

STARTERS

'BODRUM' TAIL SHRIMPS & FERMENTED ARTICHOKE Sour spices, kumquat	1380 TL
'ÇANAKKALE' YELLOWFIN TUNA & AVOCADO Fermented cilantro relish, caviar jelly	1490 TL
'URLA' YOUNG ARTICHOKE & SEA BEANS Garden snow pea, smoked yogurt	1100 TL
'AKYAKA' FERMENTED HAMACHI YELLOWTAIL CRUDO Root ginger, green caviar, bergamot	1320 TL
'KONYA' AGED BLUE CHEESE & ROASTED EGGPLANT FAVA Charred pepper, eggplant crisp	800 TL
JUMBO OYSTER Ginger relish, aged vinaigrette dressing	<i>PLEASE ASK YOUR WAITER</i>

HOT APPETIZERS

COLORFUL ROCK SCALLOP Wild carrot cream, fermented Aegean herbs, langoustine consommé	1260 TL
'BOLU' STUFFED SWISS CHARD LEAVES Minced meat & smoked 'Siyez' wheat	1000 TL
'BABAKALE' CHARGRILLED OCTOPUS Cumin seeds, red pepper fava with almond dust, lime	2000 TL
THREE-STEP STUFFED LAMB PIRUHI Trumpet mushroom, sage butter	1100 TL
WOOD-FIRED ASPARAGUS Stuffed morel mushroom, truffle yogurt	1050 TL
'SEA BAKLAVA' & 'SEA URCHIN' Fermented root celeriac, wild purslane leaves	1380 TL

IF YOU ARE ALLERGIC TO ANY PRODUCT, PLEASE INFORM YOUR WAITER

VAT INCLUDED.

PRICES HAVE BEEN UPDATED AT JANUARY 2026.

MAIN COURSES

THRACE LAMB SHOULDER Root herbs, firik wheat keskek, trumpet mushroom	1730 TL
SEAFOOD PERDE PILAV Wrapped seabass, razor clams, crayfish consommé	1900 TL
TOPAZ BEEF RIB (12 HOURS SLOW COOKED) Root vegetables risotto	2100 TL
DUCK SHANK WITH CRUSTED MASTIC Aegean herbs, dried plum glaze, wine sauce	2650 TL
'AEGEAN' LINE CAUGHT MONKFISH Steamed swiss chard, root celeriac, eggplant in black ink, lobster tea	2530 TL
TRADITIONAL SULTAN KEBAB WITH YOGURT Pita bread, semi spicy pepper sauce	2250 TL

DESSERTS

CHOCOLATE TERRINE WITH GOLD LEAF Dried nuts crunch, satsuma sorbet	750 TL
PUMPKIN DESSERT CANDIED WITH ROSE PETALS Lavender crisp, milked tahini curd, fermented hibiscus sorbet	750 TL
MASHED TURKISH COFFEE & CHERRY CUSTARD Forest berries	750 TL
QUINCE & PISTACHIO BAKLAVA Pistachio sorbet, mastic sabayon	800 TL
SEASONAL FRUIT SORBETS	630 TL

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CHEF'S DEGUSTATION MENU

CHEF'S AMUSE BOUCHE

'ÇANAKKALE' YELLOWFIN TUNA & AVOCADO

Fermented cilantro relish, caviar jelly

Yedi Bilgeler Khilon Sauvignon Blanc - Denizli, 2024

SEARED KING SCALLOP

Carrot fondant, trumpet mushroom, langoustine consommé

Doluca Signium Rose Merlot Pinot Noir - Saroz, 2022

THREE-STEP STUFFED LAMB PIRUHI

Young wild tomato, sage butter

Likya Arkeo - Acikara, 2023

SEASONAL FRUIT SORBET

TAURUS MOUNTAIN GOAT KID SHOULDER

Root herbs, Firik wheat keskek, fermented trumpet mushroom

Kavaklıdere Pendore Esprit Des Sommeliers - Manisa, 2022

CHOCOLATE TERRINE WITH GOLD LEAF

Dried nuts crunch, satsuma sorbet

Doluca Safir Misket - İzmir, 2022

Tasting Menu 6200 TL

5 Glasses of Matching Wine 3800 TL

*For the ease and rhythm of our service, we kindly ask our guests to choose
1 of our menus and allow us a minimum of 2 hours.*

Chef Tevfik Alparslan



CHEF'S VEGAN DEGUSTATION MENU

CHEF'S AMUSE BOUCHE

'URLA' YOUNG ARTICHOKE & FERMENTED SEA BEANS

Smoked Anatolian pepper foam

Pamukkale Artı Sauvignon Blanc - Denizli, 2024

SAKIZ SQUASH & ROASTED PEPPERS RAVIOLI

Wrinkled tomatoes, lemon zest, basil oil

Kavaklıdere Egeo Roze - Denizli, 2024

WOOD-FIRED CAULIFLOWER

Aromatic herbs, fermented nuts, tahini wild plum marmalade

Vinkara Atelier Hasandede - Ankara, 2023

SATSUMA SORBET

CHARGRILLED ASPARAGUS

Morel mushroom, truffle red potato

Likya Pinot Noir - Antalya, 2023

SEASONAL FRUIT SORBETS

Pamukkale Mulier Misket Semi Sweet - Denizli, 2024

*Tasting Menu 5000 TL
5 glasses of matching wine 3250 TL*

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Chef Tefvik Alparslan