



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 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

Kebab 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 Kebab
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