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STARTERS

'AYVALIK' BEANS PILAKI & 'BODRUM' COLORFUL TAIL SHRIMP — 1600 TL
Fermented root vegetables

'ÇANAKKALE' YELLOWFIN TUNA & AVOCADO — 1800 TL
Fermented cilantro relish, caviar jelly

'URLA' YOUNG ARTICHOKE & SEA BEANS — 1600 TL
Garden snow pea, smoked yogurt

'AEGEAN' WOOD-FIRED RED MULLED SALAD — 1850 TL
Fresh sorrel, green caviar, bergamot dressing

'KONYA' AGED BLUE CHEESE & ROASTED EGGPLANT FAVA — 950 TL
Charred pepper, eggplant crisp

OSETRA CAVIAR — 2800 TL
Traditional garnishes & warm blini

JUMBO OYSTER — 1100 TL
Ginger relish, aged vinaigrette dressing

HOT APPETIZERS

OPEN FIRED ISKENDERUN PRAWNS & WRAPPED KATAIFI CRAYFISH — 1700 TL
Fermented carrot cream, bisque

'BOLU' STUFFED SWISS CHARD LEAVES — 1200 TL
Minced meat & smoked 'Siyez' wheat

'BABAKALE' CHARGRILLED OCTOPUS — 2300 TL
Cumin seeds, red pepper fava with almond dust, lime

THREE-STEP STUFFED LAMB PIRUHI — 1500 TL
Trumpet mushroom, sage butter

WOOD-FIRED ASPARAGUS — 1300 TL
Stuffed morel mushroom, truffle yogurt

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

VAT INCLUDED.

PRICES HAVE BEEN UPDATED AT SEPTEMBER 2026.

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MAIN COURSES

THRACE LAMB SHOULDER — 2300 TL
Root herbs, 'Siyez' wheat keskek, trumpet mushroom

WOOD FIRED SKEWERED VEAL LOIN — 2600 TL
Wild dried apricot, mastic eggplant, pomegranate sauce

TOPAZ BEEF RIB (*12 HOURS SLOW COOKED*) — 2500 TL
Root vegetables risotto

'AEGEAN' LINE CAUGHT MONKFISH — 2900 TL
Steamed swiss chard, eggplant in black ink, lobster tea

TRADITIONAL SULTAN KEBAB WITH YOGURT — 2700 TL
Pita bread, semi spicy pepper sauce

SEAFOOD RAGU & JUMBO PRAWN — 2700 TL
Champagne-infused, colorful cherry tomatoes

DESSERTS

CHOCOLATE %70 TERRINE WITH GOLD LEAF — 850 TL
Dried nuts crunch, satsuma sorbet

LICORICE & PASSION FRUIT PARFAIT — 850 TL
Fermented wild berries, hibiscus sorbet

MASHED TURKISH COFFEE & CHERRY CUSTARD — 850 TL
Forest berries

WHITE CHOCOLATE SOUFFLE — 950 TL
Butterfly pea flower tea & blackberry, fermented mastic foam

SEASONAL FRUIT SORBETS — 700 TL

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