

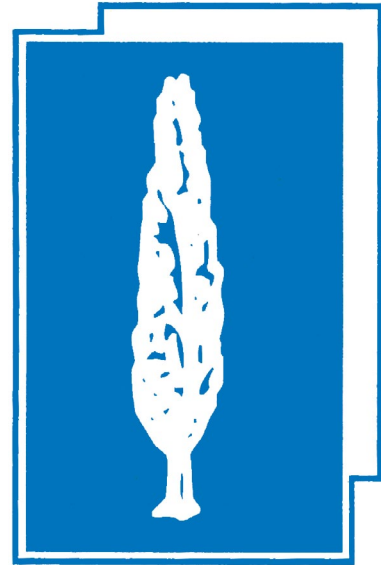
ZYPRESSE

RESTAURANT – PARTYSERVICE

Specialities from the charcoal grill

Mediterranean Specialities

Kurdish Specialities



Opening hours: Monday-Friday 11am-12pm

Closed on: Saturday, Sunday, holidays.

The restaurant can be booked for private parties
(15 guests minimum, also on Saturday, Sunday & holidays).

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

For details please talk to Garip!

1070 VIENNA, Westbahnstraße 35 A – Phone +43 1 523 45 57

www.zypresse.at



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



SANDWICHES

€

Döner Sandwich

Döner Kebab with salad served in Turkish bread.

4,00

Döner Sandwich Special

Döner Kebab with salad served in Turkish bread with Cacik (garlic-yoghurt) or spicy with Ezme (finely chopped tomatoes, peppers, onions and parsley).

4,50

Falafel Sandwich

Chick pea burger with salad served in Turkish bread.

4,00

Vegetarian Sandwich

Various cold starters (haydari, aubergine salad, humus, babu gannush) served in Turkish bread.

4,50

Sheep Cheese Sandwich

Sheep cheese and salad served in Turkish bread.

4,50

SALADS

Green Salad

3,00

Tomato Salad

Tomatoes, onions.

3,50

Shepherd's Salad

Salad with tomatoes, cucumbers, peppers, onions, parsley, carrots.

4,50

Farmer's Salad

Salad with tomatoes, cucumbers, peppers, onions, parsley, sheep cheese, egg and olives.

6,50

“ZYPRESSE” Salad

Salad with tomatoes, cucumbers, peppers, parsley, sheep cheese, olives and stuffed vine leaves.

7,00



COLD STARTERS (all vegetarian) - served with Turkish bread	€
Cacik <i>Yoghurt with cucumber, garlic and mint.</i>	3,50
Ezme  <i>Finely chopped tomatoes, peppers, onions and parsley. Spicy!</i>	5,00
Barbunya Pilaki <i>Red beans in tomato sauce with carrots, potatoes and olive oil.</i>	5,00
Oliven <i>Turkish olives, served in olive oil and spices.</i>	5,00
Sheep Cheese <i>Served with olives, olive oil and spices.</i>	5,00
Yaprak Dolma <i>Vine leaves stuffed with rice, raisins and pine nut.</i>	5,00
Haydari <i>Sieved yoghurt, with sheep cheese, mint and butter.</i>	5,00
Humus <i>Minced chick peas with creamed sesame.</i>	5,00
Babu Gannush <i>Chopped aubergines with creamed sesame, yoghurt, garlic and sour cream.</i>	5,00
Kısır  <i>Bulgur wheat, garlic, tomato sauce..</i>	5,00
Bizim Salata <i>Roast courgettes with onions in tomato sauce.</i>	5,00
Cold Plate <i>Various cold starters.</i>	7,50
Cold Plate (for two) <i>Various cold starters.</i>	14,00



WARM STARTERS (all vegetarian) - served with Turkish bread	€
Sigara Böregi <i>Rolled puff pastry filled with sheep cheese and parsley, deep fried.</i>	5,00
Spinach Strudel <i>With cacik or yoghurt.</i>	5,50
Baked courgettes <i>With cacik or yoghurt.</i>	5,00
Baked aubergines <i>With cacik or yoghurt.</i>	5,00
Fried aubergine <i>Deep fried breaded aubergine filled with sheep cheese.</i>	7,00
Falafel <i>Minced chick pea burger served with cacik and salad.</i>	7,00
Mixed Warm Starters <i>Various warm starters.</i>	9,00
Mixed Warm Starters (for two) <i>Various warm starters.</i>	18,00
Starter "Zypresse" <i>Mixed warm and cold starters.</i>	11,00

SOUPS – served with Turkish bread

Soup Of The Day	3,50
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SIDE DISHES

Fried Potatoes	2,00
French Fries	2,00
Rice	2,00

CHARCOAL GRILL MEAT SPECIALITIES

€

Adana Kebab

Barbecued minced lamb on a skewer, mildly spiced, with rice and salad.

11,00

Adana Kebab Yoğurtlu

Barbecued minced lamb on a skewer, mildly spiced, served on Turkish bread with yoghurt and tomato sauce.

12,00

Şiş Kebab

Barbecued pieces of lamb on a skewer, garnished with rice and salad.

12,00

Şiş Kebab Yoğurtlu

Barbecued pieces of lamb on a skewer, on Turkish bread with yoghurt and tomato sauce.

13,00

Tavuk Şiş

Barbecued pieces of chicken on a skewer, garnished with rice and salad.

10,00

Tavuk Şiş Kebab Yoğurtlu

Barbecued pieces of chicken on a skewer on Turkish bread with yoghurt and tomato sauce.

11,00

Beyti

Barbecued minced lamb on a skewer, with garlic, garnished with rice and salad. Spicy!

10,00

Beyti Yoğurtlu

Minced lamb on a skewer, with garlic, on Turkish bread with yoghurt and tomato sauce. Spicy!

11,00

Izgara Köfte

Barbecued minced veal burger garnished with rice and salad.

10,00

Izgara Köfte Yoğurtlu

Barbecued minced veal burger on Turkish bread with yoghurt and tomato sauce.

11,00

Pirzola

Barbecued lamb chop with rice and salad.

13,00

Karışık ızgara

Mixed Grill (lamb, veal, chicken) with rice and salad.

14,50

Karışık ızgara (for two)

Mixed Grill (lamb, veal, chicken) with rice and salad.

28,00

KURDISH SPECIALITIES

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- Urfa Kebap**  10,00
Barbecued minced lamb on a skewer, garnished with rice and salad. Spicy!
- Urfa kebab Yoğurtlu**  11,00
Barbecued minced lamb on a skewer, on Turkish bread, with yoghurt and tomato sauce. Spicy!
- Patlıcan Kebap**  11,00
Barbecued minced lamb and aubergine slices on a skewer, with garlic, garnished with rice and salad. Spicy!
- Domates Kebap** 11,00
Barbecued minced lamb and tomatoes on a skewer, garnished with rice and salad.
- Dürüm Kebap**  11,50
Barbecued minced lamb, served in Anatolian Turkish bread, with salad and cacik. Spicy!
- Beyti**  12,50
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**  11,50
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** 9,50
Barbecued veal garnished with rice and salad.
- Iskender Kebap** 11,50
Barbecued veal on Turkish bread with yoghurt and tomato sauce.



CHARCOAL GRILLED FISH SPECIALITIES

Salmon filet 14,00
With grilled potatoes and salad.

Gilt Head 17,00
With grilled potatoes and salad.

OVEN COOKED MEALS €

Musakka 10,50
Casserole with aubergines, potatoes and minced meat, topped with béchamel sauce. Served in an earthenware pot.

Güveç 12,00
Speciality of the house: lamb and vegetable stew. Served in an earthenware pot.

Vegetable Stew 11,00
Courgettes, potatoes, onions, tomatoes, peppers, sheep cheese and garlic (on request). Served in an earthenware pot.



SWEETS

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Baklava

Puff pastry filled with honey and nuts.

3,00

Şekerpare

Semolina cake with honey and almonds.

3,00

Ballı Yoğurt

Sieved yoghurt with honey, sprinkled with crushed nuts.

3,00

Künefe

*Fresh fine noodles, baked with mozzarella in butter.
Served warm in milk and honey sirup.*

3,00



SOFT DRINKS

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Coca-Cola	bottle 0,33l	2,20
Almdudler (<i>Herbal soft drink</i>)	bottle 0,35l	2,20
Mineral water	bottle 0,33l	1,90
Soda water	0.25l	1,40
Lemon Soda	0.25l	1,60
Apple juice	0.25l	2,00
Orange juice	0.25l	2,00
Apple- or orange juice with soda	0.25l	1,70
Ayran (homemade yoghurt drink)	0.25l	1,70
Non-alcoholic beer	bottle 0,5l	2,60

HOT DRINKS

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Tea <i>Black tea, fruit tea, camomile tea, peppermint tea.</i>		1,60
Tee with milk or lemon		1,60
Tee with rum		2,70
Turkish tea		1,00
Turkish coffee		2,00
Melange (<i>coffee with hot milk</i>)		2,50
Espresso		1,80
Large espresso with milk		3,20

APERITIF

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Martini	4cl	3,70
Campari	4cl	4,40
Bacardi	4cl	4,40
Campari soda	4cl	5,05
Campari orange	4cl	5,35

DIGESTIF

Grappa	2cl	2,50
Tequila	2cl	2,50
Vodka	2cl	2,50
Metaxa *****	2cl	2,50
Whiskey	2cl	2,50
Fernet	2cl	2,50
Yeni Raki	2cl	2,50
Amaretto	2cl	2,50
Cognac	2cl	3,20
Calvados	2cl	3,20

BEER

Small beer	0,3l	2,80
Large beer	0,5l	3,40
Gösser (bottle)	0,5l	3,10
Edelweiss Weizenbier (wheat beer, bottle)	0,5l	3,50

RED WINE

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Blaifränkisch 1/8l 1,70

Spritzer 1/4l 2,40

Chianti Classico DOCG 1/8l 3,50

*Dry red Italian wine of garnet colour 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.*

Retsina Rose 1/8l 2,40

Greek table wine, rosé, resinated

Yakut (Kurdish red wine) 1/8l 3,00

*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.*

BOTTLED RED WINE

Yakut (Kurdish red wine) 0.75l 18,00

*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.*



WHITE WINE

€

Grüner Veltliner

Table wine from Lower Austria.

1/8l 1,70

Çankaya

*A dry white cuvée of the Emir, Narince, Sémillon and Sultanyie.
From Kappadokia, the heart of Anatolia.*

1/8l 3,00

Retsina

Greek table wine, resinated.

1/8l 2,20

Retsina rosé

Greek table wine, rosé, resinated

1/8l 2,40

Retsina kourtaki

*Resinated Greek table wine from Attika, the main cultivation area for Retsina.
Pressed from Savatiano grapes.*

1/8l 2,50

Spritzer

1/4l 2,40

BOTTLED WHITE WINE

Çankaya

*A dry white cuvée of the Emir, Narince, Sémillon and Sultanyie.
From Kappadokia, the heart of Anatolia.*

0,75l 18,00

Retsina Kourtaki

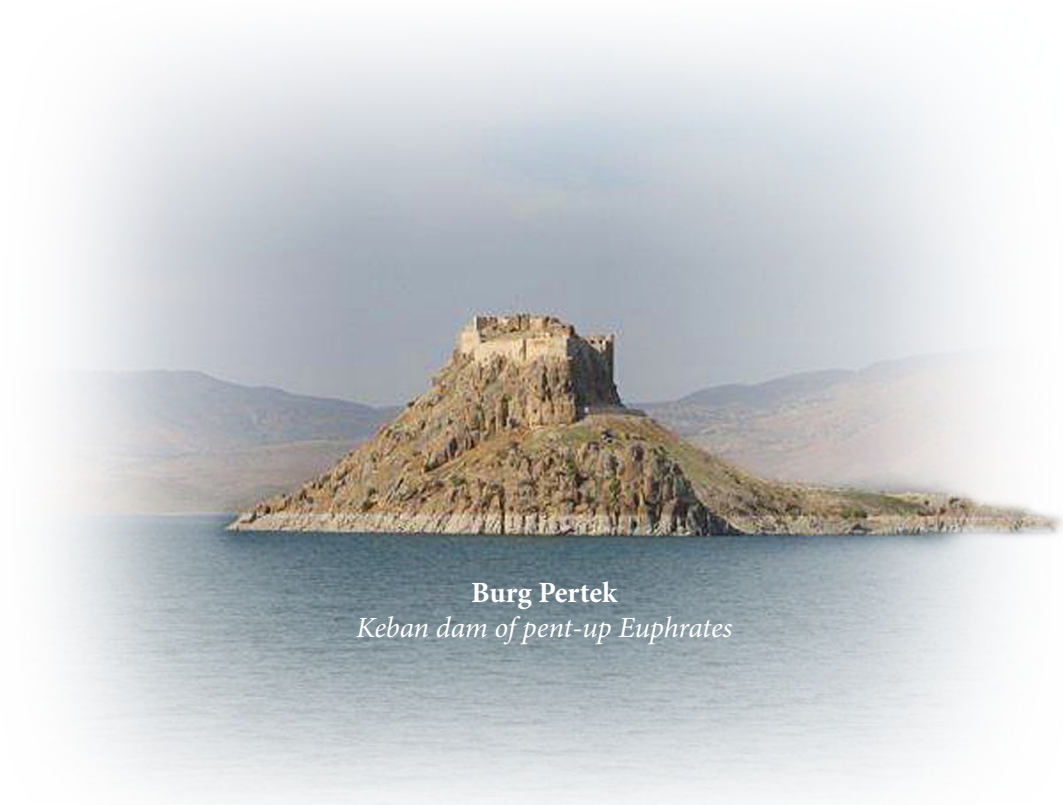
*Resinated Greek table wine from Attika, the main cultivation area for Retsina.
Pressed from Savatiano grapes.*

0,75l 15,00

SPARKLING WINE

glass 3,00

0.75l 15,00



Burg Pertek
Keban dam of pent-up Euphrates