

## ABOUT US

The restaurant is named after one of the seven regions in Turkiye. The Marmara region covers the area surrounding the sea of Marmara, includes the entire European part of Turkiye as well as the north west of the Anatolian plain. It is essentially the gateway between Europe and Asia. The region is home to cities such as Istanbul, Bursa, Çanakkale and Gelibolu (Gallipoli). Istanbul, the most densely populated city in Turkiye, was the former capital of three successive empires: Roman, Byzantine and the Ottoman. The region is also famous for it's Iskender Kebab which originated in Bursa.

Marmara Restaurant was established in 1980 and has been a family tradition ever since. We take pride in the fact that our restaurant is one of the oldest surviving restaurants in Australia. Marmara, with it's warm family appeal, has made a humble reputation among people with a taste for genuine, traditional flavours.

Over the years, attempts have been made to replicate our success, however our unique time-honoured style and devotion to quality has ensured our place as the original. We would like to take this opportunity to THANK YOU, our loyal customer who has made Marmara the success that it is.

**"AFİYET OLSUN"  
"ENJOY YOUR MEAL"**

"Great food, Excellent service and Value for money"  
30 Years of Locals

"Döners were never meant to be this good"  
AWARDED ★★★★★  
Ralph Magazine

"The Windsor end of Chapel Street holds a Turkish treasure"  
Cheap Eats Guide

"Marmara has been around for a quarter of a century"  
The Age Newspaper

Fully Licensed  
BYO (wine only) corkage \$6.50 per bottle  
All cards welcome, One bill per table

## WINES FROM TURKEY

Anatolian region of Turkey which goes all the back to the Neolithic period (10,200 - 4,500 BC) is where grapes were first discovered and the earliest vineyards & wineries are found in the surrounding regions.

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### White Wines

**KAVAK - 2014** KAVAKLIDERE ANATOLIA, TURKEY \$9 \$40  
(if you enjoy Sauvignon Blanc)

Kavak is a young and fruity white wine produced from various Anatolian white grapes. This lively and fresh wine is well balanced with rich citrus and white fruit aromas.

**ÇANKAYA - 2014** KAVAKLIDERE CAPPODOCIA, TURKEY \$10 \$45  
(if you enjoy Pinot Grigio)

Çankaya, the favourite white wine of Turkey, is produced from Emir & Narince grapes carefully selected from Anatolian vineyards. It's elegant, rich with floral notes and stone fruit as well as tropical notes like pineapple.

### Red Wines

**DIKMEN - 2014** KAVAKLIDERE ANATOLIA, TURKEY \$9 \$40  
(if you enjoy Merlot)

Dikmen is a fruity and soft red blend wine produced from various Anatolian red grapes. A distinctive red wine with its rich red fruit aromas very well balanced with its ripe tannins.

**KALECIK KARASI - 2014** VINKARA ANKARA, TURKEY \$13 \$60  
(if you enjoy Pinot Noir)

A dry red wine, made from Kalecik Karasi grapes indigenous to Anatolia. Imbued with hints of sour cherry, raspberry and red currant. Smooth, subtle, fruity, elegant with a long finish.

**ÖKÜZGÖZÜ - 2013** VINKARA ANKARA, TURKEY \$70  
(if you enjoy Bordeaux Reds)

This Öküzgözü has intense ruby colour with bright purple and ruby reflections. The nose has notes of red fruits, cherry, nutmeg, tea and strawberry jam. The wine is soft and pleasant to drink with full and well-balanced tannins and has a long finish.

## WINE LIST

<u>Name</u>	<u>Variety</u>	<u>Region</u>	<u>Bottle</u>	<u>Glass</u>
<b>Sparkling</b>				
Il Posto	Prosecco	Gattinara, ITALY	\$42.0	\$9.5
Handpicked	Prosecco	Italy	\$45.0	
Beachwood	Cuvee Brut	Marlborough, NZ	\$38.0	
Moet & Chandon	Champagne	France	\$100.0	
<b>White</b>				
House White	Pls Ask our Staff		\$35.0	\$8.0
Miritu Bay	Sauvignon Blanc	Marlborough, NZ	\$36.0	\$8.0
Waihopai	Sauvignon Blanc	Marlborough, NZ	\$43.0	\$9.5
Duck Hunter	Pinot Gris	Marlborough, NZ	\$50.0	\$12.0
Nine Red Ducks	Pinot Grigio	King Valley, VIC	\$55.0	\$13.0
Off-Road	Chardonnay	Mornington Peninsula, VIC	\$41.0	\$9.5
Fratin Brothers	Chardonnay	Grampians, VIC	\$41.0	\$9.5
De Alto	Bianco	Doca Baja, SPAIN	\$45.0	\$10.0
Dukes Vineyard	Riesling	Porongurup, WA	\$42.0	\$9.5
Frenchmans Cap	Riesling	Coal Valley, TAS	\$45.0	\$10.0
<b>Rose</b>				
Black Label	Grenache Rose	Clare Valley, SA	\$42.0	
<b>Moscato</b>				
Seahorse Bay	Moscato	Sth East Australia	\$35.0	\$8.0
<b>Port Wine</b>				
Penfolds Club Reserve	Tawny Port	South Australia		\$8.0
<b>Red</b>				
House Red	Pls Ask our Staff		\$35.0	\$8.0
Beachwood	Shiraz	Padthaway SA	\$35.0	\$8.0
Mr Smith	Shiraz	McLaren Vale, SA	\$50.0	\$12.0
Shaw Vineyards	Cab / Merlot	Murrumbateman, ACT	\$45.0	\$10.0
Alamos	Malbec	Mendoza, Argentina	\$44.0	\$9.5
Little Black Stone	Pinot Noir	Marlborough, NZ	\$50.0	\$12.0
Frenchmans Cap	Pinot Noir	Frecinyet, TAS	\$45.0	\$10.0
De Alto	Tempranillo Rioja	Rioja Baja, SPAIN	\$48.0	\$11.0
Black Label	Cabernet Sauvignon	Clare Valley, SA	\$46.0	\$11.0
Shaw Vineyards	Cabernet Sauvignon	Murrumbateman, ACT	\$40.0	\$9.0
Coates	Organic Syrah	McLaren Vale, SA	\$60.0	\$15.0
Pepper Jack	Cab Sauv	Barossa, SA	\$48.0	
Pear Tree	Pinot Noir	Marlborough, NZ	\$55.0	
Brokenwood	Pinot Noir	Beechworth, VIC	\$60.0	
Wynns	Cab Shiraz Merlot	Coonawarra, SA	\$55.0	
19 Crimes	Shiraz	Durif, VIC	\$56.0	
Kyneton Ridge	Shiraz	Heathcote, VIC	\$58.0	
Chandon	Shiraz	Heathcote, VIC	\$50.0	
Tatachilla	Merlot	McLaren Vale, SA	\$62.0	
Penfolds bin389	Cab Shiraz	SA	\$130.0	
St Hugo (Gramp & Sons)	Grenache Shiraz Mataro	Barossa, SA	\$120.0	

## COCKTAIL LIST

### **Margarita**

Shaken or Frozen Tequila, Cointreau, Lemon, Juice,  
Strawberry / Vodka available.

\$12

### **Black Russian**

Vodka, Kahlua, Cola.

\$12

### **Champagne**

Sugar Cube, Bitters, Brandy, Champagne, Grenadine.

\$12

### **Cosmopolitan**

Vodka, Triple Sec and Cranberry Juice

\$12

### **Fruit Tingle**

Blue curacao, Vodka, Grenadine, Lemonade

\$12

### **Japanese Slipper**

Midori, Cointreau, Lemon Juice

\$12

### **Espresso Martini**

Kahlua and Vodka Shaken with a fresh shot of  
Espresso

\$12

### **Toblerone**

Kahlua, Baileys, Frangelico in a chocolate  
Lined glass

\$15

### **Mojito**

White Rum, Sugar, Lime Juice, Sparkling water,  
Fresh Mint

\$12

### **Red Corvette**

Frangelico, Midori, Strawberries and ice

\$12

### **Seduction**

Midori, Vodka, Cointreau, Lemon Juice,  
Lemonade, Blue Curacao

\$15

### **Strawberry Daiquiri**

Bacardi, Strawberry Liqueur, Fresh Strawberries

\$12

### **Tequila Sunrise**

Tequila, Orange Juice, Grenadine

\$12





## BEERS

### Local Beer

Mountain Goat	Organic Steam ale	\$10.0
Hawthorn Brewing Co	Pilsener	\$11.0
Doss Blockos	Pale Lager	\$11.0
Little Creatures	Pale Ale	\$13.5
Carlton Draught	Draught	\$7.5
VB	Lager	\$7.5
Crown Lager	Lager	\$8.0
James Boags Light	Light	\$6.5

### Imported Beer

EFES	Turkey	Pilsener	\$9.0
Asahi	Japan	Super Dry Lager	\$9.0
Heineken	Holland	Pale Lager	\$9.0
Peroni	Italy	Premium Lager	\$9.0
Peroni Red	Italy	Pale Lager	\$9.0
Corona	Mexico	Pale Lager	\$9.0

### Cider

Endless Apple	\$10.0
Endless Pear	\$10.0

## SPIRITS

### Raki

Yeni Raki	\$8.5
Efe Green	\$10.0
Sari Zeybek	\$12.0
Tekirdag Blue	\$10.0
Tekirdag Gold	\$12.0

### Vodka

Smirnoff	\$8.5
Absolut	\$9.5
Grey Goose	\$10.5
Tag No 5	\$9.5

### Gin

Gordon's	\$8.5
Bombay	\$10.0

### Whiskey & Cognac

Johnny Red	\$8.5
Johnny Black	\$10.0
Chivas Regal	\$10.0
Canadian Club	\$8.5
Royal Salute	\$35.0
The Yamazaki (Sngl Mlt 12yrs)	\$22.5
Jim Beam	\$8.5
Wild Turkey	\$10.0
Jack Daniels	\$10.0
Dimple	\$15.0
Glenlivet	\$10.0
Jamesons	\$9.5
Southern Comfort	\$8.5
Hennessy VSOP	\$17.0
St Remy Brandy	\$8.5

### Other Spirits

Sierra Tequila	\$10.0
Sambuca	\$7.5
Sambuca Black	\$7.5
Jagermeister Spice	\$10.0
Jagermeister	\$10.0
Bacardi Rum	\$9.5
Sailor Jerry Spiced Rum	\$9.5

### Liquors

Baileys	\$6.5
Kahlua	\$6.5
Amaretto	\$12.0
Frangelico	\$9.0
Tia Maria	\$6.5
Chambord	\$12.0
Malibu	\$6.5
Campari	\$6.5
Grand Marnier	\$12.0
Midori	\$8.0
Contreau	\$10.0
Other Basics	\$6.5

### Splits

**\$3.5**

## COLD BEVERAGES

Turkish Lemonade (Uludag)	\$4.5	Dry Ginger Ale	\$4.5
Turkish Orange (Uludag)	\$4.5	Indian Tonic Water	\$4.5
Uludag Mineral Water 700ml	\$9.0	Lemon Lime & Bitters	\$5.5
Uludag Mineral Water 250ml	\$4.0	Ginger Beer	\$4.5
Solo	\$4.0	Red Bull	\$5.5
Coke	\$4.0	Cherry Juice	\$4.0
Coke Zero	\$4.0	Apricot Juice	\$4.0
Ayran (Beaten Youghurt)	\$3.5	Peach Juice	\$4.0

## HOT BEVERAGES

### Tea

Chamomile	\$3.5
Turkish Apple Tea	\$3.5
English Breakfast	\$3.5
Earl Grey	\$3.5
Peppermint	\$3.5
Green Tea	\$3.5
Turkish Black Tea	\$3.5

### Coffee

Turkish Coffee	\$4.00
Short Black	\$3.50
Short Macchiato	\$3.50
Long Macchiato	\$3.80
Long Black	\$3.50
Latte	\$4.00
Flat White	\$4.00
Capuccino	\$4.00
Mochaccino	\$4.50
Espresso	\$3.50
Hot Chocolate	\$4.50
Sahlep	\$4.50
Babychino	\$1.00

**minimum 2 People are required to participate in the Banquets,  
portion size is increased with numbers**

## **CLASSIC BANQUET**

### **4 ENTRÈES (DIPS)**

Chickpea, Eggplant, Carrot, Cucumber Served with Hot Turkish Bread

### **3 SIDE DISHES**

Baked Eggplant, Borlotti Beans, Vine Leave Dolma

### **4 MAIN COURSES**

Iskender, Skewered Lamb Fillets, Skewered Chicken Fillets, Lamb Cutlet

### **RICE, BULGUR & SALAD**

### **DESSERT**

Kemalpasha & Turkish Delight

**\$39.5 PP**

## **SPECIAL BANQUET**

### **5 ENTRÈES (DIPS)**

Chickpea, Eggplant, Carrot, Cucumber, Capsicum  
Served with Hot Turkish Bread

### **4 SIDE DISHES**

Baked Eggplant, Fresh Green Beans, Vine Leave Dolma, Spinach & Feta Spring Roll

### **5 MAIN COURSES**

Grilled Calamari, Iskender, Skewered Lamb Fillets, Grilled Prawns, Skewered Chicken Fillets

### **RICE, BULGUR & SALAD**

### **DESSERT**

Kadaif and Turkish Delight

### **HOT BEVERAGE**

Selection of Tea or Coffee

**\$49.5 PP**

## **CONNOISSEUR BANQUET**

**"For expert judges in matters of fine tastes"**

*"Just kick back, relax and leave the rest up to us"*

**\$59.5 PP**

## HOME MADE DIPS

(All served with fresh hot Turkish bread)

### MIXED DIPS

16.5

A Selection of: Chickpea, Eggplant, Carrot & Cucumber Dip

### CHICKPEA DIP - *Humus Ezme*

8.0

Chickpea, tahini, lemon juice, extra virgin olive oil, garlic & seasoning

### EGGPLANT DIP - *Patlıcan (Patlijan) Ezme*

8.0

Roasted eggplant, yoghurt, extra virgin olive oil, garlic & seasoning

### CARROT DIP - *Havuç (Havuch) Ezme*

8.0

Pan-seared caramelized carrots, yoghurt, tahini, extra virgin olive oil, garlic & herbs

### CUCUMBER DIP - *Cacık (Jajik) Ezme*

8.0

Seasoned fresh cucumber & dill, mint, garlic, yoghurt & extra virgin olive oil

### CAPSICUM DIP - *Biber Ezme*

8.0

Seasoned roasted capsicum, chilli, herbed garlic, yoghurt & extra virgin olive oil

### CAVIAR (TARAMA) DIP - *Havyar Ezme*

9.0

Marinated fish roe, bread crumbs, vegetable oil & garlic (not vegetarian)

## SALADS

### GARDEN SALAD - *Çoban Salatası*

9.5

Mixed lettuce, roma tomato, cucumber, carrot, red onion & tossed in our lemon vinaigrette & extra virgin olive oil dressing

### MEDITERRANEAN FETA SALAD - *Akdeniz Peynir Salatası*

12.5

Iceberg lettuce, tomato, cucumber, red onion, Kalamata olives, grated feta cheese, oregano & tossed in our lemon & extra virgin olive oil dressing

### TRADITIONAL RICOTTA SALAD - *Çökelek (Cherkelek) Salatası*

9.0

Tomato Salça (Salcha) sauce, fresh tomato, cucumber, generous red onions, grated feta cheese, sumac, sweet red pepper & finished with our lemon & extra virgin olive oil dressing

### TOMATO AND CRUSHED WALNUT SALAD - *Gavurdağı Salatası*

10.5

Finely chopped juicy tomato, red onion, parsley, rocket leaves and crushed walnuts tossed together in our sweet pomegranate molasses, sumac and olive oil dressing



## SIDE DISHES

<b>CHAR-GRILLED HALLOUMI</b> - <i>Közlenmiş Hellim</i>	13.5
Slices of lightly salted halloumi cheese, char grilled and served on a bed of rocket salad, dressed with crushed walnuts and our sweet pomegranate vinaigrette	
<b>VEGETARIAN FRITTERS</b> (2 PIECES) - <i>Mücver</i>	9.0
Light and delicate vegetarian pancakes whisked together with zucchini, carrot and dill in a home made egg and milk batter then pan fried to perfection	
<b>BAKED EGGPLANT</b> - <i>Fırınlanmış Patlıcan (Patlijan)</i>	8.5
Slices of eggplant seasoned then baked & finished with our tomato & yoghurt sauce	
<b>GREEN BEANS</b> - <i>Yeşil Fasulye</i>	8.0
Baby green beans & carrot cooked to perfection with our tomato salça (salcha) sauce	
<b>BORLOTTI BEANS</b> - <i>Barbunya Pırlaki</i>	7.5
Borlotti beans cooked in our olive oil and salcha sauce with crushed tomatoes, carrot, onions, garlic and celery	
<b>VINE LEAVE DOLMA</b> (4 PIECES) - <i>Yaprak Dolması</i>	7.0
Seasoned rice wrapped with vine leaves & finished with lemon & extra virgin olive oil	
<b>PILAF RICE</b> - <i>Pilav</i>	7.5
Long grain white rice mixed with lightly fried risoni & cooked to perfection	
<b>CRACKED WHEAT RICE</b> - <i>Bulgur</i>	8.0
Cracked wheat loaded with finely diced tomato, red capsicum, onion, touch of tomato paste & fresh herbs	
<b>MIXED PICKLES</b> - <i>Karışık Turşu</i>	7.5
A great garden selection of vegetables: green pepper, carrot, cabbage, tomato & dill prepared in our unique pickle marinade	
<b>SPINACH AND FETA CHEESE SPRING ROLLS</b> (2 PIECES) - <i>Sigara Böreği</i>	7.0
Turkish style spring rolls with traditional feta cheese and baby spinach	
<b>ROASTED RED CAPSICUM</b> (2 PIECES)- <i>Közlenmiş Kırmızı Biber</i>	9.5
Delicacies of roasted red capsicum filled with mascarpone and finished of with olive oil vinaigrette and parsley	
<b>LENTIL SOUP</b> - <i>Mercimek Çorbası</i>	9.5
Freshly made, this Turkish favourite is a blend of carrot, potato and red lentils served with crispy hot Turkish bread and a wedge of lemon	

## SEAFOOD

<b>FISH SOUP</b> - <i>Balık Çorbası</i>	14.5
Cream based velvety and elegant soup made from home made fish stock and blue grenadier	
<b>ADD SEAFOOD</b>	5.5
<b>GRILLED PRAWNS</b> - <i>Karides Izgara</i>	26.0
King Prawns (9) seasoned with lemon pepper, grilled & served on pilaf-rice, finished with a garlic & light cream sauce topped with rocket	
<b>FRESH CALAMARI</b> - <i>Taze Kalamar</i>	14.5 / 22.5
Lightly marinated and grilled calamari served with rocket, lemon & extra virgin olive oil dressing & our yoghurt and garlic sauce	
<b>SEAFOOD CLAYPOT</b> - <i>Deniz Güveç</i>	26.5
Grilled King Prawns, Scallops, Mussels, Calamari, Blue Grenadier cooked in a home-style claypot with carrot, celerey, garlic, red onions, baby spinach, tomato salcha, fresh herbs & pesto finished with grated feta and calamata olives	
<b>FISH CLAYPOT</b> - <i>Balık Güveç</i>	26.5
Fresh Atlantic salmon cooked in a home-style claypot with fresh tomato, carrot, celery, red onions, capsicum, garlic, baby spinach, tomato salcha, fresh herbs & pesto topped with grated feta and calamata olives	

## FROM OUR STONE BASED OVEN - TURKISH PIDES

<b>TURKISH BREAD</b> - <i>Türk Pidesi</i> (Freshly baked on premises daily in our stone based oven)	4.0
<b>TRADITIONAL MINCE PIDÉ</b> - <i>Kıymalı Pide / Lahmacun</i> Lean lamb & beef mince seasoned & mixed with finely diced tomato, red capsicum, onion and finished with a rocket salsa & lemon wedges	16.5
<b>FETA AND EGG PIDÉ</b> - <i>Peynirli Pide</i> Grated Turkish feta and parsley laid on a thin pastry base and topped with a whisked free range egg & baked to golden perfection	16.5
<b>TURKISH PEPPERONI &amp; EGG PIDÉ</b> - <i>Sucuklu Pide</i> Slices of Turkish traditional beef pepperoni laid on a thin pastry base & topped with a whisked free range egg & baked to golden perfection	18.5
<b>SPINACH &amp; FETA PIDÉ</b> - <i>Ispanaklı Pide</i> Baby spinach, Turkish feta cheese & parsley wrapped in thin pastry, baked to golden perfection & lightly glazed with organic butter	17.5
<b>MARGHARITA PIDÉ</b> - <i>Kaşarlı Pide</i> Tomato salcha sauce, mozzarella cheese, fresh basil & oregano	14.5
<b>POTATO PIDÉ</b> - <i>Patatesli Pide</i> Seasoned potatoes and spring onion grated and mixed together with parsley, mint & wrapped in thin pastry, baked to golden perfection and lightly glazed with organic butter	17.5
<b>KOFTA PIDÉ</b> - <i>Köfteli Pide</i> Tomato salcha sauce, herbed Turkish lamb mince, finished with caramelized onions, sumac & yoghurt	19.0
<b>GRILLED VEGETARIAN PIDÉ</b> - <i>Közlenmiş Vejetaryen Pide</i> Tomato salcha sauce, eggplant, red capsicum, kalamata olives & garlic finished with charred halloumi & mozzarella cheese	18.5
<b>CHICKEN PIDÉ</b> - <i>Tavuklu Pide</i> Tomato salcha sauce, charred chicken fillets, mushrooms, garlic & pesto and mozzarella cheese	19.0

## MAIN MEALS

<b>İSKENDER – Tender Lamb off the Spit</b>	22.0
Thin slices of our famous tender lamb from the turning roast (Doner Kebab) enriched with home-made tomato salcha sauce & yoghurt served in a sizzling claypot (Does not come with Salad, Rice or bread underneath, Extra Meat & Sauce Only)	
<b>SKEWERED LAMB FILLETS - Kuzu Şiş</b>	25.5
Skewered spring lamb fillets (4) marinated overnight & char-grilled to give you a tender bite, served with garden salad & bulgur (cracked wheat) rice	
<b>SKEWERED CHICKEN FILLETS - Tavuk Şiş</b>	23.5
Skewered tender breast of free range chicken fillets (4) marinated overnight then char-grilled & served with garden salad & pilaf rice	
<b>KOFTA - Köfte</b>	24.0
Juicy homemade lamb mince, herbed and made into skinless sausages (5) char-grilled & served with garden salad & bulgur (cracked wheat) rice	
<b>LAMB CUTLETS - Kuzu Pirzola</b>	27.0
Succulent spring lamb cutlets (4) trimmed, char-grilled to perfection & served with garden salad & pilaf rice	
<b>MIXED GRILL (SERVES 1) - Karışık Izgara</b>	26.5
An array of Marmara's finest grills including Döner, Skewered Lamb & Chicken Fillets, Köfte, Cutlet & Sucuk all served with garden salad & pilaf rice	
<b>VEGETARIAN PLATTER (SERVES 1) - Karışık Vejeteryan</b>	18.5
An appetising variety of baby green beans, red kidney beans & baked eggplant all abundantly laid out & served with garden salad & bulgur (cracked wheat) rice	
<b>IMAM FAINTED - İmam Bayıldı</b>	19.0
Baby eggplant light pan-seared, topped with finely diced tomato, onion, red capsicum & garlic then finished in the oven & served with garden salad & bulgur rice	
<b>GRILLED SOUJOUK - Sucuk Izgara</b>	21.5
Juicy cubes of Turkish traditional beef pepperoni char-grilled to perfection & served with garden salad & pilaf rice	



## DESSERT

<b>BAKLAVA (Mum's speciality)</b>	9.5
Crushed walnuts wrapped with filo pastry & oven baked, then infused in our traditional syrup and served with a side of vanilla ice cream	
<b>TURKISH DELIGHT - Lokum</b>	6.0
Cubes of original rose Turkish delight covered with icing sugar	
<b>OVEN BAKED RICE PUDDING - Fırın Sütlaç (Soutlach)</b>	9.0
A traditional Turkish style creamy rice pudding finished off in our stone based oven for a unique flavour	
<b>SEMOLINA HALVA WITH ICE CREAM - Dondurmalı İrmik Helvası</b>	10.0
Silky blend of buttery semolina with crunchy pine nuts covering vanilla ice cream	
<b>MASTIC PUDDING - Sakızlı Muhallebi</b>	8.5
A traditional recipe of smooth, creamy milk pudding made from aromatic mastic gum with a light fragrant aroma, sprinkled with ground pistachios	
<b>KADAIF - Sütü Tel Kadayıf</b>	9.5
Oven baked kadayif (fine strings of pastry), soaked in our unique milky honey syrup, topped with crushed walnuts and served with creamy mascarpone	
<b>KEMALPASHA DESSERT - Kemalpaşa Tatlısı</b>	9.0
A tender, juicy dessert consisting of baked cookies made from a special, salt-free cheese, steeped in honey syrup and topped with crushed nuts and creamy mascarpone	