



### *A Dining Legend in China*

Sultan Restaurant is a well known and highly recognized brand to offer the most authentic Turkish Cuisine in China. We pride ourselves by offering high quality food prepared by our specialist executive chefs under very strict hygiene conditions using unique and fresh ingredients to meet high standards of food quality for our loyal and regular customers. On a daily basis we particularly pay attention to use fresh & high value quality food ingredients in all our dishes. We have kept the same high-quality standards of food over the years since 2005. As a result of our dedication and hard work, we have received the best restaurant awards repeatedly every year since 2006. The standard and the reputation we gained in F&B is unparalleled.

It is our priority to provide friendly service to our customers in very elegant & happy environment, and it is our pleasure to make sure you feel at home when you visit us.

### **苏坦餐厅——土耳其美食在中国的引领者**

苏坦餐厅作为中国土耳其美食的璀璨明星，广受赞誉。我们致力于传承和呈现最纯正的土耳其风味。在严苛的卫生条件下，我们由衷感谢专业行政主厨们倾尽全力，每天精选新鲜优质的食材，精心制作每一道菜品。我们始终对食物质量的不懈追求，努力满足我们尊贵的新老客户们的高标准要求。

自2005年成立以来，我们始终如一地坚持着高质量的品质标准。多年的努力与执着，让我们自2006年起便连续获得“最佳餐厅”的荣誉。这些荣誉不仅是对我们烹饪技艺的认可，更是对我们优质服务和良好口碑的肯定。

我们始终秉持提供优质服务的宗旨。优雅舒适的环境与热情友好的服务，使每位光临的宾客都能感受到家的温馨。我们诚挚地邀请您光临苏坦餐厅，让您在异域氛围中，品味美食的同时，享受宾至如归的愉悦体验。





推荐 recommend 辣椒 chili

# Soups ÇORBALAR 汤

0103

*Chicken Soup*  
Tavuk Çorbasi  
鸡汤

RMB 30

Main Ingredients: chicken, carrot, potato, flour, flavourings, green & red pepper, celery, cream



0102

*Ezo Gelin Soup*  
Ezogelin Çorbasi  
辣味扁豆汤

RMB 30

Main Ingredients: red lentil, flour, onion, carrot, potato, tomato paste, cumin, black pepper, red pepper, flavourings, butter, mint

0101

*Lentil Soup*  
Mercimek Çorbasi  
扁豆汤

RMB 30

Main Ingredients: red lentil, flour, onion, potato, flavourings



0105

*Mushroom Soup*  
Mantar Çorbasi  
蘑菇汤

RMB 30

Main Ingredients: mushroom, flour, butter, cream, flavourings, white pepper



Pictures are for reference only 图片仅供参考 实际以出品为准



推荐 recommend 橄榄油 olive oil 辣椒 chili

# Breakfast KAHVATI 早餐

浓郁口感  
Rich taste  
中东风味  
Mediterranean flavor

荤素搭配  
Cheese, egg & vegetable combination



0155  
*Hummus with Meat*  
Etli Humus  
蝴蝶司拌肉碎  
RMB 68  
Main Ingredients: humus, ground lamb butter, black pepper, olive oil

0152  
*Turkish Breakfast*  
Türk Usulü Kahvaltı  
土耳其早餐  
RMB 65  
Main Ingredients: white cheese, kashkaval cheese, boiled egg, green & black olives, butter, honey jam, tomato, walnut, cucumber



0172  
*Mushroom Omelet*  
Mantarlı Omlet  
蘑菇奄列  
RMB 54  
Main Ingredients: eggs, yellow cheese, mushroom butter, black pepper



0170  
*Feta Cheese Omelet*  
Beyaz Peynirli Omlet  
发达芝士奄列  
RMB 58  
Main Ingredients: eggs, white cheese, mozzarella, butter, pepper



0171  
*Vegetable Omelet*  
Sebzeli Omlet  
蔬菜奄列  
RMB 54  
Main Ingredients: eggs, butter, parsley, fresh onion, broccoli, red & green pepper, mushroom, tomatoes



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推荐 recommend / 辣椒 chili

# 晨曦之味：美味早餐的精髓

## Taste of Morning: The Essence of a Gourmet Breakfast

0151  
*Scrambled Eggs*  
Çirpılmış Yumurta  
牛奶炒鸡蛋

RMB 50

Main Ingredients: cream, eggs, butter, tomato, cucumber



0153  
*Menemen in Casserole*  
Menemen  
砂锅特色素食炒蛋

RMB 50

Main Ingredients: tomatoes, eggs, onion, tomato paste, green pepper, black pepper, butter

0154  
*Fried Egg*  
Sahanda Yumurta  
煎蛋

RMB 38

Main Ingredients: eggs, butter



0159  
*Fried Eggs with Spinach*  
İspanaklı Yumurta  
菠菜炒鸡蛋

RMB 55

Main Ingredients: spinach, eggs, butter, black pepper



0156  
*Fried Eggs with Roasted Meat*  
Sahanda Yumurtalı Et Kavurma  
煎蛋配烤肉粒

RMB 60

Main Ingredients: beef, eggs, butter, black pepper



0157  
*Fried Eggs with Soujouk*  
Sucuklu Yumurta  
煎蛋配牛肉肠

RMB 62

Main Ingredients: eggs, soujouk, butter, black pepper



0158  
*Fried Eggs with Potato*  
Patatesli Yumurta  
煎蛋配土豆

RMB 55

Main Ingredients: potatoes, onion, eggs, butter, chilli pepper

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# Appetizers

## SOĞUK MEZELER

### 开胃小食

Turkish cuisine is a fusion of Middle Eastern and Western food culture. The appetizers are the characteristics of Mediterranean countries. They use various local fresh vegetables and various spices and condiments, and are prepared in different ways to make various small salad platters.



新鲜蔬菜  
Fresh vegetables



特色酱料  
Special sauce



开胃解腻  
Appetizing and relieving fatigue





👍 推荐 recommend 🍷 橄榄油 olive oil 🌶️ 辣椒 chili

0208

*Hot Antep Puree*  
Acılı Antep Ezme  
蒜蓉辣椒酱

RMB 42

Main Ingredients: green & red pepper, tomato sauce, tomato paste, chili pepper, crushed garlic, olive oil



0201

*Hommus*  
Hummus  
鹰嘴豆泥

RMB 42

Main Ingredients: tahini, chickpeas, garlic, olive oil & lemon



0203

*Babaganuc*  
Patlican Ezme  
大蒜蔬菜茄子酱

RMB 42

Main Ingredients: baked eggplant, green pepper, garlic, parsley, tomato, red pepper, black pepper, olive oil



0222

*Sultan Trio Appetizer*  
Sultan Üçlü Set Meze  
苏坦三味小吃拼盘

RMB 68

Main Ingredients: Hommus, Babaganuc, Hot Antep Purée



0211

*Sultan Mix Appetizer*  
Sultan Karışık Meze  
苏坦开胃小食拼盘

RMB 88

Main Ingredients: homus, motebel, babaganuc, hot antep pure, olive salad & lemon



0221

*Sultan Appetizer - Small*  
Sultan Meze - Küçük  
苏坦开胃小食拼盘(小份)

RMB 62

Main Ingredients: homus, motebel, babaganuc, hot antep pure, olive salad & lemon



Pictures are for reference only 图片仅供参考 实际以出品为准



👍 推荐 recommend 🍷 橄榄油 olive oil

0213  
*Prawn Salad*  
Karides Salatası  
对虾沙拉

RMB 65

Main Ingredients: prawn, lettuce, carrots, green & black olives, olive oil, red & green pepper, dressings



0209  
*Yoghurt*  
Yogurt  
酸奶酪

RMB 35

Main Ingredients: homemade natural yoghurt from fresh milk



0217  
*Hommus Beiruti*  
Humus Beyrutli  
蒜蓉蕃茜拌蝴蝶司酱

RMB 42

Main Ingredients: tahini, chickpeas, olive oil, crushed garlic, parsley, olive oil & lemon



0204  
*Cacik*  
Cacik  
酸奶酪配青瓜粒

RMB 42

Main Ingredients: yogurt, cucumber, garlic, mint, olive oil



0202  
*Motebel*  
Yogurtlu Patlıcan Ezme  
酸奶酪芝麻茄子酱

RMB 42

Main Ingredients: yoghurt, eggplant, tahini, black pepper, garlic



0207  
*Olive Salad*  
Zeytin Salatası  
橄榄沙拉

RMB 42

Main Ingredients: green & black olives, green & red peppers, carrots, thyme, olive oil & lemon

0212  
*Cheese Plate*  
Peynir Tabagı  
芝士拼盘

RMB 55

Main Ingredients: white cheese, mature cheese, kashkaval, apple, walnut, dried apricot, raisins



0226  
*Black Olives Plate*  
Siyah Zeytin Tabagı  
黑橄榄

RMB 38

Main Ingredients: black olives, olive oil, thyme



0225  
*Green Olives Plate*  
Yeşil Zeytin Tabagı  
青橄榄

RMB 38

Main Ingredients: green olives, olive oil, thyme



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Salads  
SALATALAR  
沙拉



天然原味  
Natural flavor



特色酱料  
Special sauce



地中海风  
Mediterranean style





推荐 recommend 橄榄油 olive oil

0251

Shepherd Salad  
Çoban Salatası  
土耳其蔬菜沙拉

RMB 48

Main Ingredients: tomatoes, cucumber, green pepper, olive oil, mint, lemon



0273

Avocado Prawn Salad  
Avokado Karides Salatası  
牛油果虾仁沙拉

RMB 72

Main Ingredients: Avocado, prawn, lettuce, tomatoes, cucumber, green apple, orange, olive oil & lemon, balsamic vinegar



0266

Mixed green salad  
Karışık yeşil salata  
什锦蔬菜沙拉

RMB 45

Main Ingredients: lettuce, tomato, cucumber, red cabbage, carrot, mint, lemon juice, olive oil & lemon



0271

Caesar Salad with Chicken  
Tavuklu Sezar Salatası  
烤鸡肉凯撒沙拉

RMB 62

Main Ingredients: croûton bread, chicken breast, iceberg, anchovies, mayonnaise, mustard, olive oil & lemon



0261

Tuna Fish Salad  
Ton Balığı Salatası  
吞拿鱼沙拉

RMB 55

Main Ingredients: tuna fish, corn, tomatoes, lettuce, onion, cucumber, olive oil & lemon



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推荐 recommend 橄榄油 olive oil

# Naturally healthy lifestyle 自然健康的生活方式



0259

**Fettush Salad**  
Fettus Salatası  
蔬菜沙拉配炸小面包块

RMB 55

Main Ingredients: croton bread, cucumber, red & green pepper, onion, tomatoes, lettuce, olive oil & lemon



0254

**Mediterranean Salad**  
Akdeniz Salatası  
地中海沙拉(芝士, 橄榄)

RMB 58

Main Ingredients: lettuce, iceberg, green & red pepper, white cheese, green & black olives, mint, olive oil, balsamic vinegar



0257

**Nur Dağı Salad**  
Nur Dağı Salatası  
煎蔬菜核桃沙拉配石榴汁

RMB 55

Main Ingredients: cucumber, tomatoes, red pepper, onion, lemonade, walnut, pomegranate syrup, olive oil & lemon



Our salads are prepared to include low calorie healthy diet by adding organic ingredients, natural herbs, and a healthy combination of green vegetables to give you a balanced nutritional value.

我们的沙拉添加了有机成分, 包括低热量健康饮食天然草本植物和健康的绿色蔬菜组合, 让你保持营养价值。



0252

**Season Salad**  
Mevsim Salatası  
四季蔬菜沙拉

RMB 48

Main Ingredients: carrot, red cabbage, lettuce, cherry tomato, corn, olive oil & lemon



0260

**Tabbouleh**  
Tebbule  
蕃茜沙拉

RMB 48

Main Ingredients: parsley, tomatoes, couscous, onion, mint, olive oil & lemon



0267

**Mashed Tomato Salad**  
Sultan Ezme  
苏坦酱番茄沙拉

RMB 48

Main Ingredients: tomatoes, onion, parsley, pomegranate sauce, olive oil & lemon, tomato paste



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推荐 recommend 橄榄油 olive oil 辣椒 chili

# Charcoal Grill IZGARALAR 烤肉



0335

*Sultan Special Large (4 to 6 person)*  
Sultan Sipesiyal Büyük (4-6 kişi)  
苏丹特色什锦味吧 (4-6人份量)(超大份)

RMB 998

Main Ingredients: Lamb & Chicken kebab, chicken wings  
chicken chops, meat kofte, chicken kofte, lamb chops  
eggplant kebab served with baked vegetables, rice & bread



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👍 推荐 recommend 🍷 橄榄油 olive oil 🌶️ 辣椒 chili

# From a romantic country thousands of kilometers away 来自几千公里外的浪漫国度

每一块都烤得恰到好处。吃起来肉质鲜嫩,满足你的味蕾  
Every piece was grilled to perfection. The meat tastes fresh and tender, satisfying your taste buds

0301

**Adana Kebab**  
Adana Kebab  
阿达娜味吧

RMB 98 🍷 🐏

Main Ingredients: ground lamb, sheep fat, pepper paste & mix of herbal spices served with rice



0304

**Sultan Sushi Kebab**  
Sultan Sarma Kebab  
苏坦寿司味吧

RMB 105 🐏

Main Ingredients: ground lamb, sheep fat, garlic, pepper paste & mix of herbal spices served in wrapped lavash & buttery tomato sauce & yoghurt



0317

**Sultan Mix Kebab**  
Sultan Karışık Kebab  
苏坦什锦味吧 (羊肉, 鸡肉)

RMB 128 🐏 🐓

Main Ingredients: Chicken kebab & chicken wings served with rice, Lamb kebab



0318

**Sultan Mix Kebab (Big)**  
Sultan Karışık Kebab (Büyük)  
苏坦什锦味吧(大份)

RMB 228 🍷 🐏 🐓

Main Ingredients: Lamb kebab, Chicken kebab & chicken wings, served with rice



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推荐 recommend 橄榄油 olive oil 辣椒 chili

特色  
推荐  
★  
FEATURED  
★  
GOOD

0312  
*Mix Kofte with Lamb Chops*  
Karışık Köfte ve Pirzola  
什锦烤肉饼及羊排  
RMB 145  
Main Ingredients: meat & chicken kofte with lamb chops, served with rice



0309  
*Chicken Kofte Grilled*  
Tavuk Izgara Köfte  
烤鸡肉饼  
RMB 90  
Main Ingredients: ground lamb, lamb fat, onion parsley, garlic, cumin, black pepper, bread crumbs served with rice



0323  
*Sultan Chicken Sushi Kebab*  
Sultan Tavuk Sarma Kebab  
苏坦鸡肉寿司咔吧  
RMB 98  
Main Ingredients: ground chicken, sheep fat, garlic pepper paste & mix of herbal spices served in wrapped lavash & buttery tomato sauce & yoghurt

经典  
美味  
Authentic Dishes

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推荐 recommend 橄榄油 olive oil 辣椒 chili

0322

**Lamb Chops Grill**  
Pirzola  
烤羊排

RMB 135

Main Ingredients: lamb chops marinated in meat sauce, pepper paste, garlic, onion, served with rice



0305

**Shish Kebab**  
Şiş Kebab  
烤羊肉串

RMB 98

Main Ingredients: lamb cutlets marinated in pepper paste & mix of spices, served with rice



0313

**Kofte Grilled**  
Izgara Köfte  
烤羊肉饼

RMB 98

Main Ingredients: ground lamb, lamb fat, onion, garlic, parsley, white & black pepper, cumin, bread crumbs, served with rice



0315

**Eggplant Kebab**  
Patlican Kebab  
茄子羊肉串

RMB 98

Main Ingredients: ground lamb, sheep fat, pepper paste & mix of herbal spices, served with baked eggplant, red pepper



0311

**Ali Nazik**  
Ali Nazik  
烤羊肉串配大蒜茄子酸奶酱

RMB 105

Main Ingredients: lamb meat, pepper paste, garlic, eggplant, yoghurt, pepper, butter

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👍 推荐 recommend 🍷 橄榄油 olive oil 🌶️ 辣椒 chili

0319

*Fish Grill (Sea Bass)*  
Balık Izgara (Levrek)  
烤鱼

RMB 105 🐟 👍

Main Ingredients: Whole fish with bone, thyme, blackpepper olive oil & lemon, sea salt, served rice



0320

*Fish Fillet (Sea Bass)*  
Balık Fileto (Levrek)  
烤鱼柳

RMB 105 🐟 👍

Main Ingredients: Fish fillet, thyme, blackpepper olive oil & lemon, sea salt, served rice

0331

*Sea Bream Fish*  
Çupra balık  
烤金仓鱼

RMB 115 🐟 👍

Main Ingredients: whole Fish with bone, thyme, rocket raddish, blackpepper, olive oil & lemon, sea salt,



0328

*Vegetable Kebab*  
sebzeli kebab  
烤蔬菜

RMB 70

Main Ingredients: Baked eggplant, tomatoes onion, green & red pepper



0306

*Chicken Shish*  
Tavuk Şiş  
烤鸡肉串

RMB 90 🐔

Main Ingredients: chicken breast cutlets marinated in pepper paste, garlic & mix of spices, served with rice



0329

*Half Chicken BBQ*  
Yarım Tavuk Izgara  
烤鸡 (半只)

RMB 95 🐔

Main Ingredients: Half chicken marinated in pepper paste, white pepper, sweet pepper crushed garlic, served with rice



0307

*Chicken Kebab*  
Tavuk Kebab  
鸡肉咔吧

RMB 90 🐔

Main Ingredients: chicken breast, lamb fat chili pepper, pepper paste, black pepper served with rice



0310

*Chicken Wings*  
Tavuk Kanat  
鸡翅

RMB 98 🐔 👍

Main Ingredients: chicken wings marinated in pepper paste sauce with garlic & red pepper served with rice



0325

*BBQ Chicken Steak*  
Tavuk Göğsü Izgara  
烤鸡扒

RMB 90 🐔

Main Ingredients: chicken, tomatoes white pepper, pepper paste sweet pepper, garlic, served with rice



0330

*Chicken Chops*  
Tavuk Kol Izgara  
烤鸡翅根

RMB 95 🐔 👍

Main Ingredients: chicken chops marinated in pepper paste, white pepper, sweet pepper crushed garlic, served with rice

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0501  
**Meat Doner**  
 Et Döner  
 烤牛肉  
 RMB 98    
 Main Ingredients: beef  
 natural herbs & spices  
 served with bread & green salad



0502  
**Chicken Doner**  
 Tavuk Döner  
 烤鸡肉  
 RMB 95   
 Main Ingredients: chicken  
 natural herbs & spices  
 served with braed & green salad



0511  
**Meat Wrap with Salad**  
 Et Dürüm  
 沙拉牛肉卷  
 RMB 58   
 Main Ingredients: beef doner wrap  
 served with pickles & salad fillings



0512  
**Chicken Wrap with Salad**  
 Tavuk Dürüm  
 沙拉鸡肉卷  
 RMB 58   
 Main Ingredients: chicken doner wrap  
 served with pickles & salad fillings



0515  
**Meat Doner in Pitta Bread**  
 Gobit Ekmeginde Et Döner  
 烤牛肉皮塔包  
 RMB 58    
 Main Ingredients: beef doner served with pitta bread  
 filled with parsley, tomatoes, onion, and with added green salad



0516  
**Chicken Doner in Pitta Bread**  
 Gobit Ekmeginde Tavuk Döner  
 烤鸡肉皮塔包  
 RMB 58   
 Main Ingredients: chicken doner served with pitta bread  
 filled with parsley, tomatoes, onion, and with added green salad

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推荐 recommend

0505

*Chicken Iskender*  
Tavuk Iskender  
伊斯肯德鸡肉

RMB 105

Main Ingredients: chicken doner served with hot buttery sauce & yoghurt

0510

*Chicken Doner with Rice*  
Pilav Üstü Tavuk Döner  
烤鸡肉伴饭

RMB 105

Main Ingredients: chicken doner served with rice & green salad

0508

*Meat Doner with Rice*  
Pilav Üstü Et Döner  
烤牛肉伴饭

RMB 110

Main Ingredients: beef doner served with rice & green salad

0504

*Meat Iskender*  
Et Iskender  
伊斯肯德牛肉

RMB 110

Main Ingredients: beef doner served with hot buttery sauce & yoghurt

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Oven selections  
FIRIN ÇEŞİTLERİ  
土耳其馅饼

Turkish pide is a popular dish in Turkish cuisine and is also famous in many other Mediterranean countries. This delicacy has a rich history and many variations, and it is usually made with a thin pastry in a variety of rich fillings



石炉烘焙  
Stone oven baking



手工现擀  
Hand rolled dough



内馅多样  
Rich fillings



烤至金黄  
Bake until golden brown





推荐 recommend 辣椒 chili



0415

*Pide with Spinach & Cheese*  
Ispanaklı Peynirli Pide  
菠菜芝士馅饼

RMB 75

Main Ingredients: spinach, mozzarella, butter, red & black pepper, onion, olive oil

0418

*Pide with Spinach & Egg*  
Ispanaklı Yumurtalı Pide  
菠菜鸡蛋馅饼

RMB 75

Main Ingredients: spinach, mozzarella, egg, butter, red & black pepper, chilli powder, onion

0417

*Pide with Spinach*  
Ispanaklı Pide  
菠菜馅饼

RMB 65

Main Ingredients: spinach, butter, red & black pepper, onion, olive oil



0403

*Antep Lahmacun (Hot)*  
Antep Lahmacun  
辣味土耳其比萨饼

RMB 55

Main Ingredients: lamb, lamb fat, onion, parsley, chilli pepper, black & red pepper, tomatoes,



0409

*Pide with Ground Meat*  
Kıymalı Pide  
肉碎馅饼

RMB 80

Main Ingredients: ground lamb, onion, parsley, black pepper, tomatoes

0412

*Trabzon Pide*  
Trabzon Pide  
干酪鸡蛋馅饼(五分熟)

RMB 75

Main Ingredients: mozzarella cheese, double eggs




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推荐 recommend 辣椒 chili

0406

*Lamb Pide*  
Kuşbaşı Pide  
羊肉蔬菜香草馅饼


RMB 80 

Main Ingredients: lamb, onion, green & sweet pepper, parsley, black pepper, tomatoes



0416

*Sultan Pide*  
Sultan Pide  
苏坦馅饼(黄油,芝士,蔬菜)

RMB 80 

Main Ingredients: mozzarella & white cheese, parsley



0419

*Pide with Cheese & Mushrooms*  
Peynirli Mantarlı Pide  
切德干酪蘑菇馅饼

RMB 78

Main Ingredients: Mozzarella mushrooms, onion, garlic, black pepper, olive oil



0408

*Mevlana Pide*  
Mevlana Pide  
美拉娜  
(羊肉块,芝士,蔬菜)

RMB 85   

Main Ingredients: lamb, mozzarella, onion, green & sweet pepper, parsley, beef powder, black pepper, tomatoes



0411

*Pide with Cheese*  
Peynirli Pide  
干酪馅饼

RMB 75 

Main Ingredients: mozzarella cheese



0420

*Vegetarian Pide*  
Vejeteryan Pide  
素食馅饼

RMB 75 

Main Ingredients: mushroom, cheese, green & red pepper, onion, tomatoes, green & black olive

Pictures are for reference only 图片仅供参考 实际以出品为准



Pizza  
PIZZA  
披萨



石炉烘焙  
Stone oven baking



手工现擀  
Hand rolled dough



内馅多样  
Rich fillings



烤至金黄  
Bake until golden brown





推荐 recommend 橄榄油 olive oil



**面团低温慢发酵48小时**  
 Low temperature slow fermentation of dough for 48 hours  
 面团需要经过发酵过程，这是确保披萨饼皮蓬松、有弹性和美味的关键步骤  
 The dough needs to go through a fermentation process, which is a key step in ensuring that the pizza crust is fluffy, elastic, and delicious

**高温烘烤**  
 high-temperature baking  
 将涂有披萨酱料的饼底放入高温石烤炉中，温度可达到200摄氏度以上。只需几分钟，直到饼皮变脆而略微上色  
 Place the pizza crust coated with pizza sauce in a high-temperature stone oven, the temperature can reach over 200 degrees Celsius. Just a few minutes until the crust is crispy and golden brown



0451  
**Margarita Pizza**  
 Margarita Pizza  
 玛格丽特披萨  
 RMB 78  
 Main Ingredients: mozerella pizza sauce, fresh rocket leaves on top

0453  
**Tuna Fish Pizza**  
 Ton Balıklı Pizza  
 吞拿鱼披萨  
 RMB 88  
 Main Ingredients: tuna fish, mozerella cheese pizza sauce, fresh rocket leaves on top

Pictures are for reference only 图片仅供参考 实际以出品为准



推荐 recommend 橄榄油 olive oil



0449

Anatolian Pizza with Sucuk & meat  
Anadolu Pizza Etli Sucuklu  
安纳托利亚披萨 (土耳其风味香肠)

RMB 88

Main Ingredients: mozerella, pizza sauce, soujouk  
roast meat, spicy beef, green pepper, tomato  
fresh rocket leaves on top



0460

Two Cheese pizza  
Iki Peynirli Pizza  
双喜披萨

RMB 85

Main Ingredients: mozzarella  
white cheese, pizza sauce



0450

Vegetarian Pizza  
Vejeteryan Pizza  
蔬菜披萨

RMB 76

Main Ingredients: mozerella cheese  
pizza sauce, brokoli, tomatoes  
mushroom, onion, garlic, basil  
olive oil, fresh rocket leaves on top



0455

Hawaii Pizza  
Hawaii Pizza  
夏威夷披萨

RMB 80

Main Ingredients: pineapple, mozerella, pizza sauce

0452

Chicken & Mushroom Pizza  
Tavuklu Mantarli Pizza  
鸡肉蘑菇披萨

RMB 82

Main Ingredients: mozerella, chicken breast, pizza sauce  
mushroom, green & red pepper, fresh rocket leaves on top



0456

Sea Food Pizza  
Deniz Ürünleri Pizza  
海鲜披萨

RMB 92

Main Ingredients: shrimp, tuna fish, fish filetto  
pizza sauce, green pepper, tomatoes, mozerella



Pictures are for reference only 图片仅供参考 实际以出品为准





Bread  
EKMEK  
面包



0430  
*Pide Bread (small)*  
Küçük Pide Ekmek  
小面包  
RMB 10  
Main Ingredients: thick dough,  
white & black sesame  
baked in stone oven

0431  
*Pide Bread (Large)*  
Büyük Pide Ekmek  
大面包  
RMB 15  
Main Ingredients: thick dough,  
white & black sesame  
baked in stone oven



0433  
*Puf Bread-Large*  
Puf Ekmek - Büyük  
大号葡萄面包  
RMB 35  
Main Ingredients: thin dough  
white & black sesame  
baked in stone oven



0432  
*Puf Bread*  
Puf Ekmek  
中号葡萄面包  
RMB 25  
Main Ingredients: thin dough  
white & black sesame  
baked in stone oven



0434  
*Lavash*  
Lavash  
薄饼  
RMB 15  
Main Ingredients: dough thin crust  
baked in stone oven

Pictures are for reference only 图片仅供参考 实际以出品为准



推荐 recommend 橄榄油 olive oil 辣椒 chili

# Specialites

## ALAKARTLAR

### 土耳其特色

0631

*Penne with Tomato Sauce*  
*(Penne Arrabitta)*  
Domates soslu Penne  
番茄酱通心粉

RMB 66

Main Ingredients: penne served with napolitano sauce with basil, thyme, garlic red & black pepper



0639

*Penne with Tuna Fish*  
Ton Bahıklı Penne  
吞拿鱼通心粉

RMB 80

Main Ingredients: tuna fish penne served with napolitano sauce with basil thyme, garlic, red & black pepper



0635

*Spaghetti with Cheese and White Sauce*  
Peynirli Spagetti beyaz soslu  
白汁芝士意粉

RMB 72

Main Ingredients: spaghetti, basil crushed garlic, cream



0634

*Spaghetti with Vegetables*  
Sebze Spagetti  
蔬菜意粉

RMB 72

Main Ingredients: spaghetti served with napolitano sauce with basil, thyme, garlic tomatoes, broccoli, mushrooms, onion green & red pepper, red & black pepper



0633

*Penne with Chicken Mushroom & White Sauce*  
Penne Tavuklu beyaz soslu  
白汁鸡肉蘑菇通心粉

RMB 75

Main Ingredients: penne chicken breast, mushroom basil, crushed garlic, cream



Pictures are for reference only 图片仅供参考 实际以出品为准



推荐 recommend

0637

*Spaghetti with Mushroom & White Sauce*  
Mantar soslu Spagetti  
白汁蘑菇意粉

RMB 76

Main Ingredients: spaghetti, mushroom, basil, crushed garlic, cream



0632

*Spaghetti with Salmon & White Sauce*  
Somon balık ve beyaz soslu Spagetti  
白汁三文鱼意粉

RMB 80

Main Ingredients: spaghetti, salmon, cream, basil, thyme, sea salt

0609

*Spaghetti Napolitano*  
Spagetti Napolitan  
蕃茄酱意大利面

RMB 68

Main Ingredients: spaghetti served with napolitano sauce with basil, thyme, garlic, red & black pepper



0650

*Seafood Tagliatelle*  
Tariatelli  
海鲜宽面

RMB 95

Main Ingredients: tagliatelle, salmon, calamary, prawn, cream, basil, thyme, sea salt



0610

*Spaghetti Bolognese*  
Spagetti Bologne  
蕃茄肉酱意大利面

RMB 80

Main Ingredients: spaghetti served in bolognese sauce with beef, basil, thyme, garlic, tomatoes, red & black pepper



0644

*Fettuccine Alfredo*  
Tavuklu Fettuccine Alfredo  
鸡肉蘑菇宽面

RMB 80

Main Ingredients: fettuccine, chicken breast, mushroom, basil, crushed garlic, cream

Pictures are for reference only 图片仅供参考 实际以出品为准



推荐 recommend 橄榄油 olive oil 辣椒 chili



0641  
*Meat Casserole*  
Etli Güveç  
羊肉砂锅菜  
RMB 85   
Main Ingredients: lamb, green & red pepper, onion, garlic, tomato, chicken flavourings, served with rice and boiled vegetables

0640  
*Chicken Casserole*  
Tavuk Güveç  
鸡肉砂锅菜  
RMB 80   
Main Ingredients: chicken breast, green & red pepper, onion, garlic, cumin, tomato paste, chicken flavourings, served with rice and boiled vegetables



0601  
*Lamb Saute*  
Et Sote  
小羊砂锅菜  
RMB 90   
Main Ingredients: lamb, green & red pepper, onion, garlic, cumin, tomato paste, chicken flavourings served with rice and boiled vegetables



0602  
*Chicken Saute*  
Tavuk Sote  
小鸡砂锅菜  
RMB 90   
Main Ingredients: chicken breast, green & red pepper, onion, garlic, cumin, tomato paste, chicken flavourings served with rice and boiled vegetables



0642  
*Vegetables Casserole*  
Vejeteryan Güveç  
蔬菜砂锅  
RMB 60  
Main Ingredients: mushroom, green & red pepper, cauliflower, carrot, potato, tomatoes. Tomato paste, onion, garlic, sunflower oil



0630  
*Prawn Casserole*  
Karides Güveç  
虾仁砂锅  
RMB 90   
Main Ingredients: prawn, green & red pepper, onion, garlic, tomato, chicken flavourings




Pictures are for reference only 图片仅供参考 实际以出品为准



推荐 recommend 橄榄油 olive oil 辣椒 chili

0647

**Fajita with Fillet Steak**  
Bonfile Etli Fajita  
牛柳法希塔


RMB 110 

Main Ingredients: tenderloin beef, green red & yellow pepper, shallot onion, cumin, thyme, red & black pepper



0648

**Chicken Fajita**  
Tavuk Fajita  
鸡肉法希塔


RMB 110 

Main Ingredients: chicken breast, green red & yellow pepper, shallot onion, cumin, thyme, red & black pepper



0604

**Lamb Roast**  
Kuzu Kavurma  
香草酱油烤小羊


RMB 105 

Main Ingredients: lamb roasted, green & red pepper, onion, garlic, tomato, chicken flavourings, served with rice and boiled vegetables



0605

**Chicken Roast**  
Piliç Kavurma  
香草酱油烤小鸡

RMB 105 

Main Ingredients: chicken roasted, green & red pepper, onion, garlic, tomato, chicken flavourings, served with rice and boiled vegetables



Pictures are for reference only 图片仅供参考 实际以出品为准



推荐 recommend 橄榄油 olive oil 辣椒 chili



0603  
*Shepherd Roast (Beef)*  
Çoban Kavurma  
香草酱油烤牛肉  
RMB 105    
Main Ingredients: lamb, green & red pepper, onion, garlic, cumin, tomato paste, chicken flavourings, butter



0607  
*Chicken with Curry Sauce*  
Köri Soslu Tavuk  
咖喱汁鸡肉  
RMB 105    
Main Ingredients: chicken breast with curry sauce served with rice & boiled vegetables

0628  
*Beef Steak with Pepper Sauce*  
Dana biftek biber soslu  
黑椒牛扒  
RMB 110    
Main Ingredients: tendoloin beef, special meat sauce, cream, red & black pepper served with rice & boiled vegetables



0645  
*Traditional Roasted Meat*  
Saç Kavurma  
传统风味黄油烤肉  
RMB 105    
Main Ingredients: lamb, green pepper, tomatoes, tomato paste, onion, garlic, cumin, thyme, red & black pepper



0626  
*Chicken Pane*  
Tavuk Pane  
煎鸡扒  
RMB 80   
Main Ingredients: chicken breast, bread crumbs, black pepper, sunseed, flower oil served with rice & boiled vegetables



0627  
*Chicken Steak with Mushroom*  
Mantarlı tavuk biftek  
蘑菇鸡扒  
RMB 80   
Main Ingredients: chicken breast, cream, special meat sauce, mushrooms, black pepper served with rice & boiled vegetables

Pictures are for reference only 图片仅供参考 实际以出品为准



👍 推荐 recommend 🫒 橄榄油 olive oil

0638

*Salmon Fillet*  
Somon Fileto  
煎三文鱼柳

RMB 110 🐟 👍

Main Ingredients: salmon fillet, spinach potato, asparagus, garlic, butter, sea salt black pepper



0624

*Fish Fry*  
Balık Kızartma  
炸鱼柳

RMB 80 🐟

Main Ingredients: pangasius fillet, flour, egg black pepper, sea salt, sunseed flower oil served with rice & boiled vegetables



0623

*Fish Fillet*  
Balık fileto Buğulama Soslu  
清蒸鱼柳

RMB 96 🐟

Main Ingredients: pangasius fillet red pepper, olive oil, soya sauce, asparagus served rice & boiled vegetables



0655

*Prawn with butter*  
Tereyağlı Karides  
黄油虾仁

RMB 90 👍

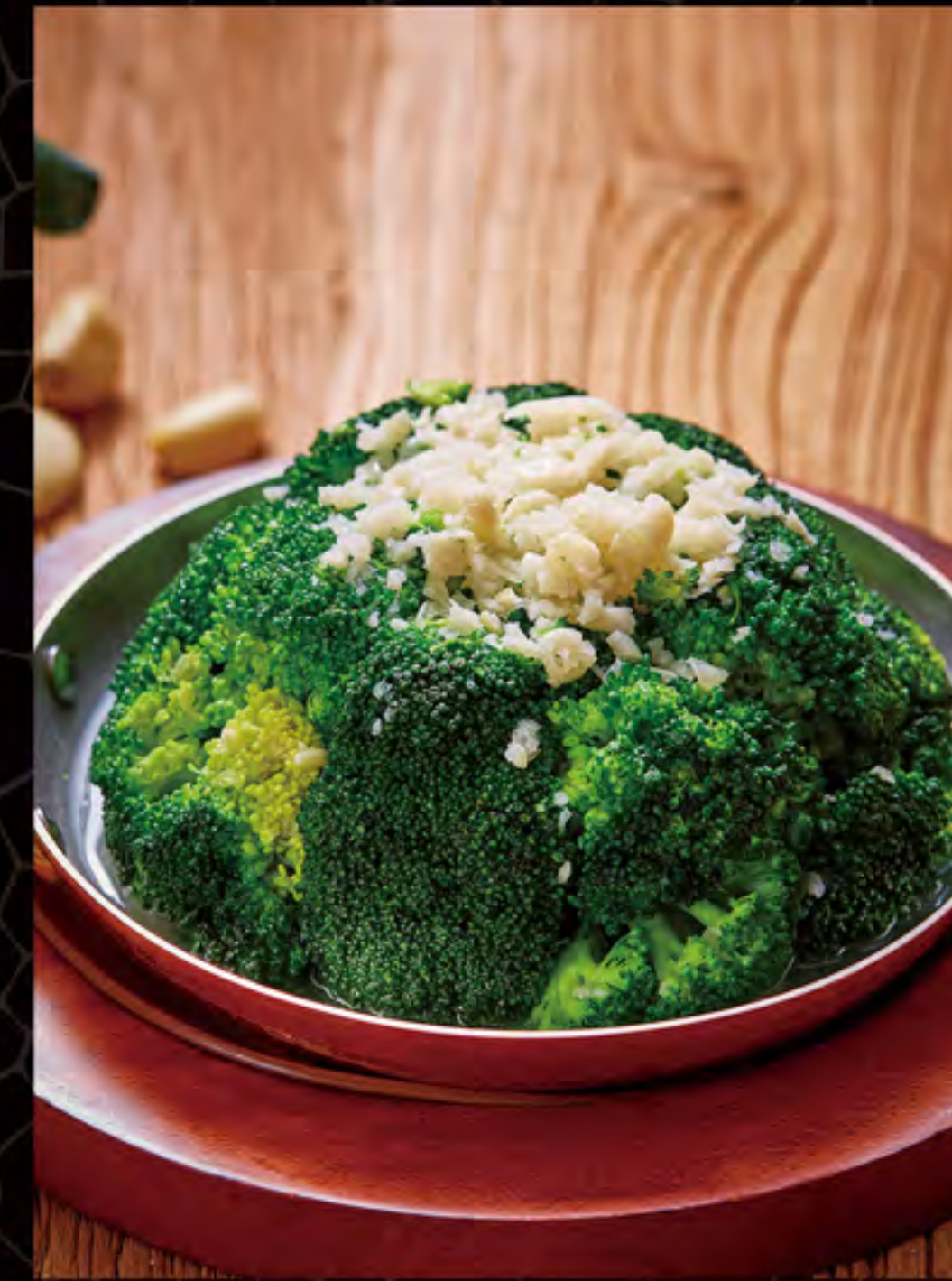
Main Ingredients: prawn, butter chilli pepper, sea salt



## Natural organic nutrition in place 天然有机 营养到位

Our chefs skillfully integrate organic vegetables into various dishes. The vegetables provided to you are all carefully selected organic and good ingredients to ensure that you enjoy delicious food.

我们的大厨将有机蔬菜巧妙地融入各种美食中，为您提供精心挑选的有机好食材，以确保您享受到美味。



0615

*Broccoli with Garlic*  
Sarmısaklı Brokoli  
蒜蓉西兰花

RMB 52

Main Ingredients: Broccoli, garlic sunseed flower oil, sea salt



0613

*Boiled Mix Vegetables*  
Karışık Sebze Haşlama  
蒜蓉什锦蔬菜

RMB 52

Main Ingredients: mushroom green & red pepper, cauliflower, carrot potato, onion, garlic, sunflower oil

Pictures are for reference only 图片仅供参考 实际以出品为准



推荐 recommend 橄榄油 olive oil

### Daily Food Choices GÜNLÜK EV YEMEKLERİ 日常精选菜

Türkiye spices, combined with ancient seasoning recipes, present an intoxicating unique flavor. Choose special rice and cook it into a fragrant and distinct delicacy with distinct grains

土耳其香料，融合古老的调味秘方呈现出独特的风味。选用特色大米，烹饪成香气四溢、颗颗分明的粒粒美味。



0707  
*Lamb neck in-bone*  
Gerdan  
羊脖子饭  
RMB 276  
Main Ingredients: lamb neck in oven



0706  
*Lamb shank with special rice*  
Özel Pilavlı İncik  
特色羊小腿饭  
RMB 128  
Main Ingredients: lamb shank in oven, basmati rice, onion, cumin, cashew nuts, cardamon, ginger, carrot, garlic, black pepper, butter



0705  
*Lamb chops with rice*  
Özel Pilavlı Pirzola  
特色羊排饭  
RMB 138  
Main Ingredients: lamb chops in oven, basmati rice, onion, cumin, cashew nuts, cardamon, ginger, carrot, garlic, black pepper, butter

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推荐 recommend 橄榄油 olive oil 辣椒 chili

0710

Mardin Oven Speciality  
Etli Mardin Tava  
特色马尔多丁烤羊肉

RMB 110

Main Ingredients: lamb rack in oven, tomatoes  
green pepper, red & black pepper, garlic, butter, sea salt



0709

Fried Roast Beef  
Et Kavurma  
烤牛肉粒

RMB 110

Main Ingredients: tenderloin beef  
butter, black pepper, sea salt



0711

Hatay Oven speciality  
Kıymalı Hatay Tava  
烤羊肉末

RMB 80

Main Ingredients: ground lamb in oven, tomatoes  
green pepper, parsley, red & black pepper, garlic, sea salt



0712

White Beans stew  
Kuru Fasulye  
白豆羊肉

RMB 75

Main Ingredients: white beans, lamb, tomatoes  
tomato paste, onion, sunseed flower oil, red pepper



0713

Vegetable Stew  
Türlü  
特色蔬菜

RMB 60

Main Ingredients: Red & green pepper,  
tomatoes, carrots, shallot onion,  
green beans, potato, tomato paste,  
pepper paste, sunseed flower oil, red pepper



0714

Eggplant with meat  
Karniyarik  
茄子肉末

RMB 75

Main Ingredients: eggplant, ground meat  
onion, tomatoes, green pepper  
red & black pepper, garlic, sunseed flower oil.



0715

Wrapped Grape leaves  
Yaprak Sarma  
素食葡萄叶卷

RMB 75

Main Ingredients: wine leaves, rice, olive oil,  
mint, onion, red & black pepper, raisins,  
pine nuts,

Pictures are for reference only 图片仅供参考 实际以出品为准



推荐 recommend 橄榄油 olive oil



# Rice PILAVLAR 米饭



0652  
*Rice with Vegetables*  
Sebzeli Pilav  
蔬菜饭  
RMB 38  
Main Ingredients: basmati rice, vermicelli pasta, butter, carrot, broccoli, cauliflower, red & green pepper

0654  
*Rice with Chicken*  
Tavuklu Pilav  
鸡肉饭  
RMB 60  
Main Ingredients: chicken toppings served with white rice

0651  
*Rice Pilav*  
米饭  
RMB 30  
Main Ingredients: basmati rice, vermicelli pasta, butter

0660  
*Rice with Prawn*  
Karidesli pilav  
虾仁饭  
RMB 60  
Main Ingredients: prawn toppings served with white rice

0661  
*Rice with Fish*  
Balikli pilav  
鱼肉饭  
RMB 60  
Main Ingredients: pangasius fillet topping served with white rice

0653  
*Rice with Meat*  
Etli Pilav  
肉(羊肉)饭  
RMB 65  
Main Ingredients: lamb topping served with white rice

Pictures are for reference only 图片仅供参考 实际以出品为准



推荐 recommend

0656

*French Fries*  
Kızarmış Patates  
炸薯条

RMB 32



0657

*Potato Wedges*  
Dilim Patates  
马铃薯

RMB 32



Fresh fruit

TAZE MEYVE  
果盘

0982

*Fruit Salad*  
Meyve salatası  
水果沙拉

RMB 60



0980

*Fruit Plate, Big*  
Meyve tabağı, Büyük  
水果拼盘 (大)

RMB 70

0981

*Fruit Plate, Small*  
Meyve tabağı, Küçük  
水果拼盘 (小)

RMB 45

Pictures are for reference only 图片仅供参考 实际以出品为准



推荐 recommend

# Desserts

TATLILAR  
甜品



0805

*Turkish Rice Pudding*  
Sütlüç  
土耳其米饭布丁

RMB 30

Main Ingredients: baked in oven; milk, rice, sugar, vanilla, cinnamon



0812

*Profiteroles*  
Profiterol  
巧克力泡芙

RMB 40

Main Ingredients: Cacao, eggs, cream, butter, flour, caster sugar, vanilla



0814

*Tres Leche*  
Tres Leche Cake  
三奶蛋糕

RMB 48

Main Ingredients: flour, milk, cream, sugar, cream, caramel



0810

*Creme Caramel*  
Krem Karamel  
焦糖奶油布丁

RMB 30

Main Ingredients: baked in oven, egg, milk, cream, caramel sugar



0813

*Tiramisu*  
Tiramisu  
提拉米苏

RMB 40

Main Ingredients: milk, butter, egg, cream, biscuits, sugar, cacao, coffee powder



0808

*Vanila Puding*  
Vanilyalı Puding  
香草奶油布丁

RMB 30

Main Ingredients: milk, cream, sugar, white chocolate



0807

*Chocolate Puding*  
Çikolatalı Puding  
巧克力布丁

RMB 30

Main Ingredients: milk, cream, sugar, dark chocolate, cacao



0802

*Pistachio Baklava*  
Fıstıklı Baklava  
开心果芭啦娃

RMB 60

Main Ingredients: A rich sweet dessert pastry made of many layers of filo (yufka pastry) filled with crushed pistachio

0801

*Baklava with Walnuts*  
Cevizli Baklava  
核桃仁芭啦娃

RMB 60

Main Ingredients: A rich sweet dessert pastry made of many layers of filo (yufka pastry) filled with crushed walnut



0815

*Carrot Slice of Baklava*  
Havuç Dilim Baklava  
三角形开心果芭啦娃

RMB 45

Main Ingredients: A rich sweet dessert pastry made of many layers of filo (yufka pastry) filled with crushed pistachio



0821

*Kunafa*  
Künefe  
芝士卡戴夫

RMB 58

Main Ingredients: A buttery & cheese filled pastry with syrup glaze on top, baked and served hot



Pictures are for reference only 图片仅供参考 实际以出品为准



推荐 recommend

# Turkish Tea

SICAK İÇECEKLER  
土耳其茶

土耳其茶，也称为çay，是土耳其的传统国饮。这是一种热饮红茶通常不加糖。虽然也可以通过添加糖或蜂蜜来享用。土耳其茶以独特的方式制作，使用一种称为“çaydanlık”的特殊双茶壶，这种方法包括在下层茶壶煮水并在上层茶壶中浸泡茶叶。 Turkish tea, also known as çay, is the traditional national drink of Turkey. It is a black tea that is served hot and usually unsweetened. Although it can also be enjoyed by adding sugar or honey. Turkish tea is prepared in unique way, utilizing a special double teapot known as a "çaydanlık", this method involves boiling water in the lower compartment and infusing the tea leaves in the upper section.

*Turkish Tea Pot*  
Demlik Çay  
土耳其红茶

0951  
RMB 15 (Small 小壶)

0952  
RMB 25 (Medium 中壶)

0953  
RMB 30 (Large 大壶)

0950  
*Turkish Tea Cup*  
Fincanda Çay  
红茶(杯)  
RMB 8



0962  
*Early Grey Tea*  
Poşet Çay  
伯爵茶  
RMB 15



0963  
*Milk Tea*  
Sütlü Çay  
奶茶  
RMB 15

0954  
*Green Tea Cup*  
Yeşil Çay (Fincan)  
绿茶(杯)  
RMB 8

*Green Tea - Jasmine Small pot*  
Jasmine yeşil çay  
茉莉花茶 - 小

*Lemon Tea, Small pot*  
Limonlu Çay  
柠檬茶

0970  
RMB 18 (Small 小壶)

0964  
RMB 18 (Small 小壶)

0971  
RMB 28 (Medium 中壶)

0965  
RMB 28 (Medium 中壶)

0972  
RMB 35 (Large 大壶)

0966  
RMB 35 (Large 大壶)



Pictures are for reference only 图片仅供参考 实际以出品为准



推荐 recommend

# Turkish Coffee

TÜRK KAHVESİ  
土耳其咖啡



0957  
*Turkish Coffee*  
Türk Kahvesi  
土耳其咖啡  
RMB 30

土耳其咖啡是一种浓郁、浓稠、含咖啡因的咖啡，传统上由阿拉比卡咖啡种子制成，并使用精细研磨的咖啡豆粉制成。土耳其咖啡传统上是在称为“cezve”的小壶中冲泡的。根据个人选择，可以添加糖和豆蔻。  
Turkish Coffee is a rich, thick, caffeinated coffee, which is traditionally prepared from the seeds of Coffea arabica, and it is made by using finely ground coffee beans powder. Turkish coffee is traditionally brewed in a small pot called 'cezve'. Depending on personal choice, sugar and cardamom can be added.



0958

*Americano*  
Amerikan Kahvesi  
美式咖啡  
RMB 20



0959

*Espresso*  
Espresso  
浓缩咖啡  
RMB 25



0975

*Hot Chocolate*  
Sütlü Çikolata  
巧克力奶 (热)  
RMB 28



0961

*Mocha Coffee*  
Moka kahve  
摩卡咖啡  
RMB 35



0960

*Cappuccino*  
Cappuccino  
卡布奇诺咖啡  
RMB 30



0962

*Latte Coffee*  
Late kahve  
拿铁咖啡  
RMB 35



Pictures are for reference only 图片仅供参考 实际以出品为准



推荐 recommend

# Cold Drinks

SOĞUK İÇECEKLER  
冷饮

0927

*Ayran*  
Ayran  
酸奶

RMB 25

Main Ingredients: A refreshing savory Turkish drink made by blending yoghurt with salt & water

0932

*Sweet Ayran*  
Tatlı Ayran  
酸奶 (甜)

RMB 25

Main Ingredients: yoghurt drink sweetened with sugar syrup

0928

*Ayran with Mint*  
Naneli Ayran  
薄荷酸奶

RMB 28

Main Ingredients: yoghurt drink with fresh mint

0931

*Ayran with Mango*  
Mangolu Ayran  
酸奶芒果汁

RMB 30

Main Ingredients: yoghurt drink with fresh Mango



挑选的新鲜牛奶发酵而成  
Cultured from fresh milk

我们的土耳其酸奶采用最新鲜的牛奶并秉承着几个世纪的传统工艺。Our Turkish yogurt is made from the freshest milk and crafted using centuries of old tradition.



每一口都充满了纯正  
Every sip is full of energy

酸奶饮料是优质蛋白质和矿物质的良好来源，并且促进消化。Yoghurt beverage is a good source of high quality protein & minerals, and it provides gut friendly probiotics.



0935

*Fresh Fruit Tea*  
Taze Meyveli Çay  
鲜果茶

RMB 35



0933

*Iced Lemon Tea*  
Buzlu Limon Çay  
冻柠檬茶

RMB 20

0934

*Crushed Lemon Tea*  
Taze Limon Çay  
手打柠檬茶

RMB 28



0926 *Soda Water*  
Soda  
苏打水  
RMB 15

0920 *Coca Cola*  
Coca Cola  
可口可乐  
RMB 10

0921 *Cola Zero*  
Kola Zero  
零度可乐  
RMB 10

0922 *Pepsi*  
Coca Cola  
百事可乐  
RMB 10

0923 *Sprite*  
Sprite  
雪碧  
RMB 10

0924 *Fanta*  
Fanta  
芬达  
RMB 10

0925 *7-Up*  
7up  
七喜  
RMB 10

0929 *Water (small)*  
Küçük Su  
小瓶水  
RMB 5

0930 *Water (large)*  
Büyük Su  
大瓶水  
RMB 10

Pictures are for reference only 图片仅供参考 实际以出品为准



推荐 recommend



Fruit juices  
TAZE MEYVA SULARI  
饮品



0908

Lemon Juice  
Limon  
柠檬汁

RMB 35

0904

Kiwi Juice  
Kiwi  
奇异果汁

RMB 35

0910

Carrot Juice  
Havuç  
胡萝卜汁

RMB 30

0912

Lemon Juice  
with Mint  
Naneli Limon  
柠檬薄荷汁

RMB 35

0905

Watermelon Juice  
Karpuz  
西瓜汁

RMB 30

0909

Pineapple Juice  
Ananas  
菠萝汁

RMB 35

0902

Mango Juice  
Mango  
芒果汁

RMB 35

0911

Cocktail  
Kokteyl  
混合果汁

RMB 38

0906

Honeymelon Juice  
Kavun  
哈密瓜汁

RMB 30

0903

Banana Juice  
Muz  
香蕉汁

RMB 35

0901

Orange Juice  
Portakal  
橙汁

RMB 35

0907

Apple Juice  
Elma  
苹果汁

RMB 35

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推荐 recommend

# Smoothies

SMOOTHIES  
冰沙

0941

*Watermelon smoothie*  
Karpuz Smoothie  
西瓜冰沙

RMB 35



0943

*Lemon Mint Smoothie*  
Limonlu Nane Smoothie  
柠檬薄荷冰沙

RMB 35



0942

*Mango Smoothie*  
Mango Smoothie  
芒果冰沙

RMB 35



0945

*Avocado Milkshake*  
Avokadolu Milkshake  
牛油果特饮

RMB 35

