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Osman's Töchter



Tip is not included!
All prices are in Euro and include
the legally valid VAT.

COLD MEZE

Fatma hanımın pidesi · Fatma's homemade Pide ^{A,G,K}	2,00 € V
<i>Bread included with the first meze order.</i>	
Gluten free bread ^{G,K}	3,00 € G
Vegan bread ^{A,K}	3,00 € V+
Cacık · Yoghurt with cucumbers ^G	6,90 € V G
<i>Creamy yoghurt, cucumbers, garlic, mint, olive oil</i>	
Şakşuka – Turkish Roast Vegetables with spicy tomato sauce ^G	8,50 € V G
<i>Eggplants, Pepper, Tomatoes, Garlic, Garlic yoghurt (Vegan without Yoghurt.)</i>	
Tarama · Fine fish mousse of cod ^{D,F}	7,90 €
<i>Finely salted fish roe, onions, lemon, pepper, olive oil</i>	
Pancarlı Fasulye Senfonisi · Bean symphony with beetroot	9,00 € V+
<i>Salad mix, white beans, beetroot cream, citrus fruits</i>	
Hardallı Levrek · Ceviche a la Turca ^{D,I,J}	12,50 € G
<i>Sea bass, lemon, mustard, truffle oil</i>	
Mercimek Köftesi · Lentil balls on romaine lettuce ^{A,H,M}	7,90 € V+
<i>Red lentils, bulgur, spring onions, mint, parsley, pomegranate syrup, romaine lettuce</i>	
Humus · Chickpea purée ^K	7,90 € V+ G
<i>Chickpea purée, tahini, garlic</i>	
<i>Optionally with Mushrooms & truffle oil</i>	
+2,00 €	
Biber Borani · Belly dance on the tongue ^G	7,90 € V G
<i>Yoghurt, green pointed pepper, red chilli pepper</i>	
Kısır · Beetroot kisir ^{A,I}	7,90 € V+
<i>Wheat groats, beetroot, celery, parsley, pomegranate syrup</i>	
Vişneli Yaprak Sarması ·	8,50 € V+ G
<i>Vine leaves with sour cherries and pine nuts ^H</i>	
<i>Vine leaves, rice, pine nuts, currants, allspice, mint, cinnamon</i>	

SALADS

Rezene Salatası · Fennel Salad	9,90 € V+ G
<i>Fennel, orange fillet, pomegranate, sumac, lemon juice</i>	
Kara Buğdaylı Yeşil Salata · Green Salad with Buckwheat ^{A,J,K}	9,90 € V+
<i>Leaf salad, buckwheat, wheat, corn, currants, pomegranate seeds, ginger, onions, coriander, mint</i>	

SOUPS

Lentil soup ^G	6,50 € V
<i>Lentils, carrots, onions, paprika butter, lemon</i>	

V: VEGETARIAN **V+: VEGAN** **G: GLUTEN FREE**

DOGGYBAGS: Please bring your own containers to pack the leftovers, for sustainability reasons we charge a fee of € 0.90 per disposable packaging..

WARM MEZE

Kabak Cips · Courgette crisps with yoghurt dip ^{A,C,G}	7,90 € V
<i>Courgette, corn semolina, yoghurt, mint</i>	
Karamelize Soğanlı Keçi Peyniri ·	10,90 € V G
<i>Goat cheese with caramelized onions ^{G,H}</i>	
<i>Goat cheese, caramelized onions, almonds, thyme</i>	
Sigara Böreği · Crispy baked dough rolls ^A	8,90 € V+
<i>Potatoes, onions, mint, chilli</i>	
Mantı · Vegetarian Turkish dumplings ^{A,C,G}	11,90 € V
<i>Small dumplings with beetroot and cheese filling, garlic yoghurt, paprika butter, Turkish spice mix</i>	
İçli Köfte · Bulgur dumplings filled with minced meat ^{A,H}	9,50 €
<i>Bulgur, minced beef, savoury, hazelnuts, black cumin oil</i>	
Çıtır Hamsi · Crispy fried anchovies & aoili ^{C,D,J}	11,90 €
<i>Anchovies, corn flour, homemade aioli, garlic</i>	
Tarama yatağında Karides · Prawns on tarama ^{C,D,F,I,J,N}	13,90 € G
<i>Prawns, fish roe mousse, garlic, onions, lemon, olive oil</i>	
Ahtapot Tava · Octopus with potatoes, chili & cinnamon ^{N,L,I}	18,90 € G
<i>Octopus braised in red wine, potatoes, chilli, cinnamon, lime, cumin, parsley, garlic</i>	
Osmanın Kebabı · Köfte on pide croutons ^{A,C,G,J,K,2}	14,50 €
<i>Minced beef, flatbread croutons, yoghurt, tomato sauce, paprika butter, sesame seeds, garlic</i>	
İncirli Kuzu Yahni · Lamb ragout with figs braised in red wine and Turkish butter rice ^{G,L}	17,90 € G
<i>Lamb, red wine, dried figs, chilli, cinnamon, allspice</i>	
Külbastı Beğendi · Grilled chicken on aubergine puree ^{A,G}	14,50 €
<i>Chicken thighs without bones, home marinade, garlic, eggplants</i>	
Ege Kabak Dolması · Stuffed courgettes Aegean ^H	10,90 € V+ G
<i>Courgette, rice, chilli, hazelnuts, almonds, blackcurrant</i>	
Vegan Köfte · Vegetable koftas on a tomato bed ^{A,K}	13,50 € V+
<i>Couscous, seasonal vegetables, chickpeas, tomatoes, red onions, mint, garlic</i>	
<i>Optional with warm humus ^K</i>	
+2,50 € V+	
ONLY DURING UEFA EURO 2024 14.06.-14.07.:	
Avcı Böreği · Crispy Borek with Pastrami ^{A,C,G,2,3}	9,90 €
<i>Puff pastry, beef pastirma, cheese, onions, peppers, tomatoes</i>	

DESSERTS

Helva Parfe · Halwa Parfait ^{A,K}	8,50 € V+
<i>Halwa made from sesame paste with vanilla and cocoa, Baklava dough, fruit topping</i>	
Muhallebi · Osmans Sweet Angel ^{A,C,G,H}	7,00 € V
<i>Turkish panna cotta, seasonal fruit compote, roasted kadayif, walnuts, cinnamon</i>	

A = Contains Gluten, B = Shellfish and products thereof, C = Eggs and products thereof, D = Fish and products thereof, E = Peanuts and products thereof, F = Soybeans and products thereof, G = Milk and products thereof, H = Nuts, I = Celery and products thereof, J = Mustard and products thereof, K = Sesame seeds and products thereof, L = Sulphur dioxide and sulphites, M = Lupins and products thereof, N = Molluscs and products thereof.

1 = with artificial colours, 2 = with preservatives, 3 = with antioxidants, 4 = with coffee, 5 = with quinine, 6 = with sweeteners, 7 = phenylalanine, 8 = blackened olives

HOMEMADE ICE TEA/ LEMONADES

Pomegranate ice tea ^{L,3,4} <i>Black tea, jasmine oriental tea, pomegranate juice, cranberry juice, cherry juice, apple juice, lime, honey and mint</i>	0,25 l	4,90 €
Peach & Lemon ice tea ^{L,3,4} <i>Black tea, peach juice, lemon juice, rosemary</i>	0,25 l	4,90 €
Forrest berry & mango lemonade ^{L,3} <i>Soda, mango syrup, wild berries, lemon</i>	0,5 l	6,90 €
Elderberry Lemonade ^{L,3} <i>Soda, elderflower syrup, lemon</i>	0,5 l	6,90 €

SOFTDRINKS

Afri Cola ^{1,4} /Afri Cola Light ^{1,4,6,7}	0,2 l	3,00 €
Bitter Lemon ⁵ /Tonic ^{5,7}	0,2 l	3,00 €
Ayran homemade turkish yoghurt drink ^G	0,25 l / 0,4 l	3,00 € / 4,80 €
Dietz		
Apple juice/Orange juice	0,25 l	3,00 €
Sour cherry-/Rhubarb nectar	0,25 l	3,00 €
Juices/Nectars large	0,4 l	4,60 €
Juice spritzer	0,25 l	3,00 €
Juice spritzer large	0,4 l	4,20 €
Water still or sparkling <i>Filtered & vitalised water</i>	0,75 l	4,70 €
Service fee tap water	0,25 l	1,00 €

BOTTLED BEERS

Pilsner Urquell ^A	0,33 l	3,90 €
Jever Fun, non alcoholic ^A	0,33 l	3,90 €
Maisel's Kristallweizen ^A	0,5 l	4,90 €
Maisel's Weiße Hefe-Weißbier ^A	0,5 l	4,90 €
Maisel's Weiße non alcoholic ^A	0,5 l	4,90 €
Alster – with lemonade ^{A,1,2,3}	0,5 l	4,50 €
Radler – with orange lemonade ^{A,1,2,3}	0,5 l	4,50 €

COFFEE & TEA

Turkish mocha ⁴ without, medium, with sugar		3,50 €
Tea in a glas	0,25 l	3,50 €
//Black Ceylon Tea ⁴		
//Jasmine Oriental ⁴ black and green tea mixed with buds of sunflower, rose and jasmine		
//Mountain herbs tea mix of fennel, eucalyptus, peppermint, pine needles, curry mint, blackberry leaves, raspberry leaves, parsley, rosemary, aniseed, sage leaves, sunflower, mauve and elderberry buds, gentian root		
Fresh mint tea ⁴	0,25 l	4,20 €
Fresh ginger tea ⁴	0,25 l	4,20 €

CHAMPAGNER

Vinkara, Yaşasın Rosé ^L <i>Turkey's sparkling wine, according to the "Champenoise" method. Aromas of strawberries and redcurrants.</i>	0,75 l	59,00 €
Laurent-Perrier Brut Champagner ^L <i>Fresh scent of citrus and white fruit.</i>	0,75 l	99,00 €
Laurent-Perrier Cuvée Rosé Champagner ^L <i>Fresh bouquet of red berry fruits: Strawberries, currants, raspberries, black cherries</i>	0,75 l	129,00 €

APERITIV

Prosecco Valdo Cuvée 1926 Superiore D.O.C.G Extra Dry ^L	0,1 l / 0,75 l	6,50 € / 46,00 €
Loberger Crémant d'Alsace Brut ^L or Stentz Crémant d'Alsace Rosé ^L	0,1 l / 0,75 l	7,80 € / 53,00 €
Hugo ^{L,3} <i>Valdo Spumante Origine, Elderflower syrup, mint</i>	0,2 l	8,00 €
Aperol Spritz ^{L,1,3,5} <i>Valdo Spumante Origine, Aperol, Soda, Orange</i>	0,2 l	8,50 €
Lillet Vive ^{L,3} <i>Lillet Blanc, Tonic, Cucumber, Mint</i>	0,2 l	7,50 €
Lillet Wildberry ^{L,3} <i>Lillet, Wildberry, Valdo Spumante Origine, Mint</i>	0,2 l	8,50 €
Rosé Schorle ^{L,3} <i>Rosé wine, Schweppes Wild Berries, Lime & Mint</i>	0,2 l	7,50 €
Campari Orange ^{L,1,3,5} <i>Campari, Orange</i>	0,2 l	8,50 €

COCKTAILS & LONGDRINKS

Istanbul Mule ^{L,1,3,5} <i>Raki, Wodka, Spicy Ginger, Cucumber, Lime, Mint, Angost.</i>	0,3 l	11,00 €
Osmans Sour ^{L,1} <i>Tanqueray Gin, Homemade forrest berry mix, Lemon</i>	0,3 l	11,00 €
Negroni ^{L,1} <i>Gin, Vermouth, Campari</i>	0,3 l	11,00 €
Basil French 75 ^L <i>Tanqueray Gin, Valdo Spumante Origine, Basil, Lemon</i>	0,3 l	12,50 €
Whiskey Sour ^{1,A} <i>Bulleit Bourbon, sugar syrup, lemon juice, lime</i>	0,3 l	11,00 €
Vodka Nar ^{A,4} <i>Vodka, homemade pomegranate ice tea, pomegranate, Lime & Mint</i>	0,3 l	11,00 €
Old Fashioned ^{1,A} <i>Bulleit Bourbon, Angostura Bitter, Soda</i>	0,3 l	11,00 €
Aperol Sour ^{L,1,3} <i>Aperol, Orangenbitter, Triple Sec, Lemon juice, Orange</i>	0,2 l	9,00 €
Gin Tonic ^{L,2,3,5} <i>Tanqueray Gin, Tonic, Lime</i>	0,3 l	11,00 €

If you can't find what you're looking for here, we'll be happy to advise you and mix your favourite cocktail.

RAKI

YENI RAKI ^L <i>Turkish aniseed spirit „the classic“</i>	4 cl / 20 cl / 35 cl / 70 cl	6,50 € / 24,00 € / 35,00 € / 60,00 €
Tekirdağ Altın Seri "Tekirdağ Rakı Gold" ^L <i>from high quality aniseed triple distilled and stored in oak barrels</i>	4 cl / 20 cl / 35 cl / 70 cl	8,00 € / 30,00 € / 44,00 € / 78,00 €
Beylerbeyi Göbek Rakı ^L <i>A sensationally pleasant, very pure raki without added sugar, triple distilled.</i>	35 cl / 70 cl	48,00 € / 80,00 €

WHITE WINE (contains sulphites)

Behramlı Suvla, Kınalı Yapıncak-Narince <i>Gallipoli, Türkiye</i>	0,2 l / 0,75 l	7,20 € / 26,00 €
Markus Pfaffmann, Grauburgunder <i>Pfalz, Germany</i>	0,2 l / 0,75 l	8,20 € / 30,00 €
Spiess, Riesling QbA <i>Rheinessen, Germany</i>	0,2 l / 0,75 l	7,40 € / 27,00 €
Famille Duffour, Colombard, Gros Manseng & Ugni Blanc <i>Gascogne, France</i>	0,2 l / 0,75 l	7,40 € / 27,00 €
Von Winning, Sauvignon Blanc QbA II <i>Pfalz, Germany</i> Sauvignon Blanc II grows in various vineyards and ferments in stainless steel. Ripe flavours of passion fruit and yellow gooseberry with fresh acidity and moderate alcohol make this wine a pure drinking pleasure.	0,75 l	44,00 €
Vinkara, Hasandede <i>Central Anatolia, Türkiye</i> Notes of mint, laurel, lime, quince and lemon leaves. Aromas of grapefruit and green apple with a fresh and harmonious taste.	0,75 l	52,00 €

Gouley, Chablis AOC Vieilles Vignes <i>Chablis, France</i> High minerality, race and a lot of play through a finely chiselled acidity, as Chardonnay only shows in Chablis. Bouquet of ripe apples, peach and flowers.	0,75 l	69,00 €
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ROSÉ (contains sulphites)

Dune, Gris Grenache/Carignan Rosé <i>Sable de Camargue IGP, Sandwine</i>	0,2 l / 0,75 l	7,90 € / 29,00 €
Suvla Blush Karasakız Rosé <i>Gallipoli, Türkiye</i>	0,2 l / 0,75 l	7,70 € / 28,00 €

RED WINE (contains sulphites)

Diren, Collection, Öküzgözü Boğazkere <i>Tokat, Türkiye</i>	0,2 l / 0,75 l	7,70 € / 28,00 €
Lunaria „Ruminat“ Primitivo Terre di Chieti IGP <i>Abruzzo, Italy</i>	0,2 l / 0,75 l	7,90 € / 29,00 €
Luna Gaia, Nero d'Avola „Chiaramontesi“ Sicilia DOP <i>Sicilia, Italy</i>	0,2 l / 0,75 l	8,70 € / 32,00 €
La Maitresse, AOP Malepère <i>Languedoc, France</i> A combination of Merlot, Cabernet Franc and Malbec. Its aroma is reminiscent of strawberries and wild berries with a hint of pepper.	0,75 l	44,00 €
Vinkara, Öküzgözü <i>Central Anatolia, Türkiye</i> Notes of red fruits, cherr. nutmeg, tea and strawberry j.	0,75 l	52,00 €
Paşaeli, K2 Kaynaklar <i>Aegean, Izmir, Türkiye</i> A classic Bordeaux blend with deep aromas of dark cherry and ripe blackcurrants and blackberries. Tannins are gentle and add a pleasant complexity to the wine. A big, full-bodied wine with a balanced, long finish.	0,75 l	60,00 €
Brandini, Barolo DOCG <i>Del Comune die LA MORRA Barolo, Italy</i> Fine nose of roses and currants. On the palate, very balanced and characterised by an exceptional suppleness. The still young tannins are lively and provide a nice framework.	0,75 l	97,00 €