

SMALL BITES

Olives

TAVŞAN YÜREĞİ OLIVES, SUN DRIED TOMATOES, CELERY,
POMEGRANATE MOLASSES

Roast Beef

HOUSE-MADE ROAST BEEF, ROASTED SWEET POTATOES,
ANCHOVY-PARMESAN DIP

Chicken Terrine

ONION MARMALADE, PICKLED CUCUMBERS

Salmon Rilette

CURED AND SMOKED SALMON, GARLIC MAYONNAISE,
ROASTED ALMONDS, RADISH

Freekeh Croquette

FREEKEH BULGHUR WITH DIVLE OBRUK CHEESE,
TAHINI-HARISSA DIP

STARTERS

Burrata

RED WINE ROASTED PEARS, WALNUT CROQUANTS, SORREL

Seabass Ceviche

FINGER LIME, GINGER, RADISH

Beef Carpaccio

BEEF TENDERLOIN CARPACCIO, SHALLOT CONFIT, LEMON AIOLI, CAPERS, RUCOLA, PARMESAN

Smoked Gilthead Bream

SMOKED AND GRILLED GILTHEAD BREEM, AVOCADO PUREE, MARINATED CUCUMBERS, PICKLED RED ONIONS

Roasted Pumpkin

ROASTED PUMPKIN, YOGHURT WITH ROASTED GARLIC, FRIED BUCKWHEAT, ROASTED PUMPKIN SEEDS, CRISPY GARLIC, SAGE

Grilled Octopus

GRILLED OCTOPUS LEGS, WILD CABBAGE, EDREMIT CRACKED OLIVES, ZAATAR

Grilled Beef Tongue

SMOKED AND GRILLED BEEF TONGUE, HUMUS, SHALLOT, PICKLED MUSTARD SEEDS

Beef Cheeks Börek

SLOW-COOKED BEEF CHEEKS, SMOKED YOGHURT, BEEF JUS

MAINS

Roasted Vegetables

ROASTED SEASONAL VEGETABLES, BELUGA LENTILS,
YOGHURT WITH CORIANDER SEEDS, KALE

Grilled Seabass

OLIVE OIL-BRAISED SPINACH, KAFFIR LIME BEURRE BLANC

Grouper Stew

GROUPEL STEW WITH JERUSALEM ARTICHOKE, CHARD
SPRING ONIONS

Beef Schnitzel

BROWN BUTTER WITH SHALLOT CONFIT, PICKLED CUCUMBERS,
CAPERS, CRISPY POTATO TERRINE

Beef Short Rib

BRAISED BEEF SHORT RIB WITH POMEGRANATE MOLASSES,
BEETROOT TERRINE, CELERIAC PUREE, CRISPY BEETROOT

Braised Lamb Shank

BRAISED LAMB SHANK, ORZO, SMOKED YOGHURT, CRISPY SHALLOT

Grilled Lamb

GRILLED LAMB LOIN, CARAMELIZED CABBAGE,
OLIVE OIL-BRAISED RADISH

Chard Lasagna

LASAGNA WITH CHARD, ROASTED HAZELNUTS,
CREAMY DIVLE OBRUK CHEESE SAUCE

Agnolotti & Beef Cheeks

PUMPKIN AGNOLOTTI, SLOW-COOKED BEEF CHEEKS,
CRISPY PUMPKIN, BEEF JUS



Gluten



Eggs



Fish



Soy



Milk



Tree Nuts



Celery



Mustard



Sesame



Sulphites



Shellfish