

**Dede “The Grandfather” Ali Denizelli
(1888 - 1992)**

Dede Restaurant was opened to business as a cafe in 1973 by Ali Denizelli, at the same spot where it is today. Ali Denizelli lived a long life mostly on the sea serving on his clipper as a postman to and from Marmaris and Rhodes Island for many years. His healthy life of an outstanding 104 years related to his simple advantageous diet comprised of seafood and his closeness to the sea. Since the date of its foundation, our establishment converted to a restaurant according to requirements of today, and is now run by grand children of Ali Denizelli. Naming our restaurant as Dede (The Grandfather) is an attempt to keep his name and memory alive.

We remember him with deepest of respects.



Dede Restaurant building is under the protection of The Republic of Turkey, Ministry of Culture and Tourism, High Council of Immovable Monuments and Antiquities by article A-1206, 10/06/1978

Salads & Mezes

SEASONAL SALAD

Lettuce, tomatoes, cucumber, rocket and red onion with olive oil dressing

GREEK SALAD

Chunks of tomatoes, green pepper, onion, cucumber, black olives and white cheese with olive oil dressing

TRADITIONAL TURKISH STARTER "MEZE"

Plate of assorted traditional cold starters with olive oil

TUNA FISH SALAD

Lettuce, cucumber, rocket, red onion, tomatoes and tuna fish served with olive oil dressing

CHICKEN CAESAR SALAD

Lettuce, rocket, cucumber, tomatoes with chicken breast, parmesan and croutons with caesar dressing

SHRIMPS COCKTAIL

Steam cooked prawns in cocktail sauce and seasonal greens

CARPACCIO

Thinly sliced fillet of beef on a bed of rocket leaves with parmesan in balsamic vinegar

SEAFOOD SALAD

Lettuce, cucumber, rocket, red onion, tomatoes and selection of seafood with olive oil dressing

GARLIC BREAD

Cheesy baked bread slices with garlic butter

TURKISH Cheese Rolls "BÖREK"

With sweet-sour sauce

SPRING ROLLS

Sauteed chicken and vegetables served with sweet-sour sauce

HUMUS

Mashed chickpeas, tahini, lemon and pinch of garlic

Hot Appetizers

RICH HOMEMADE TOMATO SOUP

With a scattering of grated cheese

DAILY FRESH FISH SOUP

With cream and vegetables

DAILY FRESH SEAFOOD SOUP

With octopus, shrimps, fish and calamari

GRATINATED GARLIC MUSHROOMS

Sauteed in garlic butter

COURGETTE PATTIES (TURKISH SPECIAL)

Shredded mixed vegetables fried in a light batter
with tomato and yoghurt sauce

SPANISH STYLE SHRIMPS

Local shrimps, green pepper, garlic, paprika in garlic butter sauce

SHRIMPS IN ROQUEFORT SAUCE

Fried local shrimps in creamy roquefort sauce

PAN-FRIED CALAMARI

Marinated in beer and lemon, served with tartar sauce

GRILLED OCTOPUS

Served with butter & garlic sauce

MUSSELS IN WINE SAUCE

With garlic butter sauce

FRIED CUTTLE-FISH

With spices

GRILLED KING PRAWNS

With garlic butter sauce

GRILLED BABY CALAMARI

With garlic butter sauce

Pasta Selection

SPAGHETTI BOLOGNESE

Minced beef in rich tomato sauce with parmesan

PENNE AL POLLO

Chicken strips, garlic, paprika, onion in a rich cream sauce with parmesan

PENNE AL ARABIATA

Garlic, onion, tomato and paprika in a spicy tomato sauce with parmesan

PENNE AL FUNGHI

Mushrooms, garlic, onions in a rich cream sauce with parmesan

CURRY TAGLIATELLE

Indian curry, garlic, onion in cream sauce with parmesan

VEGETARIAN PENNE

Fresh garlic, tomatoes, onions, courgette, broccoli
and carrot with parmesan

CREAMY SALMON TAGLIATELLE

Strips of salmon, capia pepper, garlic in cream sauce with parmesan

SPAGHETTI CARBONARA

Bacon, eggs, onions and garlic in a rich cream sauce with parmesan

PENNE "DEDE"

Strips fillet of beef, cream, mushrooms, tomatoes and with parmesan

SPAGHETTI FRUTTI DI MARE

Mixed seafood, garlic, tomatoes in cream sauce with parmesan

LOBSTER TAGLIATELLE

Fresh lobster tail, capia pepper, garlic in cream sauce with parmesan

Chicken Selection

GRILLED BREAST OF CHICKEN

With steamed vegetables and roast potatoes

CHICKEN SHISH KEBAB

Chicken on skewer served with pitta, vegetables and roast potatoes

INDIAN CHICKEN CURRY

Strips of chicken with green pepper and onion in creamy mild curry sauce with rice and roast potatoes

CHICKEN WITH MUSHROOM SAUCE

Grilled breast of chicken in creamy fresh mushroom sauce with vegetables and roast potatoes

CHICKEN WITH BLACK PEPPER SAUCE

Grilled breast of chicken in creamy fresh black pepper sauce with vegetables and roast potatoes

MEXICAN CHICKEN

Breast of chicken with chilli pepper, sweetcorn and tomato sauce served with Mexican beans and roast potatoes

CHICKEN SCHNITZEL

Breast of chicken in light batter, served with vegetables and roast potatoes

GRATINATED CHICKEN CASSEROLE

Strips of chicken fried with onion, garlic, mushrooms and pepper with rice and roast potatoes

CHICKEN PASHA BASKET

Strips of chicken in creamy mushroom sauce served in pot shaped crispy potatoes

CHICKEN DEDE KEBAB

Strips of chicken on fried shredded potatoes served with tomato, garlic and yoghurt dressing

CHICKEN FAJITA

Served with tortilla wrap, grated cheese, corn kernels, salsa, sour cream & avocado dip sauce

Traditional Turkish Cuisine

DEDE KEBAB (FILLET OF BEEF)

Strips fillet of beef on fried shredded potatoes served with tomato, garlic and yoghurt dressing

BEYTI KEBAB

Minced meat kebab rolled in pitta bread served with tomato and yoghurt sauce

GRATINATED BEEF CASSEROLE

Strips fillet of beef, fried with onions, garlic, mushrooms, pepper and tomatoes served with rice and roast potatoes

PASHA BASKET (FILLET OF BEEF)

Strips fillet of beef in creamy mushroom sauce served in pot shaped crispy potatoes

OTTOMAN KEBAB

Strips fillet of beef with tomatoes, mushrooms, onions and pepper in wok served with rice and roast potatoes

LAMB SHISH KEBAB

With pitta bread, grilled vegetables and roast potatoes

LAMB SHANK IN THE OVEN

Served with mashed potatoes

LAMB CHOPS

With grilled vegetables and roast potatoes

TRADITIONAL BBQ PLATE

Lamb shish, chicken shish, meatballs, fillet of beef, chicken and lamb chops served with vegetables and roast potatoes

GRILLED CHEESY MEATBALLS

With pitta bread, vegetables and roast potatoes

Fillet Steaks

GRILLED PLAIN STEAK

Served with vegetables and roast potatoes

TOURNEDOS BEARNAISE

2 succulent pieces of steak served with mushroom and bearnaise sauce
served with vegetables and roast potatoes

BOSPHORUS STEAK

Fillet steak topped with fried onions, mushrooms, garlic and melted cheese
served with vegetables and roast potatoes

PLANK STEAK

Served with vegetables, mashed potatoes and bearnaise sauce on wooden plank

ROQUEFORT STEAK

Creamy roquefort sauce served with vegetables and roast potatoes

PEPPER STEAK

Fillet steak served with vegetables and roast potatoes

GARLIC STEAK

Fillet steak served with vegetables and roast potatoes

MUSHROOM STEAK

Fillet steak served with vegetables and roast potatoes

DEDE STEAK

Fillet steak served with creamy shrimps and asparagus
sauce with vegetables and roast potatoes

MEXICAN STEAK FAJITA

Served with tortilla wrap, grated cheese, corn kernels,
salsa, sour cream & avocado dip sauce

CHATEAUBRIAND (FOR 2 PEOPLE)

Served with bearnaise, pepper and mushroom sauce
served with vegetables and roast potatoes

Seafood Selection

GRILLED SEA BREAM

Served with seasonal greens and roast potatoes

GRILLED SEA BASS

Served with seasonal greens and roast potatoes

FILLET OF FISH ON SKEWER

Served with seasonal greens and roast potatoes

GRILLED FILLET OF FISH

Served with seasonal greens and roast potatoes

GRILLED SALMON

Served with seasonal greens and roast potatoes

CHEF'S SPECIAL FISH

Fillet of fish in creamy shrimp and asparagus sauce

SEAFOOD CASSEROLE

Strips fillet of fish, octopus, shrimps, calamari fried with tomato, onion and garlic sauce

GRATINATED SHRIMPS CASSEROLE

Shrimps fried in tomato, onion, pepper and garlic sauce

SHRIMPS FAJITA

Served with tortilla wrap, grated cheese, corn kernels, salsa, sour cream & avocado dip sauce

CALAMARI (GRILLED OR FRIED)

Served with tartar sauce, seasonal greens and roast potatoes

GRILLED OCTOPUS

Served in garlic butter sauce with seasonal greens and roast potatoes

MIXED SEAFOOD PLATE (FOR 2 PEOPLE)

Pieces of octopus, calamari, prawns, mussfillet of fish and seabass or seabream

KING PRAWNS (PER KG)

Grilled or fried in garlic butter sauce, seasonal greens and roast potatoes

LOBSTER (PER KG)

Grilled, boiled or thermidor with seasonal greens and roast potatoes

FISH IN SEA SALT (MINIMUM FOR 2 PEOPLE)

Whole fish baked in oven with sea salt served with seasonal greens and roast potatoes

Vegan

VEGAN SPAGHETTI NAPOLITAN

With napolitan sauce

VEGAN MEZE PLATE

Plate of assorted traditional cold starters with olive oil

VEGAN TANTUNI

Tomato, mushrooms, onion, parsley and tortilla

GRILLED VEGETABLES

Seasonal vegetables with tomato sauce

VEGETABLE CASSEROLE

Mushrooms, aubergine, courgette, potatoes
with onion and garlic in tomato sauce

Kids Menu

GRILLED MEATBALLS

Served with rice and french fries

GRILLED BREAST OF CHICKEN

Served with rice and french fries

CHICKEN NUGGETS

Served with rice and french fries

SPAGHETTI

Either with napolitan or bolognaise sauce

FISH & CHIPS

Served with tartar sauce and lemon

Desserts

CHEESECAKE

Lemon or raspberry with ice cream

BROWNIE

With ice cream and chocolate sauce

BAKLAVA

With ice cream

BANANA SPLIT

WALNUT SULTAN

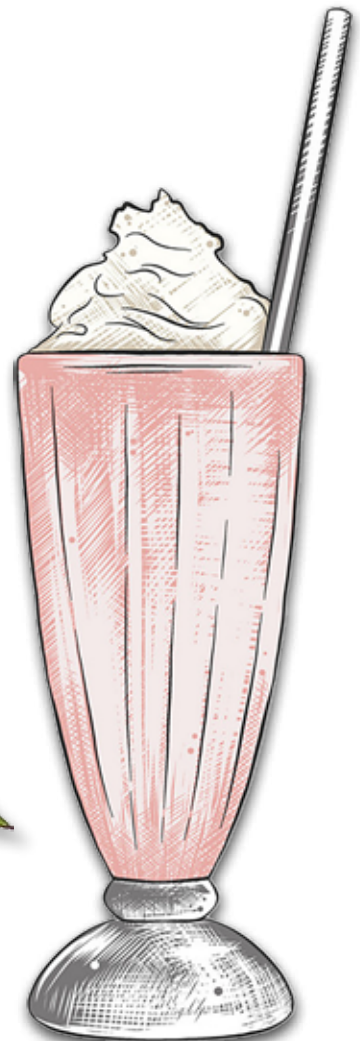
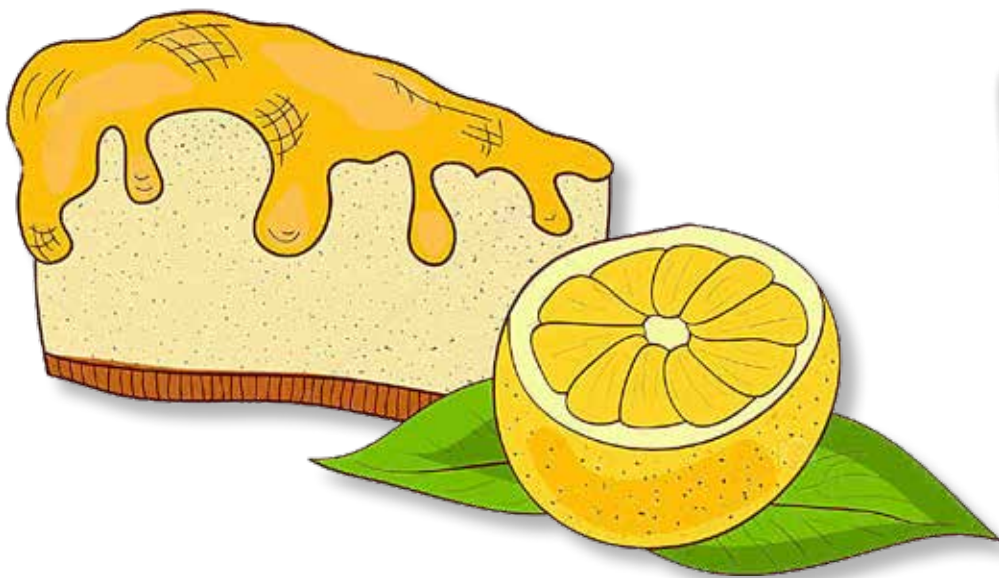
KUP DENMARK

KIDS DREAM

DOLCE VITA

MILK SHAKE







Vanilla, chocolate or strawberry



ALERJENLER / ALLERGENS

-  **Gluten İçeren Tahıllar (Buğday, Çavdar, Arpa, Yulaf)**
Gluten-containing cereals, (Wheat, Rye, Barley, Oats)
-  **Süt ve Laktoz İçeren Süt Ürünleri (Yoğurt, Süt, Tereyağı, Peynir)**
Milk and lactose-containing milk products, (Yoğurt, Milk, Butter, Cheese)
-  **Yumurta ve Yumurta İçeren Ürünler**
Eggs and egg-containing products
-  **Kereviz ve Kereviz İçeren Ürünler**
Celery and celery-containing products
-  **Soya ve Soya İçeren Ürünler**
Soy and soy-containing products
-  **Fıstık ve Yer Fıstığı İçeren Ürünler**
Peanut and peanut-containing products

-  **Kabuklu Yemişler (Badem, Fındık, Kaju Fıstığı, Ceviz, Antep Fıstığı, Pıkan Fıstığı, Brezilya Fıstığı, Macadamia Veya Queensland Fıstığı)**
Nuts; Almonds, Hazelnuts, Cashews, Walnuts, Pistachios, Pecans, Brazil Nuts, Macadamia or Queensland Nuts
-  **Balık ve Balık Ürünleri**
Fish and fish products
-  **Yumuşakçalar**
Molluscs
-  **Kabuklu Deniz Canlıları**
Shellfish and shellfish products
-  **Susam ve Susam Tohumu Ürünleri**
Sesame seeds and sesame seeds products

-  **Hardal ve Hardal Ürünleri**
Mustard and mustard products
-  **Kükürt Dioksit ve Sülfiter**
Sulfur dioxide and sulfites
-  **Acı**
Hot
-  **Alkol**
Alcohol
-  **Domuz**
Pork
-  **Vejetaryen**
Vegetarian