

Turkey is the country which prepares and presents food to the tourists with culinary techniques that exhibit a range of flavors. These dishes and flavors of Turkish culinary traditions typically cater various tastes and preferences. The food presented in Turkish restaurants to the travelers and local people offers a wide range of flavors with layers of taste unfolding in each bite. In this article, we will cover the top 14 best restaurants located in various cities of Turkey.

The 5 Best Turkish Restaurant:

All the tourists are glad to hear that not every Turkish Restaurant is located merely in Istanbul. However, in this list, we have mentioned some great Turkish restaurants that are located in each region of Turkey. Now, every tourist can easily find one that suits their location and taste. Whether travelers visit the Aegean and South-Eastern side of this beautiful country, there is definitely a list of great restaurants waiting for the visitors.

1. Seki Restaurant, Cappadocia



Seki Restaurant is the best restaurant which is located at Kayabaş Sok. No:23 in Argos in Cappadocia, Uchisar 50240, Türkiye. Tourists and local people typically book the tables and ensure to be available by securing a specific dining time for them. The booking is usually done during busy periods. Tourists from other parts of the world are also curious about reservations to manage seating capacity and achieve good dining experience in this restaurant.

Outdoor Seating in Seki restaurant:

Seki restaurants provide benefits to the tourists and other people to book dining areas that are located outside the main building of the restaurant. Many tourists prefer to sit in an open-air environment and enjoy the food. Tables and chairs are also set up for enthusiastic people to dine, which is known as rooftop seating or terrace seating. Tourists are positioned on the patio to grab the attention of panoramic views of rocks, unique views of Güvercinlik Valley and Mount Erciye, while they enjoy delicious meals.

Parking Available by Seki Restaurant, Cappadocia:

Guests are facilitated with parking areas which are located in the heart of Göreme in Cappadocia. In this way, visitors do not worry about finding a place to park their vehicle.

Availability of High Chairs at Seki Restaurant, Cappadocia:

Seki restaurant based in Cappadocia offers chairs for babies and toddlers that are well equipped with safety belts. Young children and babies safely sit at dining chairs along with their parents and families, and comfortably enjoy meals at the restaurant.

Serves Alcohol and Beer at Seki Restaurant:

Wine lovers are offered with quality wine at the restaurant that is typically prepared by Emir grapes which are grown in the fields of Cappadocia, Turkey.

Lunch Menu in Seki Restaurant:

Tourists are offered different sort of tasty soups for lunch time:

- Artichoke Cooked in Olive Oil (for people who are vegetarians)
- Confit Cherry Tomato, Pea and Pine Nut Sauce ‘Antep Fıstıklı Rafik’
- Spread of Aged Feta and Goat Cheese, Roasted Pistachio, Cream and Olive Oil
- Avocado Broccoli Tartare
- Extra Virgin Olive Oil and Grilled Halloumi Cheese Platter with Nuts
- Roquefort, Camembert, Goat Cheese, Gruyère and Plum Purée Deli Platter
- Roast Beef, Smoked Meat, Pastrami, Smoked Duck and Plum Purée

Salads presentable during Lunch menu at Seki Restaurant, Cappadocia:

Artichoke Salad with Sour Cherry: Ingredients: Toasted Bread, Green Apple, Pomegranate, Edamame, Dill and Lime

Green Salad from the Argos Gardens: Ingredients: Iceberg, Sorrel, Mint, Parsley, Green Onion, Quinoa, Edamame, Pomegranate Seeds and Grilled Halloumi

Grilled Vegetable Salad:Ingredients: Garden Greens, Zucchini, Eggplant, Capia Pepper, Asparagus, Confit Tomatoes and Pesto Sauce

Smoked Duck Salad: Ingredients: Mediterranean Greens, Grapefruit, Radish and Orange Sauce

Grilled Beef Salad: Ingredients: Spinach, Lettuce, Mushroom, Parsley, Dill, Green Onion with Halloumi and Soy Sauce

Grilled Chicken Salad: Ingredients: Iceberg, Avocado, Arugula, Red Onion, Cherry Tomato and Mustard Sauce

Appetizers that are offered in Seki restaurant to the Tourists and local people:

These appetizers are usually warm and hot:

- **Homemade ‘İçli Köfte’** : Fried Stuffed Cracked-Wheat Meatballs with Strained Yogurt and Butter Sauce
- **Shrimp Casserole:** Butter, Garlic, and Local Spicy Sauce
- **Homemade ‘Manti’:** Yogurt and Chickpeas with Tomato Sauce
- **Penne Arrabbiata:** with Parmesan Cheese

Main Dishes for Lunch and Dinner offered by Seki Restaurant , Cappadocia:

Sure, here is the menu items formatted into a bulleted list:

- **Steamed Sea Bass:** Tomato, Onion, Lemon, Baby Potato, Parsley and Olive
- **Pan Fried Chicken:** Pepper, Wild Rice and Basil Cream
- **Grilled Veal Medallions:** Spinach Root, Green Onion, Creamy Potatoes and Demi-Glace Sauce
- **Lamb Chops Marinated with Wild Thyme:** Grilled Eggplant, Mashed Chickpea Paste and Spicy Sauce
- **‘Çeltik’ Kebab:** Beef Slices, Shoestring Fried Potatoes, Strained Yogurt and Tomato Sauce
- **Seasonal Charbroiled Vegetables Platter:** Eggplant, Zucchini, Capia Pepper, Oysters Mushrooms, Tomato with Local Spicy Sauce

Sweet Food served after regular meals at Seki restaurant:

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- Turkish Delight and Orange Crème Brûlée
- Fruit Salad and Chocolate Sticks Marlenka
- Forest Fruit, Honey Meringue, and Walnut Praline San Sebastian Cheesecake (G) (D) (V)
- Chocolate Sauce Panna Cotta with Blueberry
- Dried Fruit Bar and Ice Cream
- Chocolate Souffle with Forest Fruit Ice Cream
- Parfait with Orange and Chocolate with Caramelized Pistachio ‘Baklava’
- Ice Cream Seasonal Fruit Platter
- Ice Cream
- Fruit Salad

Opening hours of Seki Restaurant:

The restaurant typically opens at 1 PM everyday and closes its business till 11 PM midnight. But the restaurant facilitates its staff members with refreshment break from 4:30 PM till 6:00 pm and then resumes its food services.

2. Ferdi Baba Restaurant, Alaçatı



Ferdi Baba Restaurant is located in Alaçatı Yat Limanı G-2, Alacati, Cesme 35930 Türkiye. Tourists and local people are attracted towards Ferdi Baba Restaurant because it is located in Port Alaçatı, and the foreign tourists get the chance to visit the biggest marinas in Turkey as well. Ferdi Baba restaurant provides panoramic views of the beautiful sea and boats when tourists book their dining at the terraces, that adds to the overall memorable dining experience. In this way they enjoy food and enjoy stunning landscapes of the entire city. Tourists from all over the world appreciate delicious cuisine and meals which are typically prepared by highly skilled chefs. People are impressed with exceptional hospitality and friendly staff and create a feeling right at home for its guests.

Outdoor Seating in Ferdi Baba Restaurant, Alaçatı

Many tourists typically book the dining table in an open-air environment which is located outside the main building of this restaurant. The restaurant staff set up the tables and chairs for such enthusiastic people who prefer to dine on the rooftop and terrace. By sitting on the terrace, people enjoy viewing the beautiful landscape of the Aegean Sea along with delicious meal served to them.

Plenty of Parking in Ferdi Baba Restaurant, Alaçatı:

Tourists are facilitated to park their cars in the designated parking areas whose services are available during business hours of the restaurant.

Availability of High Chairs facilitated by Ferdi Baba Restaurant, Alaçatı:

Ferdi Baba Restaurant in Alaçatı offers special seats that are suitable and safe for babies and toddlers who arrive at the restaurants with caregivers or families. In this way, these high chairs give a comfortable zone to the children while they also enjoy dine with their families.

Serves Alcoholic beverages at Ferdi Baba Restaurant, Alaçatı:

British tourists are overwhelmed to drink the traditional Turkish spirit known as “Raki”, which is considered the national drink of Turkey. People get the flavor of anise spirit while the wine mixes with water.

Seafood dishes that are served at Ferdi Baba Restaurant, Alaçatı:

- Levrek (Sea Bass)
- Çipura (Sea Bream)
- Kalamar (Calamari)
- Midye Dolma (Stuffed Mussels)
- Karides (Shrimp)
- Istakoz (Lobster)
- Kalkan (Turbot)
- Mezgit (Whiting)
- Sardalya (Sardines)
- Barbunya (Red Mullet)

Mediterranean-inspired meal at Ferdi Baba Restaurant, Alaçatı:

- Deniz Mahsulleri (Seafood Platter)
- Karides Güveç (Shrimp Casserole)
- Midye Tava (Fried Mussels)
- Kalamar Dolma (Stuffed Squid)
- Levrek Izgara (Grilled Sea Bass)

Lunch and Dinner Menu for Vegetarians at Ferdi Baba Restaurant, Alaçatı::

Meze: People eat appetizers i.e salads before the regular food is served to them to stimulate their hunger.

Çiğ Köfte: Spicy bulgur with lentil balls.

Imam Bayildi: Stuffed eggplant typically served with tomatoes, onions, and herbs.

Mercimek Köfte: Red lentil patties.

Börek: Filo pastry filled with cheese, spinach, or potatoes.

Pilav: Turkish rice often served with vegetables.

Regular Meals served at Ferdi Baba Restaurant, Alaçatı

- Kebap (Kebab)
- Köfte (Meatballs)
- Döner (with lamb's meat, beef, or chicken)
- İskender (Döner served over bread, with tomato sauce and yogurt)

Opening hours of Ferdi Baba Restaurant Port Alaçatı:

The restaurant typically opens at 1 PM everyday and closes its business till 12 AM midnight. But the restaurant facilitates its staff members with refreshment break from 4:30 PM till 6:00 pm and then resumes their food services.

3. 7 Mehmet, Antalya



Tourists visit the Mehmet restaurant which is one of Antalya's oldest restaurants.

Location of the 7 Mehmet restaurant :

Meltem Mahallesi, Atatürk Kültür Parkı, Antalya, 7030

The Dining Experience in 7 Mehmet restaurant:

Tourists are amazed with the elegant yet cozy environment by booking their seats at the outdoor terrace. In this way, they enjoy viewing stunning landscapes of Göksu Park in Istanbul, while eating delicious foods and adding memorable dining experiences with themselves.

Other Facilities offered by the restaurant:

- Parking lots
- Facilities of High chairs
- Free Wifi Services

Signature Dishes served by 7 Mehmet Restaurant:

7 Mehmet offers attractive variety of Turkish dishes which has diverse menu. Some of the must-try signature dishes for tourists and local people include:

Kuzu Tandir (Roast Lamb): While preparing this tasty dish, the chefs slowly cook to make it tender and juicy for the customers. People eat Roast Lamb typically with rice or bulgar along with fresh vegetables.

İçli Köfte (Stuffed Meatballs): Skilled chefs prepare the dish especially for the tourists with a mixture of bulgur, minced meat and spices and then deep fried to a golden brown. This dish serves the purpose of flavors filled in layers and become a popular choice among diners.

Meze Platter: hummus, baba ganoush, dolmas, and more. The meze platter is perfect for providing the taste of various Turkish flavors.

Baklava: For dessert, the traditional baklava, made with layers of filo pastry, nuts, and sweet syrup, is a delightful end to your meal.

Regular Meals offered at 7 Mehmet Restaurant:

- Egg-based dishes (yumurta)
- garlicky Turkish sausage (sucuklu yumurta)
- minced meat (kıymalı yumurta)
- Tangy Turkish omelet (menemen),

**Following sea foods are usually served at 7 Mehmet Restaurant ,
Antalya**

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- Sea Bass (Levrek)
- Sea Bream (Çipura)
- Shrimp (Karides)
- Calamari (Kalamar)
- Stuffed Mussels (Midye Dolma)
- Grilled Lobster (Istakoz Izgara)
- Turbot (Kalkan)
- Grilled Sardines (Sardalya Izgara)

Inspirational twists Meals served at 7 Mehmet Restaurant

- Acılı Haydari Cevizli;
- Thick tzatziki with a hint of crunchy walnuts and alluring chili.
- Lahana sarma (stuffed cabbage)

Salads Offered as Appetizers at 7 Mehmet Restaurant:

- Delicious and diet-friendly avocado salad (avokadolu kırma salata)
- Seasonal greens,
- Avocado, cauliflower with a dressing consisting of zesty lemon and olive oil sauce.
- pineapples and almonds (oğlak tandır)

Special CockTails served at 7 Mehmet Restaurant

- Margarita (contains tequila and lime juice)
- Martini (made with gin and vermouth that are typically garnished with olive and lemon)
- Negroni: (includes gin, vermouth and an orange peel)
- Mojito: (includes rum, fresh mint leaves, lime juice, sugar, and soda water.
- Cosmopolitan:(contains vodka, triple sec, cranberry juice, and fresh lime juice.
- Old Fashioned Cocktail: A bourbon or whiskey-based cocktail with mixture of sugar and bitters)
- Daiquiri: cocktail is typically prepared with rum, lime juice, sugar and served to the guests

Opening Hours of 7 Mehmet Restaurant:

The 7 Mehmet Restaurant opens regularly from 11 AM and closes its business services at 12 AM.

4. Turk Fatih Tutak, Istanbul



Tourists living in hotels typically travel to the Cihangir neighborhood of Beyoğlu district in Istanbul and visit the restaurant for a memorable dining experience.

Location of Turk Fatih Tutak, Istanbul: Cumhuriyet Hacıahmet Silahsor Cad, Yeni Yol Sk. No:2, İstanbul 34440 Türkiye

Facilities & Services Offered by Turk Fatih Tutak, Istanbul

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- Air conditioning environment
- Terrace based dining (indoor and outdoor)
- Interesting list of wine especially Turkish national drink “Raki”
- Restaurant offering vegetarian menus such as fresh salads and appetizers
- Wheelchair access for disabled tourists and other people

At Turk Fatih Tutak, tourists and other people are offered a creative and refined dining experience that fulfills Turkish culinary traditions.

Dishes people find at Turk Fatih Tutak:

- Lamb Ribs with Black Garlic and Charred Eggplant
- Seafood Tartare with Turkish Spices
- Beef Cheek Manti (Turkish Dumplings)
- Duck Kebab with Smoked Eggplant Purée
- Pistachio Custard with Burnt White Chocolate

Regular Meals offered at Turk Fatih Tutak, Istanbul:

- Lamb Ribs served with black garlic and Eggplant
- Duck Kebab with Smoked Eggplant Purée
- Beef Cheek Manti (Turkish Dumplings) with Brown Butter and Yogurt
- Lamb Shoulder which is prepared through slow-cooked and added with Turkish Spices
- Beef Steak with Truffle Mashed Potatoes

Appetizers that are served before regular meals at Turk Fatih Tutak, Istanbul:

- Seafood Tartare with traditional Turkish Spices
- Crispy Octopus with Chickpea Purée
- Artichoke with Almond Cream and Lemon
- Lamb Tartare with Smoked Eggplant and Sumac
- Grilled Halloumi Cheese with Fig Jam

Sea Food served at Turk Fatih Tutak, Istanbul

- Grilled Octopus which is typically served with chickpea puree.
- Fish Soup served with onions, carrots, celery, potatoes, tomatoes and garlic

Opening hours of Turk Fatih Tutak, Istanbul:

Turk Fatih Tutak, Istanbul is usually closed on Sunday and Monday, but resumes their food services regularly from 6:30 PM till 11:30 PM.

5. Kebapçı Halil Usta, Gaziantep



Kebapçı Halil Usta is recognized as a renowned kebab restaurant by the tourists and other people, which is located in Gaziantep, Turkey. This restaurant serves aromatic and delicious Turkish kebabs, according to the culinary traditions of Gaziantep. The restaurant is highly appreciated by the tourists and local people for its quality ingredients. Also traditional cooking methods, and delicious flavors are the key factors of Kebapçı Halil Usta, Gaziantep in terms of cuisine.

The Dining Experience at Kebapçı Halil Usta, Gaziantep:

The restaurant Kebapçı Halil Usta in Gaziantep is located on a hill, which adds to the charm and enjoyment for tourists and gives a nice view alongside eating delicious kebabs. Being situated on a hill, a pleasant atmosphere for dining is attractive for all the tourists. The scenic view allows visitors to enjoy their meal in a beautiful hill setting and make a memorable experience in Gaziantep for them.

Following Meals are best served at Kebapçı Halil Usta, Gaziantep:

Antep Kebabı: Served with minced meat and spices, grilled on a skewer.

İskender Kebap: People eat sliced lamb or beef over pieces of bread. The dish is topped with tomato sauce and yogurt.

Kuzu Tandır: Slow-cooked lamb which is very tender and juicy.

Beyran Çorbası: People are served with soup which is made with lamb, rice, and a blend of spices along with garlic yogurt.

Lahmacun: Thin, crispy dough topped is typically served with a mixture of minced meat

Baklava: Tourists enjoy eating thin pastry filled with chopped nuts, which are sweetened with syrup or honey.

Sea food served at Kebapçı Halil Usta, Gaziantep:

Balık (Fish) served with salad and lemon.

Midye Dolma: Stuffed mussels with seasoned rice, pine nuts, and currants

Kalamar Tava: Fried calamari rings, served with a garlic yogurt.

Karides Güveç: Shrimp casserole, cooked with tomatoes, peppers, and spices.

Appetizers served at Kebapçı Halil Usta, Gaziantep:

- **Hummus**

- **Çiğ Köfte**
- **Patlıcan Salatası (Eggplant Salad)**
- **Haydari**
- **Şakşuka**
- **Sarma (Stuffed Grape Leaves)**

Opening hours of Kebapçı Halil Usta, Gaziantep:

Kebapçı Halil Usta, Gaziantep starts their food services typically at 10:30 am and closes their business activities at 5:30pm , but only Sunday is off.

Conclusion:

In summary, Turkey offers a blend of culinary traditions aligned with unique flavors and charming dining atmosphere. Almost all restaurants based in various cities of Turkey offer panoramic views to the travelers while they enjoy delicious foods at indoor and outdoor rooftop terraces.