StartERP
AI BUSINESS OS

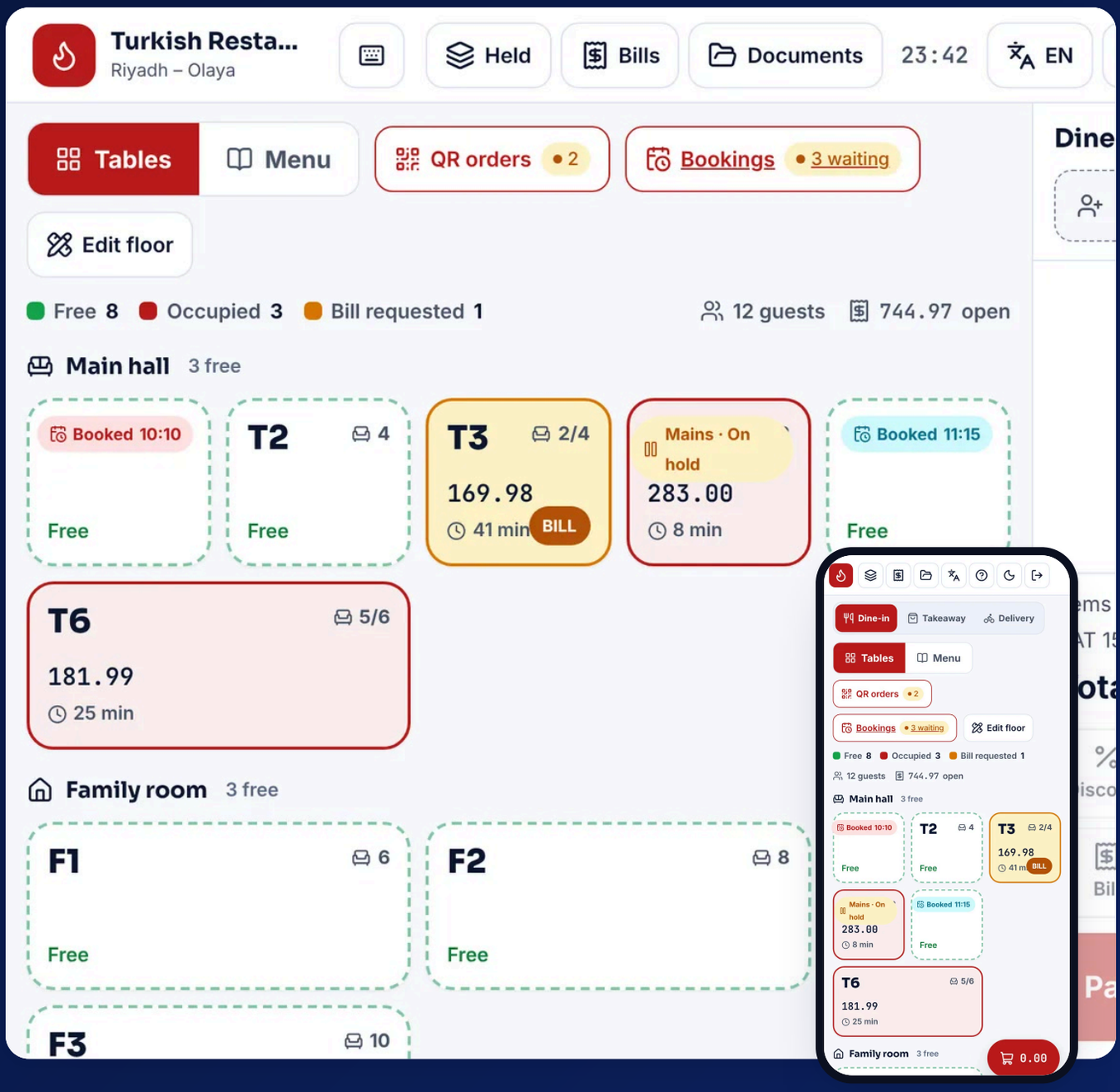
Saudi Arabia

TURKISH RESTAURANT POS

POS for Turkish restaurants and kebab houses

Kebabs off the charcoal grill, pide and lahmacun from the stone oven, döner, meze and Turkish tea, with tables and waiters.

- ZATCA Phase 2
- Arabic and English
- Works offline
- Hijri and Gregorian dates
- StartAI built in



Built in Jeddah for Saudi businesses

starterp.org

AT THE COUNTER

Made for the way you sell

Seat a table in the main hall, the family room or on the terrace, send Adana and shish kebabs to the ocakbaşı grill and pide and lahmacun to the stone oven, and serve the meze, döner, home-style mains and künefe from the kitchen. A kebab plate asks for its rice pilaf, bulgur or fries, Turkish coffee for its sugar, and the waiter takes the order on a phone.

Charcoal grill and stone oven tickets

Kebabs, shish and köfte print at the ocakbaşı grill, pide and lahmacun at the stone oven, meze and mains in the kitchen, tea and coffee at the bar, each on its own ticket.

Kebab plates with their side

A kebab plate asks for rice pilaf, bulgur pilaf, fries or lavash, lahmacun for its spice, pide for an egg, extra kaşar or sucuk, and a mixed grill for 1, 2 or 4 persons.

Tables, waiters and reservations

The main hall, the family room and the terrace each have their tables; waiters order from their phones, guests can order by QR code, and bookings fill the evening.

Turkish tea and coffee

Tea in its tulip glass, Turkish coffee sade, orta or şekerli, ayran and fresh pomegranate juice, sent to the tea and coffee bar.

Marinated meat made in batches

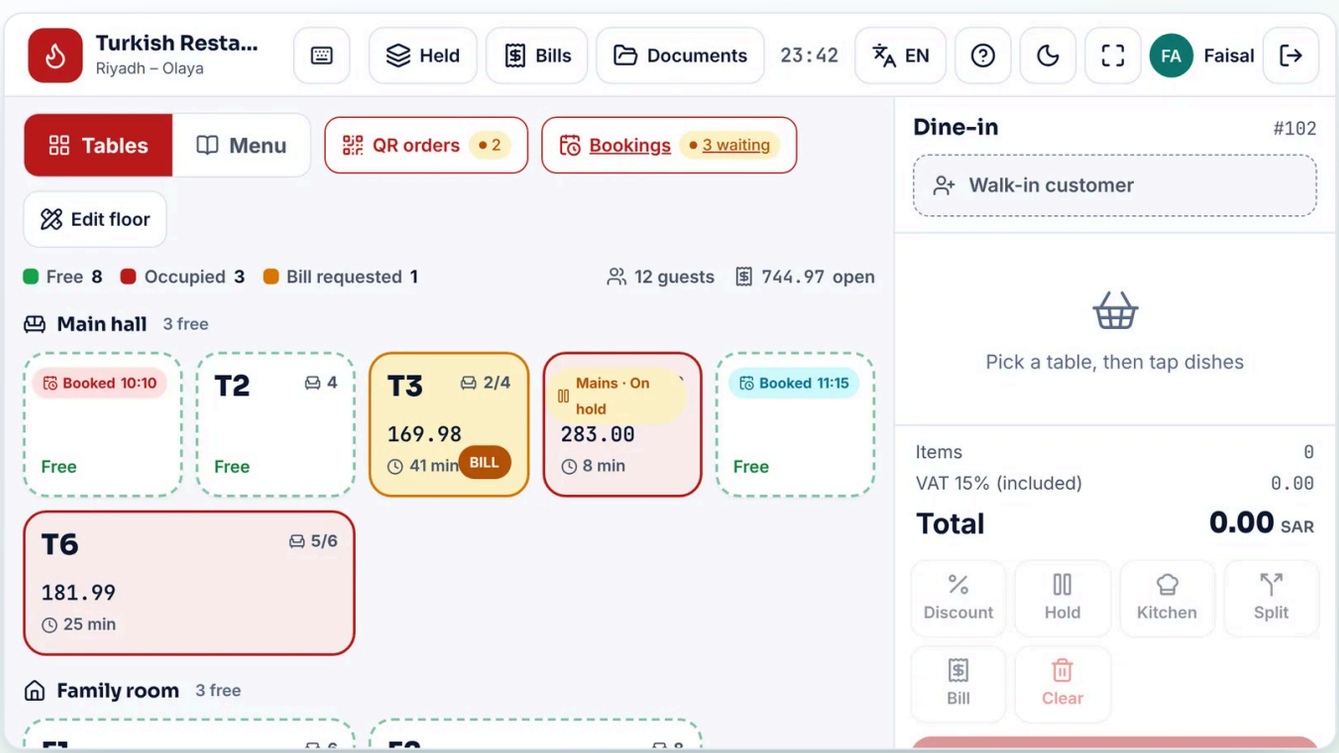
With the Kitchen production add-on, season the Adana mince, marinate the tavuk şiş and cook the rice pilaf in batches against a par for each weekday.

Recipes and food cost

Every kebab, pide and döner takes its lamb, chicken, flour and spices from stock, so you see the food cost of each plate.

Ideal for

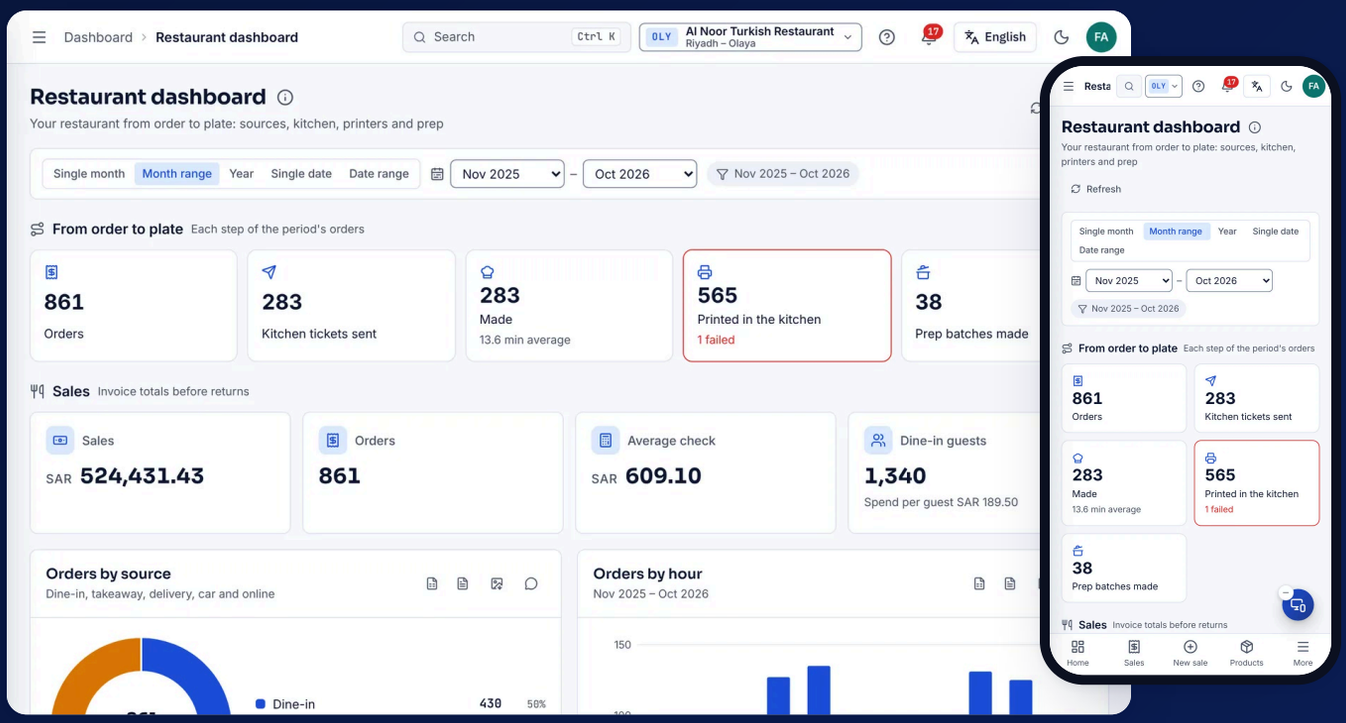
Turkish restaurants · Kebab and ocakbaşı grills · Pide and lahmacun bakeries · Döner shops



YOUR DASHBOARD

Your business at a glance

Sales, profit and what sells, in your own words, on the computer and the phone.



COMPLIANCE

ZATCA Phase 2 e-invoicing, built in

- **Cleared and reported.** Tax invoices are cleared and simplified invoices reported, with the status on every invoice.
- **QR code and signed XML** on every invoice, printed or sent on WhatsApp and email.
- **Bilingual tax invoices** in Arabic and English with your CR and VAT numbers.
- **Offline till.** Keep selling when the internet drops; invoices go to ZATCA when you are back online.
- **VAT 15% reports** ready for your return, plus credit and debit notes.

Phase 2 comes with the ZATCA e-invoicing add-on; every store gets the Phase 1 QR code.

OUR MISSION

More than a POS: one platform for your whole business

- Your data, ready for any AI
- Bring your data from your old system
- Talk to your business data
- Sell online — Coming soon
- See your business at a glance
- Work from anywhere, even offline
- Stay compliant at the till
- Every branch on one platform
- Run everything in one place

Sample items from the demo store

Adana kebab	**SAR 48.00**	Lahmacun	**SAR 12.00**
Minced meat pide	**SAR 32.00**	İskender kebab	**SAR 52.00**
Künefe	**SAR 28.00**	Turkish tea (çay)	**SAR 4.00**

Questions owners ask

Do kebabs and pide go to different printers?
Yes. Each dish has its station: the ocakbaşı grill, the stone oven, the kitchen or the tea and coffee bar, and each station gets its own ticket or kitchen screen.

Can a mixed grill be sold for 2 or 4 persons?
Yes. The mixed grill platter has a portion choice for 1, 2 or 4 persons, each with its own price.

PRICES

Prices on request

Tell us your branches, POS terminals and the add-ons you need, and we send your price per store, with and without 15% VAT.

- Unlimited users and devices
- 2 POS terminals included
- 15-day free trial
- Add only the modules you need

See it working

Scan for the Turkish Restaurant page: screens, a demo store and a price request.

starterp.org/pos/turkish-restaurant/

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