

## **Café – Restaurant**

### **ZYPRESSE**



Mediterranean Specialities

Kurdish Specialities

Restaurant – Party Service

Opening hours: Monday – Saturday 11 – 24 hrs

Closed on: Saturday, Sunday, holidays.

Saturdays, Sundays and holidays the restaurant can be booked for private parties (20 guests minimum). For details please talk to Garip!

**1070 WIEN, Westbahnstrasse 35 A – Tel (01) 523 45 57**

Dear guests,

I am Garip Gündoğdu, born in Dersim (Tunceli), in Eastern Anatolia, the land of the Kurds within Turkey.

My family had to leave our village on the banks of the river Euphrat. The village had to be cleared to make way for a reservoir. I grew up in Elaziğ, a town surrounded by orchards and vineyards.

Kurdistan has an old tradition of vineries, even in 4.000 BC there were cultivated vineyards in Anatolia (together with Mesopotamia Transkaukasias is said to be the birthplace of wine culture). Near the border to Iran and Armenia lies the mountain Ararat, where – according to the book of Genesis in the Old Testament – Noah stranded with his Arch and “planted a vineyard”...

We can offer you many specialities from the Mediterranean using much vegetable and many spices, sometimes hot!

Fish, chicken, veal and lamb, but no pork.

I hope you will enjoy your meal with us and I'm looking forward to receiving your wishes, your feedback and your ideas!

By the way: Gündoğdu – my surname – means „sunrise“. With this sentiment I hope that the sun rises for you when you come to see me at the Zypresse ;-))



## **Your celebration at the Zypresse!**

The restaurant can be booked for private parties (15 guests minimum), - also on Sundays and holidays.

The menu, buffet and drinks can be ordered to your individual wishes.

Ask for an attractive offer!

Your Garip Gündoğdu


<b>SANDWICHES</b>	<b>€</b>
<b>Döner Sandwich</b> Döner Kebap with salad served in Turkish bread.	<b>3,50</b>
<b>Döner Sandwich Special</b> Döner Kebap with salad served in Turkish bread with Cacik (garlic-yoghurt) or spicy with Ezme (finely chopped tomatos, peppers, onions and parsley).	<b>3,50</b>
<b>Falafel Sandwich</b> Chick pea burger with salad served in Turkish bread.	<b>3,50</b>
<b>Vegetarian Sandwich</b> Various cold starters (haydari, aubergine salad, humus, babu gannush) served in Turkish bread.	<b>3,50</b>
<b>Sheep Cheese Sandwich</b> Sheep cheese and salad served in Turkish bread.	<b>3,50</b>
 <b>SALADS</b>	
<b>Green Salad</b>	<b>2,70</b>
<b>Tomato Salad</b> Tomatos, onions.	<b>3,00</b>
<b>Shepherd's Salad</b> Salad with tomatos, cucumbers, peppers, onions, parsley, carrots.	<b>3,70</b>
<b>Farmer's Salad</b> Salad with tomatos, cucumbers, peppers, onions, parsley, sheep cheese, egg and olives.	<b>6,00</b>
<b>„ZYPRESSE“ Salad</b> Salad with tomatos, cucumbers, peppers, parsley, sheep cheese, olives and stuffed vine leaves.	<b>6,50</b>


<b>COLD STARTERS</b> (all vegetarian) - served with Turkish bread	€
<b>Cacik</b> Yoghurt with cucumber, garlic and mint.	3,00
<b>Ezme</b>  Finely chopped tomatos, peppers, onions and parsley. Spicy!	4,00
<b>Barbunya Pilaki</b> Red beans in tomato sauce with carrots, potatos and olive oil.	4,00
<b>Olives</b> Turkish olives, served in olive oil and spices.	4,00
<b>Sheep Cheese</b> Served with olives, olive oil and spices.	4,00
<b>Yaprak Dolma</b> Vine leaves stuffed with rice, raisins and pignoli.	4,00
<b>Haydari</b> Sieved yoghurt, with sheep cheese, mint and butter.	4,00
<b>Patlıcan Salatası</b> Chopped aubergines with garlic, tomatos and red peppers.	4,00
<b>Humus</b> Minced chick peas with creamed sesame.	4,00
<b>Babu Gannush</b> Chopped aubergines with creamed sesame, yoghurt, garlic and sour cream.	4,00
<b>Kısır</b> Bulgur wheat, garlic, tomato sauce.	4,00
<b>Bizim Salata</b> Roast courgettes with onions in tomato sauce.	4,00
<b>Cold Plate</b> Various cold starters.	6,50
<b>Cold Plate (for two)</b> Various cold starters.	12,00


<b>WARM STARTERS</b> (all vegetarian) - served with Turkish bread	€
<b>Sigara Böregi</b> Rolled puff pastry filled with sheep cheese and parsley, deep fried.	4,50
<b>Spinach Strudel</b> With cacik or yoghurt.	5,00
<b>Baked courgettes</b> With cacik or yoghurt.	4,50
<b>Baked aubergines</b> With cacik or yoghurt.	4,50
<b>Fried aubergine</b> Deep fried breaded aubergine filled with sheep cheese.	6,00
<b>Falafel</b> Minced chick pea burger served with cacik and salad.	6,00
<b>Mixed Warm Starters</b> Various warm starters.	8,00
<b>Mixed Warm Starters For Two</b> Various warm starters.	15,00
<b>Starter „Zypresse“</b> Mixed warm and cold starters.	9,50
<b>SOUPS</b> - served with Turkish bread	
<b>Soup Of The Day</b>	3,00
<b>SIDE DISHES</b>	
<b>Fried Potatos</b>	1,80
<b>French Fries</b>	1,80
<b>Rice</b>	1,80

<b>CHARCOAL GRILL MEAT SPECIALITIES</b>	<b>€</b>
<b>Adana Kebap</b> Barbecued minced lamb on a skewer, mildly spiced, with rice and salad.	<b>8,50</b>
<b>Adana Kebap Yoğurtlu</b> Barbecued minced lamb on a skewer, mildly spiced, served on Turkish bread with yoghurt and tomato sauce.	<b>9,50</b>
<b>Şiş Kebap</b> Barbecued pieces of lamb on a skewer, garnished with rice and salad.	<b>9,50</b>
<b>Şiş Kebap Yoğurtlu</b> Barbecued pieces of lamb on a skewer, on Turkish bread with yoghurt and tomato sauce.	<b>10,00</b>
<b>Tavuk Şiş</b> Barbecued pieces of chicken on a skewer, garnished with rice and salad.	<b>8,50</b>
<b>Tavuk Şiş Yoğurtlu</b> Barbecued pieces of chicken on a skewer on Turkish bread with yoghurt and tomato sauce.	<b>9,50</b>
<b>Beyti</b>  Barbecued minced lamb on a skewer, with garlic, garnished with rice and salad. Spicy!	<b>9,00</b>
<b>Beyti Yoğurtlu</b>  Minced lamb on a skewer, with garlic, on Turkish bread with yoghurt and tomato sauce. Spicy!	<b>9,50</b>
<b>Izgara Köfte</b> Barbecued minced veal burger garnished with rice and salad.	<b>9,00</b>
<b>Izgara Köfte Yoğurtlu</b> Barbecued minced veal burger on Turkish bread with yoghurt and tomato sauce.	<b>9,50</b>
<b>Pirzola</b> Barbecued lamb chop with rice and salad.	<b>12,00</b>
<b>Karışık ızgara</b> Mixed Grill (lamb, veal, chicken) with rice and salad.	<b>13,50</b>
<b>Karışık ızgara (for two)</b> Mixed Grill (lamb, veal, chicken) with rice and salad.	<b>25,00</b>


## KURDISH SPECIALITIES €


**Urfa Kebap**  9,00  
Barbecued minced lamb on a skewer, garnished with rice and salad. Spicy!

**Urfa Kebab Yoğurtlu**  9,50  
Barbecued minced lamb on a skewer, on Turkish bread, with yoghurt and tomato sauce. Spicy!

**Patlıcan Kebap**  9,50  
Barbecued minced lamb and aubergine slices on a skewer, with garlic, garnished with rice and salad. Spicy!

**Domates Kebap** 9,50  
Barbecued minced lamb and tomatoes on a skewer, garnished with rice and salad.

**Dürüm Kebap**  10,30  
Barbecued minced lamb, served in Anatolian Turkish bread, with salad and cacik. Spicy!

**Beyti**  10,30  
Barbecued chopped lamb (leg of lamb) with vegetables, served on roast bread with bulgur (cracked wheat), pfefferoni (hot peppers), salad and sieved yoghurt. Spicy!

**Ezme Kebap** 9,50  
Barbecued veal kebab from the spit, served with Ezme Salata roast in a pan, on roast Turkish bread, with tomato sauce.

## SPECIALITIES FROM THE SPIT €

**Döner Kebap** 8,00  
Barbecued veal garnished with rice and salad.

**Iskender Kebap** 9,50  
Barbecued veal on Turkish bread with yoghurt and tomato sauce.

## CHARCOAL GRILLED FISH SPECIALITIES

€

### **Salmon filet**

With grilled potatoes and salad.

**13,00**

### **Gilthead**

With grilled potatoes and salad.

**16,00**

## OVEN COOKED MEALS

### **Musakka**

Casserole with aubergines, potatoes and minced meat, topped with bechamel sauce. Served in an earthenware pot.

**8,50**

### **Güveç**

Speciality of the house: lamb and vegetable stew. Served in an earthenware pot.

**9,50**

### **Vegetable Stew**

Courgettes, potatoes, onions, tomatoes, peppers, sheep cheese and garlic (on request). Served in an earthenware pot.

**8,50**

<b>SWEETS</b>	<b>€</b>
<b>Baklava</b> Puff pastry filled with honey and nuts.	<b>2,70</b>
<b>Şekerpare</b> Semolina cake with honey and almonds.	<b>2,70</b>
<b>Helva</b> Turkish sweet with sesame and vanilla.	<b>2,50</b>
<b>Balı Yoğurt</b> Sieved yoghurt with honey, sprinkled with crushed nuts.	<b>3,00</b>
<b>Künefe</b> Fresh fine noodles, baked with mozzarella in butter. Served warm in milk and honey sirup.	<b>3,00</b>

## **SOFT DRINKS**

€

<b>Coca Cola</b>	<i>bottle 0,35l</i>	<b>2,00</b>
<b>Almdudler</b> Herbal soft drink	<i>bottle 0,35l</i>	<b>2,00</b>
<b>Mineral water</b>	<i>bottle 0,35l</i>	<b>1,70</b>
<b>Soda water</b>	<i>0,25l</i>	<b>1,30</b>
<b>Lemon soda</b>	<i>0,25l</i>	<b>1,50</b>
<b>Apple juice</b>	<i>0,25l</i>	<b>1,90</b>
<b>Orange juice</b>	<i>0,25l</i>	<b>1,90</b>
<b>Apple- or orange juice with soda water</b>	<i>0,25l</i>	<b>1,60</b>
<b>Ayran (yoghurt drink)</b>	<i>0,25l</i>	<b>1,60</b>
<b>Non-alcoholic beer</b>	<i>bottle 0,5l</i>	<b>2,50</b>

## **HOT DRINKS**

<b>Tea</b> Black tea, fruit tea, camomile tea, peppermint tea.		<b>1,60</b>
<b>Tea with milk or lemon</b>		<b>1,60</b>
<b>Tea with rum</b>		<b>2,70</b>
<b>Turkish tea</b>		<b>1,00</b>
<b>Turkish coffee</b>		<b>2,00</b>
<b>Melange (coffee with hot milk)</b>		<b>2,20</b>
<b>Espresso</b>		<b>1,40</b>
<b>Large Espresso with milk</b>		<b>2,80</b>

<b>APERITIF</b>		<b>€</b>
<b>Martini</b>	<i>4cl</i>	<b>3,70</b>
<b>Campari</b>	<i>4cl</i>	<b>4,40</b>
<b>Bacardi</b>	<i>4cl</i>	<b>4,40</b>
<b>Campari soda</b>	<i>4cl</i>	<b>5,05</b>
<b>Campari orange</b>	<i>4cl</i>	<b>5,35</b>
 <b>DIGESTIF</b>		
<b>Grappa</b>	<i>2cl</i>	<b>2,50</b>
<b>Tequila</b>	<i>2cl</i>	<b>2,50</b>
<b>Vodka</b>	<i>2cl</i>	<b>2,50</b>
<b>Metaxa ★★★★★</b>	<i>2cl</i>	<b>2,50</b>
<b>Whisky</b>	<i>2cl</i>	<b>2,50</b>
<b>Fernet</b>	<i>2cl</i>	<b>2,50</b>
<b>Yeni Raki</b>	<i>2cl</i>	<b>2,50</b>
<b>Amaretto</b>	<i>2cl</i>	<b>2,50</b>
<b>Cognac</b>	<i>2cl</i>	<b>3,20</b>
<b>Calvados</b>	<i>2cl</i>	<b>3,20</b>
 <b>BEER</b>		
<b>Small beer</b>	<i>0,3l</i>	<b>2,70</b>
<b>Large beer</b>	<i>0,5l</i>	<b>3,30</b>
<b>Gösser (bottle)</b>	<i>0,5l</i>	<b>3,00</b>
<b>Edelweiss Weizenbier (wheat beer, bottle)</b>	<i>0,5l</i>	<b>3,50</b>

## RED WINE €

**Blaifränkisch** *1/8l* **1,50**

**Zweigelt** *1/8l* **2,20**

**Spritzer** *1/4l* **2,15**

**Chianti Classico DOCG** *1/8l* **3,00**

Dry red Italian wine of garnet color and full-bodied taste.

DOCG (Denominazione di Origine Controllata e Garantita): Meaning "Controlled and Guaranteed Denomination of Origin," the DOCG focuses on the key word garantita - the Italian government's quality "guarantee." Official testers examine and taste the wines prior to awarding DOCG status.

**Buzbağ (Kurdish red wine)** *1/8l* **2,70**

This dry red quality wine from the region of Elazig in South-Eastern-Anatolia, is among the best known in Turkey. This full bodied and high-alcohol wine is pressed from the native grapes Deve Gözü (Öküzgözü) and Bogazkere.

**Retsina (rosé, resinated)** *1/8l* **2,10**

**Mavrodaphne** *1/8l* **2,50**

Greek red wine, sweet

**Yakut (Kurdish red wine)** *1/8l* **2,70**

Dry, tannin-rich red wine from the native Alicante Bouschet, Bogazkere, Deve Gözü (Öküzgözü) and Carignan grapes. The Yakut is one of the favourite Turkish wines.

## BOTTLED RED WINE

**Blaifränkisch** *0,75l* **13,50**

Distinct refined bouquet, a velvety, noble dry wine.

**Zweigelt** *0,75l* **13,50**

Dark ruby red, with a bouquet reminiscent of raspberries.

**Buzbağ (Kurdish red wine)** *0,75l* **15,00**

This dry red quality wine from the region of Elazig in South-Eastern-Anatolia, is among the best known in Turkey. This full bodied and high-alcohol wine is pressed from the native grapes Deve Gözü (Öküzgözü) and Bogazkere.

**Yakut (Kurdish red wine)** *0,75l* **15,00**

Dry, tannin-rich red wine from the native Alicante Bouschet, Bogazkere, Deve Gözü (Öküzgözü) and Carignan grapes. The Yakut is one of the favourite Turkish wines.

<b>WHITE WINE</b>		<b>€</b>
<b>Grüner Veltliner</b> Table wine from Lower Austria.	<i>1/8l</i>	<b>1,50</b>
<b>Rheinriesling</b>	<i>1/8l</i>	<b>2,30</b>
<b>Chardonnay</b>	<i>1/8l</i>	<b>2,60</b>
<b>Çankaya</b> A dry white cuvée of the Emir, Narince, Sémillon and Sultanyie. From Kappadokia, the heart of Anatolia.	<i>1/8l</i>	<b>2,70</b>
<b>Retsina</b> Greek table wine, resinated.	<i>1/8l</i>	<b>2,00</b>
<b>Retsina rosé</b> Greek table wine, resinated.	<i>1/8l</i>	<b>2,10</b>
<b>Retsina Kourtaki</b> Resinated Greek table wine from Attika, the main cultivation area for Retsina. Pressed from Savatiano grapes.	<i>1/8l</i>	<b>2,20</b>
<b>Samos</b> A sweet, aromatic Greek dessert wine from the Muskat grape.	<i>1/8l</i>	<b>2,50</b>
<b>Spritzer</b>	<i>1/4l</i>	<b>2,15</b>
 <b>BOTTLED WHITE WINE</b>		
<b>Grüner Veltliner</b> Quality wine from Wachau, Lower Austria.	<i>0,75l</i>	<b>12,40</b>
<b>Rheinriesling</b> Fine quality wine with a distinct taste and unobtrusive bouquet.	<i>0,75l</i>	<b>12,30</b>
<b>Chardonnay</b>	<i>0,75l</i>	<b>14,60</b>
<b>Çankaya</b> A dry white cuvée of the Emir, Narince, Sémillon and Sultanyie. From Kappadokia, the heart of Anatolia.	<i>0,75l</i>	<b>15,00</b>
<b>Retsina Kourtaki</b> Resinated Greek table wine from Attika, the main cultivation area for Retsina. Pressed from Savatiano grapes.	<i>0,75l</i>	<b>11,00</b>
 <b>SPARKLING WINE</b>	<i>Glas</i>	<b>3,00</b>
	<i>0,75l</i>	<b>15,00</b>