

Welcome to *Restaurant Pinar*

Anatolian specialties

The Pinar Restaurant always tries to get products from the region and supports regional suppliers. We make our kebab fresh daily from 100% veal in Jenzer-Natura-Quality from Arlesheim.

Our milk comes from the Lanz dairy, which is certified with the BIO-Suisse-Label.

The chicken is from the Aargauer Kneuss Guggelihof from particularly animal-friendly husbandry and the Ribelmais-Poulard from free-range husbandry from the St. Gallen Rhine Valley.

Sustainability and regionality is an important aspect for us, which is why we attach great importance to the sourcing of our products.

Note: Information about ingredients that may trigger allergies or intolerances is available on request from our service staff.

MEAT DECLARATION:



CHICKEN
SWITZERLAND



VEAL (Jenzer-Natura-Quality)
SWITZERLAND



LAMB (Open Land)
IRELAND

OPENING HOURS

Monday to Saturday

09:00 am to 14:30 and 17:00 to 22:30

Warm kitchen: 11:00 am to 14:00 and from 17:30 to 22:00

The Restaurant Pinar is closed on Sundays and public holidays.

APPETIZER

GREEN SALAD (vegan)	6.00
MIXED SALAD (vegan)	8.50
SHEPHERD'S SALAD (vegan available)	14.50
LENTIL SOUP (vegan)	8.00
HUMUS (vegan)	7.00
Chickpea puree with sesame seeds and lemon juice	
PATLICAN SALATASI	7.50
Eggplant salad on yogurt sauce with garlic	
EZME SALATASI (vegan)	7.50
Finely chopped salad (lettuce, tomatoes, cucumber, pepper)	
CACIK	7.00
Finely chopped cucumbers on yogurt sauce with garlic	
SARMA (vegan available)	7.00
Vine leaves stuffed with rice	
SIGARA BÖREGI	7.50
Deep-fried pastry rolls stuffed with feta, mozzarella and parsley	
PEYNIRLI BÖREK	7.50
Pastry filled with feta, mozzarella and parsley from the oven	
ISPANAKLI BÖREK	8.50
Pastry filled with feta, mozzarella and parsley and spinach from the oven	
LAHMACUN	7.00
Very thin Turkish pizza with minced veal, tomatoes, pepper and parsley	
MINI PIDE WITH CHEESE	8.50
Mini Pizza with Feta, mozzarella and parsley	
MINI PIDE WITH MEAT	8.50
Mini Pizza with veal mince, tomatoes, peppers and parsley	
MINI PIDE WITH VEGETABLES (vegan)	8.50
Mini Pizza with finely chopped vegetables	

Note: Information about ingredients in our dishes that may cause allergies or intolerances is available upon request from our service staff.

MIXED APPETIZER PLATES

APPETIZER PLATE (vegetarian available)	22.50
Cigköfte (spicy bulgur balls kneaded with fresh lemon and tomato juice), Sigara Böregi, Lahmacun, Humus, Sarma	
PLATE A (vegan)	19.50
Humus, Sarma and Ezme Salatasi	
PLATE B (vegetarian available)	22.50
Sigara Böregi, Sarma, Humus, Patlican Salatasi and Lahmacun	

MENUS

MENU 1	26.50
Green salad as a starter Grilled Lamb kebab and Adana kebab (minced veal and lamb) Sarma (Vine leaves stuffed with rice) Bulgur-Pilaf*	
MENU 2	25.00
Green salad as a starter Peynirli Börek (Pastry filled with feta, mozzarella and parsley from the oven) Lahmacun Lamb kebab grilled	
MENU 3	25.00
Green salad as a starter Doner kebab Peynirli Börek (Pastry filled with feta, mozzarella and parsley from the oven) Sarma (Vine leaves stuffed with rice) Bulgur-Pilaf*	
MENU 4	26.50
Green salad as a starter Stewed eggplant stuffed with minced veal Doner kebab Bulgur-Pilaf*	
MENU 5 (vegan available)	23.50
Green salad as a starter Dolma (Various types of vegetables stuffed with rice) Humus (Chickpea puree with sesame seeds and lemon juice) Bulgur-Pilaf*	

*Bulgur-Pilaf: Wheat semolina

DISHES WITH VEAL

MENU 6	21.00
Doner kebab with salad	
MENU 6A	23.00
Doner kebab with finely chopped salad	
MENU 6B	24.50
Doner kebab with various vegetables and potatoes	
MENU 7	22.50
Doner kebab with Bulgur-Pilaf and salad	
MENU 8	21.50
Doner kebab with Bulgur-Pilaf	
MENU 8A	23.50
Doner kebab with various vegetables and Bulgur-Pilaf	
9 ISKENDER KEBAP	23.00
Toasted bread cubes covered with homemade organic yogurt, doner kebab and tomato-butter-sauce (with garlic)	
10 KARNIYARIK	22.00
Stewed eggplant stuffed with minced veal and Bulgur-Pilaf on side	
20 ALI NAZIK	24.50
Eggplant salad in homemade yogurt sauce covered with doner kebab and tomato-butter-sauce	
20A ALI NAZIK WITH SPINACH	24.50
Spinach in homemade yogurt sauce covered with doner kebab and tomato-butter-sauce	
20B CHICKEN SKEWERS	23.50
with Bulgur Pilaf and various vegetables	
20C CHICKEN SKEWERS	24.50
with potatoes and various vegetables	

DISHES FROM THE GRILL

11 KUSBASI	25.50
Lamb kebab with Bulgur-Pilaf and green salad	
11A KUSBASI WITH VEGETABLES	26.50
Lamb kebab with Bulgur-Pilaf and various vegetables	
12 ADANA KEBAP	25.50
Minced lamb and veal skewer with Bulgur-Pilaf and green salad	
12A ADANA KEBAP WITH VEGETABLES	26.50
Minced lamb and veal skewer with potatoes from the oven and various vegetables	
13 KUZU PIRZOLA	32.00
Green salad as a starter Lamb chops and Bulgur-Pilaf	
14 KARISIK IZGARA	34.50
Green salad as a starter Mixed grill plate with Bulgur-Pilaf	
15 SOGAN KEBAP	27.50
Green salad as a starter Lamb kebab with onions and Bulgur-Pilaf	
16 PATLICAN KEBAP	29.50
Green salad as a starter Eggplant baked in the oven divided in two, then on top with adana skewer and Bulgur-Pilaf on side	
17 ADANA ISKENDER KEBAP	24.00
Toasted bread cubes covered with homemade organic yogurt, with Adana skewers (minced lamb and veal) and tomato-butter sauce (with garlic)	
18 KUSBASI ISKENDER KEBAP	24.50
Toasted bread cubes covered with homemade organic yogurt, with lamb kebab (lamb skewer) and tomato-butter-sauce (with garlic)	

VEGETARIAN DISHES

21 IMAM BAYILDI (vegan available)	20.00
Stewed eggplant stuffed with mixed vegetables and served with Bulgur-Pilaf	
22 DOLMA (vegan available)	21.00
With rice stuffed vegetables such as vine leaves, peppers, and savoy served with green salad	
23 YOGURTLU DOLMA	21.00
With rice stuffed vegetables such as vine leaves, peppers and savoy served with homemade organic yogurt (with garlic)	
24 SARMA (vegan available)	20.00
Vine leaves stuffed with rice and served with salad	
25 JOGHURTLU SARMA	20.00
Vine leaves stuffed with rice and served with homemade organic yogurt (with garlic)	
26 FALAFEL	20.00
Deep-fried chickpea served with eggplant salad (Eggplant salad on yogurt sauce with garlic)	
27 FALAFEL (vegan)	19.50
Deep-fried chickpea served with mixed salad	
28 Bulgur-Pilaf and salad (vegan)	17.00
MENU 28A Bulgur-Pilaf and vegetables (vegan)	18.00
40 CIGKÖFTE (cold, vegan available)	18.50
Cigköfte (spicy bulgur balls kneaded with fresh lemon and tomato juice) on leaf salad with cacik (finely chopped cucumber in yoghurt sauce - with garlic)	
41 CIGKÖFTE - ½ PORTION (cold)	13.50
42 PIDE WITH VEGETABLES (vegan)	21.00
Pizza with finely chopped vegetables	

LAHMACUN & PIDE (PIZZA)

WITH ALL LAHMACUN & PIDE THERE IS A GREEN SALAD AS A STARTER

29 LAHMACUN	23.50
Very thin Turkish pizza with minced veal, tomatoes, pepper and parsley (3 pcs)	
30 ETLI PIDE	21.00
Pizza with minced veal mixed with tomatoes, pepperoni and parsley	
31 ISPANAKLI ETLI PIDE	22.00
Pizza with minced veal mixed with tomatoes, pepperoni, parsley and spinach	
32 PEYNIRLI PIDE	21.00
Pizza with feta, mozzarella and parsley	
32A ISPANAKLI PEYNIRLI PIDE	22.00
Pizza with feta, mozzarella, parsley and spinach	
33 DÖNERLİ SOGANLI PEYNIRLI PIDE	24.00
Pizza with feta, mozzarella, parsley, onions and doner kebab	
34 PATLICANLI PEYNIRLI PIDE	22.50
Pizza with feta, mozzarella, parsley and eggplant	
35 ISPANAKLI BÖREK	22.50
Pastry filled with feta, mozzarella, parsley and spinach (3 pcs)	
36 DOMATESLI BIBERLİ PIDE	22.50
Pizza with feta, mozzarella, parsley, tomatoes and pepperoni	
37 PEYNIRLI BÖREK	22.50
Pastry filled with feta, mozzarella, parsley (3 pcs)	
38 MANTARLI PEYNIRLI PIDE	23.00
Pizza with feta, mozzarella, parsley and mushrooms	