



Mr. Gürkan

FRANCHISE

ENG

STEAKHOUSE

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GÜRKAN
* Güneşli Topuluğu *



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WHO IS GÜRKAN TOPÇU ?

Gürkan Şef was born on August 9th in Denizli. After completing his high school in Denizli he came to Istanbul and studied food & beverage management at the kitchen academy, Gürkan Şef completed his culinary training at the recommendation of his teacher.

The Chef went to Italy for an internship after receiving his degree in European and African cuisine .And then he return back to Turkey.He found cooking meat was meaningful and important for him while he was working for various meat companies. He took butchery courses at England Meat School to receive a detailed education on meat.

Thus he became Turkey's first certificated butcher.His TV Programs , competitions and workshops are followed with great interest.

After returning back to Turkey on 2014 he opened his first steakhouse restaurant which he was dreaming of for a long time in Nişantaşı. After his success with the restaurant Gürkan Şef continued opening restaurants different places of the world.



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MR. GÜRKAN STEAKHOUSE CONCEPT

Gürkan Şef also known "Artist of the Meat" who becomes reliable and strong brand, make a voice with his new brand again. Gürkan Topçu continues to passing the other brands. with his vision ,quality and he is the one of the first name about steakhouse in the world.

He proved his success until 2014 all over the world.

Gürkan Şef also taking care design to applications on every details on his new project Mr Gürkan Steakhouse. He is proud of the prove of to show 3rd time what can a Turkish brand can make in the world, Gürkan Şef brings a new breathe with his simple and innovative ideas.



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FRANCHISE PARTNERSHIP MODEL

Mr Gürkan Steakhouse aims to continue its path as a global brand with chain Restaurants in Turkey , The Middle East , Europe and North America with in a short time thanks to its appeal to iversters with its special decoration, expert professional kitchen and service team, delicious menu .

Mr Gürkan Steakhouse model has to be minimum 300m2 street concept with the original design.

The stores should be on high street where there is a heavy car pedestrian traffic.

A suitable hood system should be considered because there will be cooking in the store.

Headquarters will be provide support for local and overseas architectural projects .

The implementation can be carried out by the achitectural companies reccomended by the headquarter or those preferred by the entrepreneurs . Headquearters will carryout projects audites and provide traning. All menu recipes of the concept are avaliabile. We work with suppliers who are reliable and expert in their field and who have purchasing power. Supplier network will be shared with the all franchise stores. The computer operation system to be used software and accounting and purchasing programs are compatible with the head quarters. Installation is an account of the manager and auditing will be carried out headquearters in Turkey.

MENU

SOUPS

VEGETABLE SOUP
WITH VEAL BEEF
MALLOW JUICE SOUP

STARTERS

SMOKED MEAT PLATE
STEAK TARTARE
SMOKED MEAT
WITH CHEDDAR
VEAL CARPACCIO
CHEESE PLATE
SMOKED VEAL CHOP
GRILLED VEGETABLE PLATE

GARNISH

BAKED POTATO
ASPARAGUS PLATE
MUSHROOM
MR.GÜRKAN POTATO WITH
CHEDDAR SAUCE
CORN
CREAMY SPINACH AND
MUSHROOM
BAKED POTATO
MEAT SUSHI

PASTAS

TAGLIATELLI
PENNE BOLOGNESE

THIN MEATS

LÖKÜM
LEBLEBİ
ENTRECOTE
SHASHLIK
LAMB BACK
LAMB FILLET
LAMB CHOPS
FAJITA
MR.GÜRKAN KOBE
MR.GÜRKAN SPAGETTI

STEAK

DALLAS STEAK
T-BONE STEAK
NEWYORK STEAK
SÜT AŞKI
MR.GÜRKAN TOMAHAWK
PORTERHOUSE STEAK
FLANK STEAK

MEATBALLS / SOUDJOUK / SAUSAGE

MR.GÜRKAN CHEF
MEATBALLS
BUTCHER MEATBALL
MEATBALL WITH
KASHAR CHEESE
VEAL SOUDJOUK
VEAL SAUSAGE
BBQ FRANKFURT SAUSAGE

CHICKEN

CHICKEN SISH WITH
CHEDDAR SAUCE
PESTO CHICKEN

MR. GÜRKAN SPECIAL

VAY VAY VAY
RACK OF LAMB
MR.GÜRKAN ASADO

MR.GÜRKAN SEASONAL SPECIAL

MEAT KADAYIF
OSSOBUCO
LAMB LEG
LAMB SHANKS
MR.GÜRKAN LAMB
CHUCKS
LAMB KIDNEY
LAMB KOKORECH

BURGERS

MR. GÜRKAN BURGER
LÖKÜM BURGER
TRIPLE MINI BURGERS

DESSERTS

CHEFS SIGNATURE
HAVUÇ DİLİM BAKLAVA
NIRVANA
KADAYIF
KATMER
FRUIT PLATE

SOFT DRINKS

COCA COLA 250 ML
COCA COLA ZERO 250 ML
FANTA
SPRITE
FUSETEA PEACH
FUSETEA LEMON
AYRAN
ULUDAĞ MINAREL WATER
ULUDAĞ WATER
SAN PELLEGRINO
ZAFER SODA
NİÇDE SODA
FRESH ORANGE JUICE
TURNIP JUICE

HOT DRINKS

ESPRESSO
DOUBLE ESPRESSO
TURKISH COFFEE
TURKISH TEA

MENU

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PROCESS

The entrepreneur who applied for the franchise is approved upon evaluation the investment starts with signing of the franchise agreement.

The overseas franchise model is separated in two 'Unit and Master Franchise' Headquarters will decide upon growth potential of the master franchise based on the structure, population, demographic characteristic of the country/region from which a request for franchise was made. The headquarters will have the right to grant sub-franchising in the master franchising model. The candidate should act in accordance with the rules and regulations of the franchising system established by Mr.Gürkan Steakhouse and should not complete with system. Each store should confirm to the colors and decorations design in the corporate identity file of Mr Gürkan Steakhouse.



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SUPPORTS

Feasibility, Area selection, Architectural project, Human resources & personel selection support, training support, Social media support, Central Agency media support, Support and supervision of operations manager, Support and supervision of the kitchen, Monthly performance tracking and improvement ,
Cash-Pos software , advertisement and marketing support



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FIRE GAMES with GÜRKAN ŞEF



“Fire Games with Gürkan Şef” after Turkey opens up to the world,
Shortly after starting in the Middle East,
soon to be published in digital platforms all over the world.



Mr.Gürkan

Mr.Gurkan Steakhouse
@gurkansef

Arnavutköy Mah.Beyazgül Cad.No:2 Beşiktaş
İSTANBUL / TÜRKİYE

Tel.+90 212 291 01 01 Fax.+90 212 263 01 05

+90 532 403 97 84

info@mrgurkan.com

www.mrgurkan.com

GÜRKAN

× Şirketler Topluluğu ×