Naya

RESTAURANT

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Welcome to Maya Cappadocia

A fine dining Mediterranean Turkish coastinspired restaurant and bar that takes you on a journey through the vibrant flavors and traditions of the region.

Nestled in the hills of Goreme - Cappadocia ,our unique cave-carved space offers an enchanting setting that takes away you to another world.

At Maya, we draw inspiration from the bountiful produce and culinary heritage of the Mediterranean region, specifically Turkey, Greece, and Italy.

Our Menu showcases the best of vegetarian and olive oil-based delights, celebrating the rich cultural tapestry and diverse range of ingredients found in these coastal lands.

One of the best rated Cappadocia restaurants in Goreme.

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"Bringing together the rich flavors of the Mediterranean with the fresh produce of local farmers, our menu highlights products from various regions of all the Mediterranean and features dishes that blend with Turkish cuisine with small touches from our Chef."

Dried tomatoes SOURDOUGH · Hatay olive oil

STARTERS / BAŞLANGIÇLAR

BRUSCHETTA

Avokado Püresi, Kapari Çiçeği, Sırık Domates, Taze Otlar Mashed Avocado, Capers, Tomatoes, Fresh Herbs

230 TL

ZEYTİNLİ ATOM / CHILLI YOGHURT WITH OLIVE Süzme Yoğurt, Izgara Zeytin, Kuru Domates Condensed Yoghurt, Grilled Olive, Sun Dried Tomatoes

220 TL



TULUM KREMALI HAVUÇ / CARROT WITH TULUM CHEESE CREAM Vişne jeli, Tulum Kreması, Yeşil Yağ Sour Cherry Jelly, Cream of Tulum Cheese, Green Oil 210 TL

ENGINAR TARTAR / ARTICHOKE TARTARE

Çanak Enginar, Çektirme Portakal Suyu, Havuç, Kivi Artichoke, Condensed Orange Juice, Carrot, Kiwi

275 TL

GURME PEYNİR TABAĞI / CHEESE TRAY

Konya Küflüsü, Divle Obruk Peyniri, Kars Gravyer, Kapadokya Mağara Peyniri, İsli Çerkes Peyniri,Erik Marmeladı Konya Blue Cheese, Divle Obruk Cheese, Kars Gruyere, Cappadocia Cave Cheese, Smoked Circassian Cheese, Plum Marmalade

545 TL

+%10 Servis bedeli / +10% Service fee

Naya



HOT STARTERS / ARA SICAKLAR

SUCUK EKMEK HUMUS / SAUSAGE BREAD HUMMUS

Ilık Humus Üzerine Tereyağında Kavrulmuş Sucuk ve Ekmek Sausage and Bread Roasted in Butter on Warm Hummus

290 TL

Sebze Dolgulu Kadayıf / Vegetables Filled Kadayif

Nevşehir Acılısı, Ekşi Yoğurt Fresh Spicy Cauliflower,Green Garlic Oil,Tomato Carpaccio

280 TL

PATATESLI KİBBE / POTATO KIBBEH

Acı Yağ, İsli Yoğurt Chilli Oil, Smoked Yogurt

245 TL

FALAFEL

Tahinli Yoğurt Sos,Turşu,Falafel,Taze Baharatlar Tahini Yoghurt Sauce, Pickles, Falafel, Fresh Spices

270 TL

PATATES TAVA / SKILLET POTATOES

Sarımsaklı Tereyağ, Taze Baharat Garlic Butter, Fresh Herbs

230 TL

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SALADS / SALATALAR

ELMA TURȘULU ROKA SALATASI / APPLE PICKLE ARUGULA SALAD

Elma Turşusu, Karamelize Ceviz, Tulum Peyniri, Kiraz Domates Apple Pickle, Caramelized Walnut, Tulum Cheese, Cherry Tomatoes

230 TL

DI MONZA (Tavuk) / DI MONZA (Chicken)

Akdeniz Yeşillikleri, Salkım Domates, Izgara Tavuk, Parmesan Mediterrenean Greens, Tomatoes, Grilled Chichken, Parmesan Cheese

340 TL

DI MONZA (ET) / DI MONZA (BEEF)

Akdeniz Yeşillikleri, Salkım Domates, Dana Bonfile, Parmesan Mediterrenean Greens, Tomatoes, Grilled Beef, Parmesan Cheese

380 TL

COLESLAW

Beyaz Lahana, Kibrit Havuç, Coleslaw Sos Cabbage, Shredded Carrot, Coleslaw Sauce

210 TL

MACCAN SALATA / MACCAN SALAD

Iceberg, Günkurusu Kayısı, Kabak Çekirdeği, Dimrit Üzüm Pekmezi Iceberg, Dryed Fig, Sun Dried Apricot, Pumpkin Seed, Grape Molasses

315 TL

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MAIN COURSES / ANA YEMEKLER

BALLI HARDALLI KARIDES / HONEY AND MUSTARD SHRIMPS Ballı Hardal, Ananas, Kavun, Yeşil Üzüm Honey Mustard, Pineapple, Melon, Green Grape

840 TL

KÖZDE SEBZE / GRILLED VEGETABLES

Közlenmiş Mevsim Sebzeleri, Yoğurt Kreması, Domates Püresi Grilled Seosonal Vegetables, Creamy Yogurt, Tomatoes Puree

430 TL

DANA KABURGA / BEEF RIBS

Tereyağlı Patates Püresi, Pırasa Külü, Kıl Biber, Kendi sosu Mashed Potatoes with Butter, Crispy Leek, Green Pepper, Own Sauce

1100 TL

TAVUK ORZO / CHICKEN ORZO Gravyer Peynirli Şehriye, Pancar Turşusu, Susamlı Tavuk Orzo with Kars Gruyere, Beetroot Pickle, Sesame Coated Chicken

515 TL

KARNABAHAR STEAK / CAULIFLOWER STEAK (V) Izgara Karnabahar, Köz Sebze Püresi, Tahin Grilled Cauliflower, Root Vegetable Puree, Tahini

390 TL

DENİZ LEVREĞİ / SEABASS

Köz Biber Püresi, Ilık Mercimek Salatası, Yeşil Elma Roasted Pepper Puree, Warm Lentil Salad, Green Apple 650 TL

KUZU ŞAŞLIK / LAMB SHASHLIK Rende Patates Pave, Şalgam, Soğan Söğüş, Gravy Sos Shredded Potatoes Pave, Turnip, Sliced Onion, Gravy Sauce

820 TL

+%10 Servis bedeli / +10% Service fee

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MAKARNALAR / PASTAS

YEŞIL RISOTTO / GREEN RISOTTO

Yer Fıstığı, Parmesan Peanuts, Parmesan

385 TL

PAPPARDELLE

Tazae Kesim Pappardelle, İstiridye Mantarı, Yanık Tereyağ, Misket Limon Fresh Pappardelle, Oyster Mushroom, Smoked Butter, Lime

390 tl

TORTIGLIONI CAPRESE

Mozarella, Domates Sos, Zeytinyağı Mozarella, Tomatoes Sauce, Olive Oil

320 TL



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DESSERT / TATLI

KITIR KÜNEFE

Antakya Peynirli Kaymak, Antep Fıstığı Krema, Ballı Dondurma Antakya Cream Cheese, Pistachio Cream, Honey Ice Cream

340 TL

MOR SULTAN

Bögürtlen Aromalı Deveci Armudu, Karanfil Şerbeti, Narenciyeli Muhallebi Blackberry Flavored Pear, Clove Syrup, Citrus Pudding

310 tl

CHOCOLATE SOUFFLE / ÇIKOLATALI SUFLE Kesme Dondurma, Beyaz Çikolata Sos Ice Cream, White Chocolate Sauce

390 TL

BAKLAVA

Tereyağlı Baklava Yufkası, Kavrulmuş Fındıklı Dondurma, Antep Fıstığı, Akçaağaç Şurubu Phyllo with Butter, Roasted Nut Ice Cream, Pistachio, Maple Syrup

350 TL

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