

# 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.



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**APPETIZER**

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<b>GREEN SALAD (vegan)</b>	7.00
<b>MIXED SALAD (vegan)</b>	9.50
<b>SHEPHERD'S SALAD (vegan available)</b>	13.50
<b>LENTIL SOUP (vegan)</b>	8.50
<b>HUMUS (vegan)</b> Chickpea puree with sesame seeds and lemon juice	7.50
<b>PATLICAN SALATASI</b> Eggplant salad on yogurt sauce with garlic	8.50
<b>EZME SALATASI (vegan)</b> Finely chopped salad (lettuce, tomatoes, cucumber, pepper)	8.50
<b>CACIK</b> Finely chopped cucumbers on yogurt sauce with garlic	7.50
<b>SARMA (vegan available)</b> Vine leaves stuffed with rice	7.50
<b>SIGARA BÖREGI</b> Deep-fried pastry rolls stuffed with shepherd's cheese, mozzarella and parsley	9.00
<b>PEYNIRLI BÖREK</b> Pastry from the oven filled with shepherd's cheese, mozzarella and parsley	8.50
<b>ISPANAKLI BÖREK</b> Pastry from the oven filled with shepherd's cheese, mozzarella, spinach, and parsley	8.50
<b>LAHMACUN</b> Very thin Turkish pizza with minced veal, tomatoes, pepper and parsley	7.50
<b>MINI PIDE WITH CHEESE</b> Mini Pizza with shepherd's cheese, mozzarella and parsley	9.00
<b>MINI PIDE WITH MEAT</b> Mini Pizza with veal mince, tomatoes, peppers and parsley	9.00
<b>MINI PIDE WITH VEGETABLES (vegan)</b> Mini Pizza with finely chopped vegetables	9.00

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

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**MIXED APPETIZER PLATES**

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<b>APPETIZER PLATE (vegetarian available)</b>	23.50
Cigköfte (spicy bulgur balls kneaded with fresh lemon and tomato juice), Sigara Böregi, Lahmacun, Humus, Sarma	
<b>PLATE A (vegan)</b>	21.50
Humus, Sarma and Ezme Salatasi	
<b>PLATE B (vegetarian available)</b>	23.50
Sigara Böregi, Sarma, Humus, Patlican Salatasi and Lahmacun	

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**MENUS**

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<b>MENU 1</b>	27.00
Green salad as a starter Grilled Lamb kebab and Adana kebab (minced veal and lamb) Sarma (Vine leaves stuffed with rice) Bulgur-Pilaf*	
<b>MENU 2</b>	26.00
Green salad as a starter Peynirli Börek (Pastry from the oven filled with shepherd's cheese, mozzarella, parsley) Lahmacun Lamb kebab grilled	
<b>MENU 3</b>	26.00
Green salad as a starter Doner kebab Peynirli Börek (Pastry from the oven filled with shepherd's cheese, mozzarella, parsley) Sarma (Vine leaves stuffed with rice) Bulgur-Pilaf*	
<b>MENU 4</b>	27.00
Green salad as a starter Stewed eggplant stuffed with minced veal Doner kebab Bulgur-Pilaf*	
<b>MENU 5 (vegan available)</b>	24.50
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

Prices incl. 8.1% VAT

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**DISHES WITH VEAL**

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<b>MENU 6</b>	22.00
Doner kebab with salad	
<b>MENU 6A</b>	24.00
Doner kebab with finely chopped salad	
<b>MENU 6B</b>	25.00
Doner kebab with various vegetables and potatoes	
<b>MENU 7</b>	23.50
Doner kebab with Bulgur-Pilaf and salad	
<b>MENU 8</b>	22.50
Doner kebab with Bulgur-Pilaf	
<b>MENU 8A</b>	24.50
Doner kebab with various vegetables and Bulgur-Pilaf	
<b>9 ISKENDER KEBAP</b>	24.00
Toasted bread cubes covered with homemade organic yogurt, doner kebab and tomato-butter-sauce (with garlic)	
<b>10 KARNIYARIK</b>	23.00
Stewed eggplant stuffed with minced veal and Bulgur-Pilaf on side	
<b>20 ALI NAZIK</b>	25.50
Eggplant salad in homemade yogurt sauce covered with doner kebab and tomato-butter-sauce	
<b>20A ALI NAZIK WITH SPINACH</b>	25.50
Spinach in homemade yogurt sauce covered with doner kebab and tomato-butter-sauce	
<b>20B CHICKEN SKEWERS</b>	24.50
with Bulgur Pilaf and various vegetables	
<b>20C CHICKEN SKEWERS</b>	25.50
with potatoes and various vegetables	

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**DISHES FROM THE GRILL**

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<b>11 KUSBASI</b>	26.50
Lamb kebab with Bulgur-Pilaf and green salad	
<b>11A KUSBASI WITH VEGETABLES</b>	27.50
Lamb kebab with Bulgur-Pilaf and various vegetables	
<b>12 ADANA KEBAP</b>	26.50
Minced lamb and veal skewer with Bulgur-Pilaf and green salad	
<b>12A ADANA KEBAP WITH VEGETABLES</b>	27.50
Minced lamb and veal skewer with potatoes from the oven and various vegetables	
<b>13 KUZU PIRZOLA</b>	34.00
Green salad as a starter Lamb chops and Bulgur-Pilaf	
<b>14 KARISIK IZGARA</b>	36.50
Green salad as a starter Mixed grill plate with Bulgur-Pilaf	
<b>15 SOGAN KEBAP</b>	28.00
Green salad as a starter Lamb kebab with onions and Bulgur-Pilaf	
<b>16 PATLICAN KEBAP</b>	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	
<b>17 ADANA ISKENDER KEBAP</b>	25.00
Toasted bread cubes covered with homemade organic yogurt, with Adana skewers (minced lamb and veal) and tomato-butter sauce (with garlic)	
<b>18 KUSBASI ISKENDER KEBAP</b>	25.50
Toasted bread cubes covered with homemade organic yogurt, with lamb kebab (lamb skewer) and tomato-butter-sauce (with garlic)	

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**VEGETARIAN DISHES**

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<b>21 IMAM BAYILDI (vegan available)</b>	22.00
Stewed eggplant stuffed with mixed vegetables and served with Bulgur-Pilaf	
<b>22 DOLMA (vegan available)</b>	22.00
With rice stuffed vegetables such as vine leaves, peppers, eggplant, zucchini and savoy, served with green salad	
<b>23 YOGURTLU DOLMA</b>	22.00
With rice stuffed vegetables such as vine leaves, peppers, eggplant, zucchini and savoy, served with homemade organic yogurt (with garlic)	
<b>24 SARMA (vegan available)</b>	21.00
Vine leaves stuffed with rice and served with salad	
<b>25 JOGHURTLU SARMA</b>	21.00
Vine leaves stuffed with rice and served with homemade organic yogurt (with garlic)	
<b>26 FALAFEL</b>	21.00
Deep-fried chickpea served with eggplant salad (Eggplant salad on yogurt sauce with garlic)	
<b>27 FALAFEL (vegan)</b>	21.00
Deep-fried chickpea served with mixed salad	
<b>28 Bulgur-Pilaf and salad (vegan)</b>	18.00
<b>MENU 28A Bulgur-Pilaf and vegetables (vegan)</b>	19.00
<b>40 CIGKÖFTE (cold, vegan available)</b>	19.50
Cigköfte (spicy bulgur balls kneaded with fresh lemon and tomato juice) on leaf salad with cacik (finely chopped cucumber in yoghurt sauce - with garlic)	
<b>41 CIGKÖFTE - ½ PORTION (cold)</b>	13.50

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**LAHMACUN & PIDE (PIZZA)**

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

<b>29 LAHMACUN</b>	24.50
Very thin Turkish pizza with minced veal, tomatoes, pepper and parsley (3 pcs)	
<b>30 ETLI PIDE</b>	22.00
Pizza with minced veal mixed with tomatoes, pepperoni and parsley	
<b>31 ISPANAKLI ETLI PIDE</b>	23.00
Pizza with minced veal mixed with tomatoes, pepperoni, parsley and spinach	
<b>32 PEYNIRLI PIDE</b>	22.00
Pizza with shepherd's cheese, mozzarella and parsley	
<b>32A ISPANAKLI PEYNIRLI PIDE</b>	23.00
Pizza with shepherd's cheese, mozzarella, parsley and spinach	
<b>33 DÖNERLİ SOGANLI PEYNIRLI PIDE</b>	25.00
Pizza with shepherd's cheese, mozzarella, parsley, onions and doner kebab	
<b>34 PATLICANLI PEYNIRLI PIDE</b>	23.50
Pizza with shepherd's cheese, mozzarella, parsley and eggplant	
<b>35 ISPANAKLI BÖREK</b>	23.50
Pastry filled with shepherd's cheese, mozzarella, parsley and spinach (3 pcs)	
<b>36 DOMATESLI BIBERLİ PIDE</b>	23.50
Pizza with shepherd's cheese, mozzarella, parsley, tomatoes and pepperoni	
<b>37 PEYNIRLI BÖREK</b>	23.50
Pastry filled with shepherd's cheese, mozzarella, parsley (3 pcs)	
<b>38 MANTARLI PEYNIRLI PIDE</b>	23.50
Pizza with shepherd's cheese, mozzarella, parsley and mushrooms	
<b>42 PIDE WITH VEGETABLES (vegan)</b>	22.00
Pizza with finely chopped vegetables	