öküzgözü and Boğazkere grapes selected carefully from the best vineyards of Elazığ and Diyarbakır, to reveal the characters of the grapes. Selection Öküzgözü-Boğazkere 2018, matured in French oak barrels for 10 months, is a full bodied and complex red wine with strong and ripe tannins and a good potential to age further.

Food Pairings

It perfectly with spicy sauced red meat dishes, T-bone steak, spaghetti Carbonara and hard yellow cheeses



Cotes d'Avanos Tempranillo - 2020

5950 ₺

Côtes d'Avanos Tempranillo 2020 is the first red wine from Cappadocia-Côtes d'Avanos Vineyards. The vineyards, which are white in color and have a tuff and calcareous soil structure formed by the fragmentation of volcanic rocks, are located at an altitude of 1070 m. The high temperature difference between day and night allows the wine to retain its freshness. Tempranillo grapes, grown with low yields (30 hl/ha) and harvested by hand in the early morning hours, are processed into wine with the gravity system in Kavaklıdere Cappadocia cellar, where Château-style production is realized. Aged for 13 months in French oak barrels, Côtes d'Avanos Tempranillo 2020 is a powerful terroir wine.

Food Pairings

It perfectly matches with spicy sauced red meat, game and smoked strong cheese



PENDORE Syrah - 2019

5700 ₺

Pendore vineyards are located near the town Kemaliye in the Aegean Region. The name Pendore comes from the Latin "pence horyos", which means "five villages", where the Lydians anciently lived. Pendore Syrah 2018 is produced from Syrah grapes grown 250 m above sea level where the soil is composed of clay and limestone. The vineyard is located in a special micro-climate where continental and Mediterranean climates meet. Grown with low yield (35 hl/ ha) and harvested by hand at optimum maturity, the grapes are processed with gravity system (transfer of grapes by gravity, without any pumping equipment, thus causing no bruises). Pendore Syrah 2018, matured in French oak barrels for 11 months, significantly reflects its terroir with its full-body, ripe tannins, deepness and persistency. This premium wine, produced in limited quantity with numerated bottles

Food Pairings

It perfectly matches with grilled red meat, spicy sauced red meat and game, casseroles and hard cheeses like Kars gruyere, gouda and emmentaler



PRESTIGE ÖKÜZGÖZÜ

5700 ₺

Öküzgözü, one of the indigenous and prestigious wine grape variety used for Anatolian wine making tradition for centuries. It is now on its well deserved place after being produced as a varietal wine by Kavaklıdere. Prestige Öküzgözü 2019 harvest produced from carefully selected grapes of Elazığ vineyards, matured in French oak barrels of 500- 225 liters for 10 months

Food Match

It matches well with grilled lamb chops, stewed meat, deli meat and strong yellow cheeses.



CHATEAU CLAUD - BELLEVUE 2016

5750 ₺

Öküzgözü, one of the indigenous and prestigious wine grape variety used for Anatolian wine making tradition for centuries. It is now on its well deserved place after being produced as a varietal wine by Kavaklıdere. Prestige Öküzgözü 2019 harvest produced from carefully selected grapes of Elazığ vineyards, matured in French oak barrels of 500- 225 liters for 10 months

Food Pairing

Grilled steak, pastas with tomato sauces, grilled vegetables, veggie wraps and strong cheeses

KIRMIZI ŞARAP / RED WINE



CHATEAU LA CROIX LARTIGUE - Vintage 2016

5650 ₺

Cheateau La Croix Lartigue is produced from Merlot and Cabernet Franc grapes with an average age of 40 years with a clay-calcareous and clay-gravelly soil structure. The grapes grown with low yields in the vineyards were harvested by hand at the ripest time and processed without any equipment such as a pump. Cheateau La Croix Lartigue is a deep terrior wine with complex aromas and powerful tannins.

Food Pairings

It is perfectly with lamb meat, meat dishes with sauce and aged cheeses.



La Folie - 2016

4700 ₺

La folie is produced from average young Merlot grapes with a clay-calcareous soil structure. The grapes grown in the vineyards with low yields were harvested by hand at the ripest time and proceeded without any pump or similar tools. La Foilie is Bordeaux wine that will accompany any time of the day, lively with its aroma persistence, striking and fresh with its flavour.

Food Pairings

It perfectly matches with spicy sauced red meat, game and smoked strong cheese

BEYAZ ŞARAP / WHITE WINE



KAVAKLIDERE MİSKET - 2021

5950 ₺

A different taste of Bornova Misketi, with touch of Pendore terroir: Kavaklıdere Misket... Bornova Misketi grapes, grown in Pendore Vineyard where the micro-viticultural principles take place, are harvested by hand at night to preserve the rich aroma characteristic of the variety. All the plots, recieved by gravity system in the cellar nearby, are processed seperately and only the best ones within are selected for this unique wine. A complementary bottle and label are choosen to reflect the expressive aromatic profile and the elegance of Kavaklıdere Misket 2020, with re atively cold and rainy conditions, enriches the charming character, and offers you such a flower field to be discovered, followed by bergamot, basil, White flower notes like daisies and an elegant palate with a remarkable consistency.

Food Pairings

It perfectly matches with appetizers and also salmon carpaccio, roasted duck with orange, sweet and sour chicken, shellfish and sushi during your special moments.



SELECTION EMİR NARİNCE- EMİR 2019

5450 ₺

Selection Narince-Emir is first produced in honor of the 60th anniversary of Kavaklıdere Wines in 1988. It is a blend wine which reveals the strong and rich character of the grape varieties "Narince" and "Emir". The grapes "Narince" and "Emir", selected from the best vineyards of Tokat and Cappadocia, is vinified in a way respecting the characters. This elegant, crispy and structured wine matured in French oak barrels for 11 months is a well-balanced and creamy wine with rich flavors, and has a potential to be aged further in bottle.

Food Pairings

It perfectly matches with grilled and steamed fishes, grilled and white sauced chickens, sea food and cheese sauced pastas



UMURBEY Sauvignon Blanc

5100 ₺

Bright clear yellow color, lemon, pineapple and melon on the nose. Fresh, crisp, elegant, fruity and long on the palate.

Food Pairings

Pairs perfectly with goat cheese, grilled shrimp, shrimp casserole, salmon, pickled bonito, calamari, sushi, sashimi, seafood pasta and pizza, beef carpaccio with arugula and parmesan, sweet and sour chicken.