

# FRONT



## THE STRONGEST BONDS ARE FORMED AROUND A SHARED TABLE

Since 2012, Osmans Töchter has been bringing Turkish hospitality to Berlin. Rooted in the meze tradition, we believe that the greatest wealth is a table shared.

A variety of dishes arrives at once, passed around, tasted, and enjoyed collectively creating abundance, generosity, and connection.

We celebrate this spirit of togetherness through a modern interpretation of our sharing culture, inviting you to explore a table designed for discovery.

Choose one of our carefully curated menus below, each composed and served per person, and begin experiencing a world of flavors meant to be enjoyed together.



### SHAHMARAN MENU

*(From Land & Sea)*

49 p.p.

#### COLD MEZE

Fatma's homemade pide  
Çiğ Köfte Tartare  
Tarama  
Layered Pastırma  
Tarator  
Turkish Shepherd's Salad

#### WARM MEZE

Kebap inspired by İskender  
Tarhana Reimagined  
Octopus  
Crispy Börek  
Sea Bass

#### DESSERTS

Shahmaran's Çörek  
with Golden Angel Hair  
Halva



### SULTAN MENU

*(Signature Selection)*

54 p.p.

#### COLD MEZE

Fatma's homemade pide  
Fava  
Ceviche a la Turca  
Layered Pastırma  
Smoky Cheese and  
Red Pepper  
Vine Leaves

#### WARM MEZE

Osman's Kebap  
Tarhana  
Mini Calamari Shish Skewers  
Zucchini Fritters  
Chili Garlic Prawns

#### DESSERTS

Milk Rice Parfait  
Hazelnut Chocolate  
Praline Cigarettes



### SERPENT GARDEN MENU

*(Vegetarian & Vegan)*

45 p.p.

#### COLD MEZE

Fatma's homemade pide  
Tarator  
Mütebbel, Smoked Eggplant  
with Yogurt  
Lentil Salad  
Smoky Cheese and  
Red Pepper  
Vine Leaves

#### WARM MEZE

Zucchini Crisps  
Homemade Manti  
Grilled Vegetables  
Crispy Börek  
Stuffed Mushrooms

#### DESSERTS

Halva  
Hazelnut Chocolate  
Praline Cigarettes

## COLD MEZE

<b>Fatma's Homemade Pide</b> Gluten-free and vegan options	2,50
<b>Tarator <i>v+</i></b> Walnut tarator with rye bread, pomegranate seeds and cherry vinegar, olive oil	8,50
<b>Fava <i>v+ g</i></b> Fava beans, caramelized onions, tomatoes and tomato relish, capers	9,50
<b>Tarama</b> Finely salted fish roe, onions, lemon, pepper, olive oil, caviar, crispy cracker ( <i>gluten free option</i> )	11,50
<b>Ceviche a la Turca <i>g</i></b> Sea Bass, finely diced vegetables, lemon confit, whole-grain mustard, olive oil and truffle	14,90
<b>Layered Pastırma</b> Delicate layers of crisp phyllo and avocado cream, finished with pastırma, Turkish sheep's cheese, onion, tomato, chili and sumac	11,50
<b>Çiğ Köfte Tartare</b> Beef fillet tartare with fine bulgur, Anatolian spices, fresh herbs, tomato, labneh, pomegranate molasses, lettuce	15,50
<b>Smoky Cheese and Red Pepper <i>v</i></b> Turkish sheep's cheese, charcoal pepper, piquant green chili, pepper crumble ( <i>gluten free option</i> )	9,90
<b>Vine Leaves <i>v g</i></b> Vine leaves, rice, sour cherries, pine nuts, currants, allspice, mint, cinnamon, sour cherry sauce, yogurt, lemon confit ( <i>vegan option</i> )	9,90
<b>Lentil Salad <i>v</i></b> Earthy lentils paired with tzatziki-style yogurt, fresh cucumber, pickled onions, dill, radish and red pepper flakes ( <i>vegan option</i> )	10,50
<b>Mütebbel, Smoked Eggplant with Yogurt <i>v g</i></b> Eggplant, yogurt, walnuts, tahini, pomegranate, garlic, lemon	11,50
<b>Turkish Shepherd's Salad <i>v g</i></b> Çoban salatası with tomato, cucumber, onion, fresh herbs, peppers, pomegranate molasses, Turkish white cheese mousse, olive oil and herbs ( <i>vegan option</i> )	12,90



**Allergens & Nutrition**  
Allergens, ingredients  
and beneficial nutrients

## WARM MEZE

<b>Zucchini Crisps <i>v</i></b> Zucchini, corn semolina, herbs, yogurt-mint-dill dip	9,50
<b>Mixed Cheese Croquettes <i>v</i></b> Golden croquettes of three cheeses, including smoked cheese and mastica foam, paired with sweet tomato and pepper marmalade	13,90
<b>Crispy Börek <i>v</i></b> Crispy mini börek filled with leek and fresh herbs, served with a light ayran sauce ( <i>vegan option</i> )	10,50
<b>Tarhana Reimagined</b> Creamy tarhana served with pulled chicken, sautéed mushrooms and sun-dried tomato relish, cheese cream sauce	14,90
<b>Crispy Fried Anchovies</b> Small anchovies, corn flour, homemade garlic aioli style	13,90
<b>Zucchini Fritters <i>v</i></b> Crispy zucchini balls, fresh herbs, yogurt-mint-dill dip	11,90
<b>Chili Garlic Prawns <i>g</i></b> Juicy prawns sautéed with garlic, peppers and tomato, finished with chili, parsley and basil oil	14,90
<b>Mini Calamari Shish Skewers <i>g</i></b> Grilled mini calamari skewers with cherry tomatoes, tarama mousse and sun-dried tomato relish (pesto)	15,90
<b>Octopus <i>g</i></b> Octopus braised in red wine, potatoes, chili, cinnamon, lime, cumin, parsley, garlic	19,90
<b>Osman's Kebap</b> Minced beef, flatbread croutons, yogurt, tomato sauce, potatoes, paprika butter, sesame seeds, garlic	17,90
<b>Lamb Ragout with Figs (Yahni)</b> Lamb, red wine, dried figs, chili, cinnamon, rice	19,90
<b>Kebap inspired by İskender</b> Thinly sliced beef and lamb served with toasted bread, tomato sauce, yogurt and paprika butter ( <i>gluten free option</i> )	15,50
<b>Homemade Manti <i>v</i></b> Homemade manti filled with pumpkin and goat cheese, served with leek cream, garlic-yogurt, dry mint and paprika butter	15,50
<b>Sea Bass <i>g</i></b> Sea bass cooked in the oven, caramelized celery purée with black garlic, baby lettuce, pickled onions, cherry tomatoes and pomegranate molasses	19,50
<b>Stuffed Mushrooms <i>v+ g</i></b> Mushrooms with fava, caramelized onion and tomato relish	10,50
<b>Grilled Vegetables <i>v+ g</i></b> Grilled vegetables with lemon and olive oil, basil oil	9,50

*v* vegetarian *v+* vegan *g* gluten free  
All prices in €