



# OSMANS TÖCHTER

## 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, available for groups of four or more, with one menu served per person. This is the best way to experience the full variety of our cuisine together.



### SHAHMARAN MENU

*(From Land & Sea)*

49 p.p.

#### COLD MEZE

Fatma's Homemade Pide  
Çiğ Köfte Tartare  
Tarama  
Layered Phyllo and Pastırma  
Tarator  
Anatolian Harvest Salad

#### WARM MEZE

Lamb Shish  
Freekeh Grilled Chicken  
Octopus  
Crispy Börek  
Sea Bass Fillet

#### DESSERTS

Shahmaran's Çörek  
with Golden Angel Hair  
Halva Parfait



### SULTAN MENU

*(Signature Selection)*

54 p.p.

#### COLD MEZE

Fatma's Homemade Pide  
Fava  
Ceviche à la Turca  
Layered Phyllo and Pastırma  
Smoky Cheese and  
Red Pepper  
Vine Leaves

#### WARM MEZE

Osman's Kebap  
Freekeh Grilled Chicken  
Mini Calamari Shish Skewers  
Mücver, Zucchini Fritters  
Stuffed Eggplant

#### DESSERTS

Milk Rice  
Chocolate Bomb Inspired by  
İzmir Bombası



### SERPENT GARDEN MENU

*(Vegetarian & Vegan)*

45 p.p.

#### COLD MEZE

Fatma's Homemade Pide  
Tarator  
Mütebbel, Smoked Eggplant  
with Yogurt  
Lentil Balls  
Smoky Cheese and  
Red Pepper  
Vine Leaves

#### WARM MEZE

Zucchini Crisps  
Homemade Manti  
Stuffed Eggplant  
Crispy Börek  
Stuffed Mushrooms

#### DESSERTS

Halva Parfait  
Chocolate Bomb Inspired by  
İzmir Bombası

Dishes may vary depending on availability. We will offer suitable alternatives.

## COLD MEZE

### Fatma's Homemade Pide 2,50

Gluten-free and vegan options

### Fava *v+g* 9,50

Fava beans, caramelized onions, tomatoes and tomato relish, capers

### Tarator *v+* 8,50

Walnut tarator with rye bread, pomegranate seeds and cherry vinegar, olive oil

### Lentil Balls *v+* 9,50

Red lentil and bulgur balls with spring onions, mint, parsley, pomegranate syrup and romaine lettuce

### Anatolian Harvest Salad *v/v+* 12,50

Grilled vegetables, seasonal fruits, freekeh, buckwheat, corn, pistachios, crispy croutons, finished with honey vinaigrette and beetroot syrup (*vegan option*)

### Vine Leaves *v/v+g* 9,90

Vine leaves, rice, sour cherries, pine nuts, currants, allspice, mint, cinnamon, sour cherry sauce, yogurt, lemon confit (*vegan option*)

### Smoky Cheese and Red Pepper *v* 9,90

Turkish sheep's cheese, charcoal pepper, piquant green chili, pepper crumble (*gluten free option*)

### Mütebbel, Smoked Eggplant with Yogurt *vg* 11,50

Eggplant, yogurt, walnuts, tahini, pomegranate, garlic, lemon

### Tarama 11,50

Finely salted fish roe, onions, lemon, pepper, olive oil, caviar, crispy cracker (*gluten free option*)

### Ceviche à la Turca *g* 14,90

Sea bass, finely diced vegetables, lemon confit, whole-grain mustard, olive oil and truffle

### Layered Phyllo and Pastırma 11,50

Thinly sliced Turkish cured beef with delicate layers of crisp phyllo, avocado cream, Turkish sheep's cheese, onion, tomato, chili and sumac

### Çiğ Köfte Tartare 15,50

Beef fillet tartare with fine bulgur, Anatolian spices, fresh herbs, tomato, labneh, pomegranate molasses and lettuce



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

## WARM MEZE

### Stuffed Mushrooms *v+g* 10,50

Mushrooms with fava, caramelized onion and tomato relish

### Grilled Vegetables *v+g* 9,50

Grilled vegetables with lemon and olive oil, basil oil

### Stuffed Eggplant *v+* 13,50

Traditional Imam Bayıldı, braised eggplant with bell pepper, tomatoes, onions and olive oil, mildly spicy.

### Crispy Börek *v/v+* 10,50

Crispy mini börek filled with leek and fresh herbs, served with a light ayran sauce (*vegan option*)

### Zucchini Crisps *v* 9,50

Zucchini, corn semolina, herbs, yogurt-mint-dill dip

### Halloumi *vg* 10,50

Halloumi in a pan with cherry tomatoes, field salad and a mildly spicy honey spice blend

### Homemade Mantı *v* 15,50

Homemade mantı filled with sweet potatoes and goat cheese, served with leek cream, garlic-yogurt, dry mint and paprika butter

### Mücver, Zucchini Fritters *v* 11,90

Zucchini balls, fresh herbs, yogurt-mint-dill dip

### Fried Anchovies with Aioli 13,90

Small anchovies, corn flour, homemade garlic aioli

### Mini Calamari Shish Skewers *g* 15,90

Grilled mini calamari skewers with cherry tomatoes, tarama mousse and sun-dried tomato relish (pesto)

### Octopus *g* 19,90

Octopus braised in red wine, potatoes, chili, cinnamon, cumin, parsley, garlic

### Sea Bass Fillet *g* 19,50

Oven-baked sea bass fillet, caramelized celery purée with black garlic, baby lettuce, pickled onions, cherry tomatoes and pomegranate molasses

### Osman's Kebap 17,90

Minced beef, flatbread croutons, yogurt, tomato sauce, potatoes, paprika butter, sesame seeds, garlic

### Lamb Shish 16,90

Lamb shish with lavash bread, tzatziki, smoked paprika-harissa cream, pickled onions and grilled tomatoes

### Freekeh Grilled Chicken 16,50

Tomato-paprika marinated grilled chicken leg served with firik, Turkish-style buckwheat and corn, finished with corn cream, Corinthian grapes, pomegranate and fresh herbs

### Lamb Ragout with Figs (Yahni) 19,90

Lamb, red wine, dried figs, chili, cinnamon, rice

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



## DESSERTS

**Halva Parfait v+** 9,50  
Silky halva mousse served with baklava phyllo, a vibrant forest-fruit marmalade, and a touch of toasted sesame

**Milk Rice v** 9,50  
Light and creamy milk rice, paired with aromatic mocha crumble and sour cherry marmalade

**Chocolate Bomb Inspired by İzmir Bombası v** 10,50  
Molten dark chocolate wrapped in crisp dough, served with silky pistachio soup and bright orange gel  
*(waiting time 15–20 min)*

**Shahmaran's Çörek with Golden Angel Hair v** 11,50  
A contemporary dessert inspired by Ottoman flavors, combining soft tsoureki with crisp kadayıf, pistachio pastry cream, light cheese ganache, and aromatic anise-saffron syrup

**Turkish Coffee<sup>4</sup>** 3,50  
Unsweetened, medium sweet, or sweet

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



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

## DIGESTIF

<b>Citrivo Limoncello</b>	4 cl	8,00
<b>Amaro Montenegro<sup>L</sup></b> Italian herbal liqueur	4 cl	8,50

## BRANDY & COGNAC

<b>Carlos I Brandy</b>	4 cl	10,00
<b>Hennessy V.S.O.P.</b>	4 cl	14,00

## COCKTAIL

<b>Silk Road<sup>AE14</sup></b> Cognac, espresso liqueur, pistachio, chocolate, oat milk and coffee		17,00
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## DESSERT WINE

<b>Château Dudon Sauternes AOC<sup>L</sup></b> France · Sauternes Honey · Apricot · Candied fruit · Elegant	0,1l	13,00
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