

Good morning!
Welcome to Grandma's Wonderland.

Today, a "Zero Waste" breakfast experience awaits you, delivered to your table with a production approach that respects the soil where no food goes to waste, and no crop is wasted. We have been living on these lands in Thrace for about 30 years and focusing our energy on running an eco friendly hotel and restaurant since 2016.

Speaking of Zero Waste, we love the number "zero" and are proud to be a "Net Zero" tourism business. You can review our page for more information about our Net Zero and Zero Waste program.

WWW.GRANDMASWONDERLAND.COM

Grandma's
Wonderland
THE BARN

All our egg plates are served with sourdough bread, a type of Thracian cheese (your choice), tomatoes, cucumbers, olives, a type of jam from our garden made with our Grandma's recipe, and Silivri "Arslan" butter. Enjoy your meal...

Scrambled Eggs 400₺

Our guests often say it's the best scrambled eggs they've ever had and wonder how we make it. There's really no secret! We just use lots and lots of salted butter, the freshest eggs from our coop, black pepper and chives we picked from the garden in the morning, it's that simple!

French Omelet 350₺

The Barn's chefs cannot enter the kitchen without passing this test! (or can't leave the kitchen) You just decide how you want it.

Poached egg 450₺

Çilbir, the cultural attaché of Turkish eggs in the world! We cooked two fresh eggs of Grandma's Wonderland's hard-working chickens and mixed them with Silivri's buffalo yoghurt, seasonal vegetables from the orchard, garlic and lemon. On top, we added brown butter with Aleppo pepper and olive oil with smoked red pepper.

Boiled Eggs 300₺

Silky, Ameracuana, Atax and Ligorin; The eggs of Grandma's Wonderland's white, brown and green laying hens come to your table after a short journey in boiling water.

Shakshuka 400₺

The winner of Menemen or Shakshuka debate is clear, at least for this menu! We serve it with egg yolk, caramelized onion, brown butter with Aleppo pepper, smoked red pepper, and parsley.

The Barn Granola 450₺

We mixed organic oatmeal, pumpkin seeds, sunflower seeds, flax seeds, dried fruits and Adiyaman almonds with our father's honey and baked them. We sweetened Silivri Arslan brand buffalo yoghurt with our honey and served it in bowls with fresh fruits from our garden.

Thracian Cheeses 250₺

Of course, there is aged kasseri and Ezine, and we make the third type of Thracian cheese on the farm.

Soujouq 300₺

Since the owners of the farm are from Develi, it is unimaginable that the soujouq does not come from Kayseri. It's sure is a sin with lots of butter, but no regrets!

Tomatoes & Cucumber & Pepper 150₺

The story of this trio began 14 months before they end up on your table. We left some of the crop we harvested last year to collect their seeds and preserved the seeds for 6 months. We seedled these heirloom seeds in the greenhouse about 150 days ago, and while the seedlings were growing, we transplanted them twice and strengthened their roots. When we finally planted them on our garden we protected them from harmful insects, fungus, mildew and couch grass without using chemical pesticides. We had losses in the meantime, but these three clung to life and left the field to finally arrive at your table this morning.

Grandma's Jams & Silivri's Butter 200₺

Apple, quince, blackberry, raspberry, fig, rose... We make jam and marmalade by adding whatever there is in season and what we learned from Grandma. Butter of Arslan, Silivri's famous brand for dairy products, accompanies our jams and marmalades this morning and every morning.

Özgün's Molasses & Double Roasted Tahini 200₺

Molasses is a matter of pride for Özgün, the runner of the farm. Özgün, who clung to his Develi roots like a vine sapling, took the help of his aunt and produced the world's first aromatic molasses by brewing Cabernet Sauvignon and Merlot grapes with aromatic herbs, which she boiled on a wood fire for one day, with the molasses soil that comes fresh from Develi every year. We recommend that you consume this basil infused breakfast molasses by mixing it with double-roasted and cold pressed tahini.



Our Father's Honey & Silivri's Cream 200₺

Our father, Grandpa's bees produce their honey with the nectar they get from the farm's lavender, linden trees, various flowers and sunflowers of the region. The cream of Silivri, famous for its buffalo farms, goes just perfect with our honey. Our bees live at the entrance of the farm, next door to our goats and cows. We recommend that our curious guests do not get too close to there while walking :)

Bun & Butter 90₺

Fluffy and warm whole wheat bread with Silivri's butter

Filter coffee 210₺

Ethiopia Natural Idido is a soft-drinking coffee with ripe fruit and flower notes of coffee beans, in perfect harmony with the calm mornings of the farm. You can try with dairy or plant based milk.

Cold Brew 250₺

We cannot think of a bean that would be better suited to cold brewing, with the lively, acidic structure, striking aroma and forest fruit notes accompanying the finish of the delicately processed Kenya AA Plus coffee beans. It doesn't matter with or without milk, but it will come with plenty of ice.

Tea 200₺

Classic black, green tea and herbal blends, all hand blended... You may want to examine our tea menu, which we prepared together with our friends at Mama Ram, in detail.

Aromatic Waters 0₺

You can try cucumber, lemon and mint water for a fresh start, or cold brew water with rose petals to raise your frequency. Dispensers are waiting for you above the bar throughout breakfast.

Please ask one of our team members to try THE HARVEST products, our own collection of hand made local harvest of the farm. You can take home while you are here or shop online at www.grandmaswonderland.com

Please consult us for your vegan, vegetarian and gluten-free preferences. If you have any allergies, please inform the service personnel.

A 12% service charge will be added to your bill.