Breeze of Flavor from the Black Sea...
which he has further enriched by adding his personal talent. Historical documents show that many tribes have lived in the Black Sea region going back to Hittites, Assyrians, Persians, and Turks just to mention a few. Perşembe, a county within the jurisdictions of Ordu Province-eastern Black Sea region-was called as Vona before the 1950's. Since 1974 Mr. Celal Öztürk has been introducing the taste of the Black Sea cuisine in his seaside restaurant to tourists as well as to his native fellows passing through the trans Black Sea coastal highway. In his career he has benefited from the local heritage of taste.
Rightly he has acquired the reputation of 'Vonalı Celal' which means 'Celal of Vona'.
The good thing for YOU is that "Vonalı Celal" has now brought his expertise of flavor to Istanbul.
In his location situated at Ahırkapı - Cankurtaran (less than 100 meters away from Kalyon Hotel) "Vonalı Celal" is surprising his guests with the variety of pickles extending to 120 kinds and delicious dishes made with these. He is also a master in the preparation of the typical Black Sea cuisine.
The rich variety of flora daily coming from the Black Sea region - as the season permits, otherwise preserved stocks are used - such as plums, cherries, medlars, grapes, mushrooms, parsley roots and others to which one can only refer to in terms of Latin are among the popular ingredients. You will find available a rich collection of pickles in jars on the stand specially decorated by Gürel Yontan which you can take as souvenir.

Some of the pickles you will find at “Vonali Celal”
THE MENU OF "VONALI CELAL" STARTS WITH COLD APPETIZERS as one would expect coming from the Black Sea coasts and definitely as ‘a must’ it includes Black Sea’s famous anchovy in brine and warm pide (leavened flat bread) baked in oven with wood fire.

Cold appetizers included in the menu
The interim specialities comprise mini corn bread, fried beans, wild green onions treated with eggs, nettle stew, fried anchovy served on boiled rice, stuffed cabbage, and many other surprises.
Finally red cabbage salad accompanies the fish of the day (steamed, fried or grilled as you prefer). After the fish helva (sweet prepared with walnut, syrup and various ingredients), yogurt dessert with hazelnuts (as you may know Black Sea region is world famous for raising hazelnuts) and tea steeped over fire made with hazelnut shells are served.

The fixed menu per person is 75 YTL and it is inclusive of local alcoholic beverages where the limit is your capacity to absorb alcohol.

Look forward to seeing you at ‘Vonali Celal’.
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