



Efendy (efendi) literally means “Gentleman” in old Turkish. It is commonly used to describe people with traditional upbringing adopting modern views. No other name represents our style of cuisine better. Traditional Turkish recipes - accumulated from and have influenced many cultures over the last five centuries - with a contemporary touch, using the best of Sydney’s produce.

Our style is also reflected in contemporary design and fit-out in a traditional, old Victorian Mansion housing the ground level dining room, a leafy courtyard, upstairs casual meze bar and private dining rooms.

You can enjoy cocktails with a Turkish touch, aperitifs, digestives, cigars and a variety of boutique European and Australian wines by the glass before or after your dinner at the lower floor Mey bar.

We welcome business and social groups who wish to conduct functions in private rooms from 10 to 100. Providing elegant rooms and surrounds for a wedding, birthday or other special occasions, Efendy is able to tailor a dining and venue experience to suit you.

But for now enjoy our hospitality and *AFIYET OLSUN* (enjoy your meal).

Our dinner menu is created to combine sharing daily changing meze dishes with variety of main meals from our rich cuisine representing different regions of the country.

Four daily mezes followed by the main of your choice (minimum two people)	\$42
Main meal only	\$30

MEZE JOURNEY

Mezes are small dishes served before main meal and include cold and hot appetizers to accompany drink of your choice.

Inspired from meyhanes (*local eateries/pubs*) of Istanbul, we design ten different varieties daily for a journey to one of the oldest and most vibrant capitals of the world

Please choose any 4 items from the daily selection below

(minimum 2 persons)
25-05-09 (changes daily)

Kadayifli Karides

Shredded pastry rolled king prawns on walnut and capsicum dip

Pastirma

Sun-dried, spice cured beef backstrap rolled over asparagus

Patlican Salata (v)

Smoked baby eggplant, capsicum, pomegranate

Mucver (v)

Zucchini puffs on garlic mint yoghurt

Hellim (v)

Pan-fried haloumi cheese with lemon

Hamsi

Panfried Black Sea sardines on tomato ezme

Bildircin

Chargrilled quail kulbasti

Ordek Gozleme

Shredded duck and feta rolled thin yufka dough

MAINS

PILIC

Central Anatolian

Corn-fed chicken breast, grilled summer vegetables, haloumi
chemen marinade

BODRUM KEBABI

Modern Aegean

Char-grilled veal medallions, garlic yoghurt,
tirit, burnt chili butter

EFENDY BEGENDI

Ottoman palace

'*Yahni*' beef cheek, smoked eggplant puree,
green olives, cured cabbage

ELBASAN TAVA

South Eastern Anatolian

Braised shoulder of lamb, burnt yoghurt/
sucuklu bulgur pilav/ *isot*, tomato and onion salad

KUZU KUZU

Cukurova

Char-grilled lamb backstrap, lamb neck *tandır*,
warm humus and crisp *pastırma*

IMAM BAYILDI (V)

Istanbul

Eggplant stuffed with sautéed vegetables, bella rosa capsicum,
herbed white cheese

RAKILI KARIDES

Aegean

Grilled king prawns, *raki* herb cream, rice pilav

ASMADA BALIK

Mediterranean

Baked hiramasa kingfish, vine leaves, beetroot puree, pomegranate reduction

Pide bread

Homemade humus with Ayvalik extra virgin olive oil

2.5 per person

SIDES 8

Efendy salata Rocket, feta cheese, dried brown Turkey figs and walnuts

Mevsim salata Crisp lettuce, tomato, cucumber, carrot and beetroot, house dressing

Taze Fasulye Olive oil braised green beans, tomato sauce

Bulgur Pilavi Cracked wheat pilaf with vegetables

Begendi Smokey eggplant puree with *kashar* cheese

GLOSSARY

Bulgur- Cracked durum wheat

Chemen – Paste prepared with crushed cumin, fenugreek, garlic and hot paprika

Ezme - Spicy tomato salad, a relish served with grilled or barbecued meat

Isot - Dried Turkish pepper of the type capsicum annum cultivated in Urfa region

Kashar - Medium-hard pale yellow sheep cheese

Muhlama - Black sea regional dish with spinach, flour, egg and kashar cheese

Pastirma – Air-dried, spice cured beef backstrap

Pilaki – Cooking with onion, garlic, carrot, potato, tomato, sugar, and olive oil

Raki - National drink of Turkey, anise flavored aperitif produced by distilling sumac grapes in traditional copper tanks

Salep - Flour made from grinding the dried tubers of wild orchid

Sucuk - Spicy Turkish beef and lamb sausage

Tandir - Claypot oven used to trap heat and bake, smoke or steam food

Tarator - Walnut and garlic cured yoghurt, ideal with fried seafood

Tirit - Turkish bread croutons soaked in beef and vegetable jus

Yahni - Traditional claypot stew of meat or vegetables on onion, tomatoes and olive oil

Yufka - Thin flat bread made from wheat flour

REGIONS OF PRODUCE

Ayvalik (Olive oil) Quality cold pressed olive oil producing tourist town in Northern Aegean region of Turkey

Edremit (Olives) All our olives are imported from small Aegean town of Edremit

Gaziantep (Baklava, pistachio) City where the best quality baklava is made in Turkey using special pistachio of the region

Istanbul (Turkish coffee, herbal teas) Turkish coffee is imported from Kurukahveci Mehmet Efendi in Spice Bazaar and herbal teas from dogadan and Arifoglu

Malatya (Dried figs, dried apricot) Dried fruit capital of the world located in Central Anatolia

Urfa (Isot, pepper paste) South Eastern city famous for dried chilli variations

Sinop (Hamsi) Black Seas most popular produce from the sea is imported snap frozen