

STARTERS

'BODRUM' TAIL SHRIMPS & YOUNG ARTICHOKE Sour spices, kumquat	1100 TL
'ÇANAKKALE' YELLOWFIN TUNA & AVOCADO Fermented cilantro relish, caviar jelly	1200 TL
'URLA' YOUNG ARTICHOKE & SEA BEANS Garden snow pea, smoked yogurt	850 TL
'AKYAKA' HAMACHI YELLOWTAIL CRUDO Fermented ginger, green caviar, bergamot	1100 TL
'KONYA' AGED BLUE CHEESE & ROASTED EGGPLANT FAVA Charred pepper, eggplant crispy	550 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	900 TL
'BOLU' STUFFED SWISS CHARD LEAVES Minced meat & smoked 'Siyez' wheat	800 TL
'BABAKALE' CHARGRILLED OCTOPUS Cumin seeds, red pepper fava with almond dust, lime	1400 TL
THREE-STEP STUFFED LAMB RAVIOLI Trumpet mushroom, sage butter	900 TL
WOOD-FIRED ASPARAGUS Stuffed morel mushroom, truffle yogurt	950 TL

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

VAT INCLUDED.

%12 SERVICE CHARGE WILL BE ADDED.

MAIN COURSES

THRACE LAMB SHOULDER Root herbs, firik wheat keskek, trumpet mushroom	1400 TL
SEAFOOD PERDE PILAV Wrapped seabass, razor clams, crayfish consommé	1500 TL
TOPAZ BEEF RIB (12 HOURS SLOW COOKED) Root vegetables, wild mushroom risotto	1600 TL
DUCK SHANK WITH CRUSTED MASTIC Aegean herbs, dried plum glaze, wine sauce	1950 TL
'AEGEAN' ROSE SNAPPER Steamed swiss chard, red potato, eggplant in cuttle fish sauce	1950 TL
SULTAN KEBAB WITH YOGURT Pita bread, semi spicy pepper sauce	1950 TL

DESSERTS

CHOCOLATE TERRINE WITH GOLD LEAF Dried nuts crunch, satsuma sorbet	500 TL
LEMON CREME & FERMENTED FOREST FRUITS Almond curd, hibiscus sorbet	500 TL
MASHED TURKISH COFFEE & CHERRY CUSTARD Forest berries	500 TL
GRANNY SMITH & PISTACHIO BAKLAVA Pistachio sorbet, mastic sabayon	500 TL
SEASONAL FRUIT SORBETS	450 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, 2023

THREE-STEP STUFFED LAMB RAVIOLI

Young wild tomato, sage butter

Likya Arkeo - Acikara, 2021

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 4800 TL

5 Glasses of Matching Wine 2800 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, 2023

SAKIZ SQUASH & ROASTED PEPPERS RAVIOLI

Wrinkled tomatoes, lemon zest, basil oil

Kavaklıdere Egeo Roze - Denizli, 2023

AVOCADO & GREENS

Radish, fermented ginger, sour cherry vinaigrette

Prodom Misket - Aydın, 2022

WOOD-FIRED ASPARAGUS

Morel mushroom, truffle red potato

Likya Pinot Noir - Antalya, 2022

SEASONAL FRUIT SORBETS

Pamukkale Mulier Misket Semi Sweet - Denizli, 2023

*Tasting Menu 3800 TL
5 glasses of matching wine 2300 TL*

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Chef Tefvik Alparslan