



# À la Carte Menu

## SOUPS (Soup of the Day)

### Artichoke Soup with Green Fava Beans

*Hasanağa artichoke, fresh green fava beans, dill, cream foam.*

### Roasted – Eggplant Beef Rib Soup

*Roasted eggplant, bone broth, black garlic cream, shredded rib meat.*

### Roasted – Almond Duck Soup

*Roasted almonds, grilled and sliced duck breast, almond milk, spring onion, duck bone broth.*

## SMALL PLATES

### Salmon Gravlax Bruschetta

*Salmon pastrami, baby artichoke, avocado cream, lime-flavored mascarpone.*

### Grilled Vegetable Bruschetta

*Grilled baby vegetables, mascarpone with pesto sauce, cherry tomatoes, chestnut mushrooms.*

### Bursa Peach Bruschetta

*Grilled Bursa peach, curd cheese, caramelized walnuts, Maldon salt. (Seasonal)*

### Beef Cheek Bruschetta

*Pulled beef cheeks, olive tapenade, sautéed chestnut mushrooms, parmesan.*

## COLD APPETIZERS

### Vitello Tonnato

*Sous vide veal round, tonnato sauce, caperberry.*

### Starter Plate

*Hasanağa artichoke, vine leaf stuffed with sour cherry, red beet leaf stuffed roll, zucchini blossom stuffed with chestnut, Sicilyano, broad bean yogurt with tarhana purée, fava with Aegean herbs, carrot cream with olive oil.*

### Beef Tartare

*Cured egg yolk in Himalayan salt, hand-chopped beef tenderloin, baby artichoke, toasted turmeric sourdough, black – garlic mayonnaise.*

### Lakerda

*Bonito lakerda, samphire, raki mayonnaise, caperberry, carrot purée with olive oil, caramelized Çağrısan fig, hardaliye caviar.*

### Turquoise Sea Plate

*Aegean herb fava, marinated octopus, salmon gravlax, lakerda, marinated sardine, tiger prawn, samphire, sponge cake turquoise sea foam sauce.*

### Burrata

*Fresh burrata, beetroot purée, colorful cherry tomatoes, seasonal greens, nigella seeds, basil oil.*

### Cured Meat Platter

*Air-dried smoked meat, roast beef, beef bacon, beef bresaola, Kayseri pastrami.*

### Cheese Plate

*Gouda, Emmental, Kars gruyere, Gorgonzola, mimolette.*

# *À la Carte Menu*

## **SALADS**

### **Prawn Za'atar Salad**

*Tiger prawn, fresh za'atar, carrot with olive oil, Hatay cracked olives, sun-dried tomato, arugula, pomegranate seeds, caramelized goat cheese, sumac vinaigrette.*

### **Spring Salad**

*Purslane, fresh basil, zucchini blossom, strawberry, İzmir tulum cheese, nigella seeds, fresh fennel, cherry tomatoes, strawberry and thyme vinaigrette.*

### **Vineyard Salad**

*Aegean herbs, Aydın figs, İzmir grapes, Bergama tulum cheese, radish, cherry tomatoes, artichoke, fresh mint, zucchini blossom leaf, roasted flaked almonds, unripe grape vinaigrette.*

### **Aegean Salad**

*Watermelon, Ezine cheese, Gemlik olives, colorful cherry tomatoes, cucumber, red onion, fresh mint, sumac vinaigrette.*

## **BOWLS**

### **Rib Bowl**

*Shredded beef rib, karakılçık wheat salad, oven-roasted baby potatoes with fresh herbs, roasted beet slices, baby artichoke with olive oil, Sicilyano.*

### **Steamed Salmon Bowl**

*Steamed salmon, turmeric basmati rice, seasonal greens, Aegean herb fava, avocado slices.*

### **Grilled Chicken Bowl**

*Grilled chicken breast, mung bean salad, seasonal greens, broad bean yogurt with tarhana purée, avocado slices.*

## **WARM APPETIZERS**

### **Grilled Baby Calamari Stuffed with Afyon Soudjouk**

*Baby calamari, Afyon sucuk, Aegean herb fava, roasted tomato sauce with basil.*

### **Duck Arancini**

*Spicy mayonnaise, muhammara.*

### **Modernized Quarter Bread**

*Göbel grass lamb kokoreç, sourdough bread with turmeric and walnut, oven-roasted tomato salad with za'atar, warm hummus, Arnavut pepper, chili foam.*

### **Mussel-Stuffed Zucchini Blossom**

*Zucchini blossom stuffed with mussels, fresh samphire, tarhana sauce.*

# À la Carte Menu

## RISOTTO'S

### Classic Italian Risotto

*Carnaroli rice, parmesan.*

### Cuttlefish Risotto

*Carnaroli rice, octopus, calamari, shrimp, mussels, Hasanağa artichoke, asparagus, fresh fava beans, parmesan.*

### Bursa Chestnut & Wild Mushroom Risotto

*Carnaroli rice, Bursa chestnut, wild mountain mushrooms, saffron, parmesan.*

## PIZZAS

### Margherita Pizza

*Tomato sauce, mozzarella, fresh basil, extra virgin olive oil, parmesan.*

### Four Cheese Pizza

*Cream sauce with mozzarella, gorgonzola, stracciatella, parmesan, finished with extra virgin olive oil.*

### Burrata Pizza

*Tomato sauce, fresh burrata, colorful cherry tomatoes, parmesan, pesto, arugula, extra virgin olive oil.*

### Seafood Pizza

*Tomato sauce, calamari, shrimp, mussels, octopus, black garlic oil, capers, arugula.*

### Vegetarian Pizza

*Sweet potato sauce, mozzarella; baby zucchini, eggplant, baby corn, colorful California peppers, pesto, fresh mountain thyme, extra virgin olive oil.*

### Anatolian Pizza

*Spicy Uşak tarhana sauce, Trabzon kolot cheese, Kayseri pastırma, Hatay cracked olives, wild mountain mushrooms, Karacabey caramelized onions, fresh mountain thyme, extra virgin olive oil.*

### Beef Rib Pizza

*Lutenitsa sauce, mozzarella, pulled beef rib, Bursa chestnut, Divle cave cheese, wild mountain mushrooms, okra, extra-virgin olive oil.*

### Capricciosa Pizza

*Root vegetable sauce, mozzarella, artichoke hearts, sun-dried tomatoes, wild mountain mushrooms, parmesan, roasted flaked almonds, arugula, extra virgin olive oil.*

## SEAFOOD

### Calamari & Beef Tenderloin Skewers

*Grilled calamari, beef tenderloin slices, eggplant chutney, honey-ginger sauce.*

### Grilled Stone Bass

*Grilled stone bass, sweet corn sauce with white asparagus, beetroot purée, roasted leek, morel mushrooms.*

## VEGETARIAN

### Vegetable Wellington

*Grilled asparagus, baby yellow zucchini, baby green zucchini, wild mushrooms, chard leaf.*

# À la Carte Menu

## FRESH PASTAS

### Doppio Ravioli

Ravioli filled with pulled beef rib, turmeric truffle sauce, parmesan.

### Gnocchi with Bolu Keş Cheese

Smoked beetroot gnocchi, şevketibostan sauce, Bolu keş aged cheese, roasted walnuts.

### Spinach & Ricotta Tortellini

Tortellini filled with spinach and ricotta, peanut sauce, parmesan.

### Eggplant Purée Lasagna

Layers of pasta with wild mountain mushrooms, roasted eggplant, şevketibostan sauce.

### Classic Lasagna

Lasagna, Bolognese sauce.

### Lobster Linguine

Cuttlefish linguine, lobster, vongole, tomato sauce reduced with white wine.

### Rigatoni alla Vodka

Rigatoni, vodka sauce with nettle, parmesan.

### Spizzulus

Spizzulus, Gorgonzola sauce with Bursa chestnut, parmesan.

### Aegean-Herb Pappardelle

Pappardelle, fresh Aegean herbs, limoncello sauce, parmesan.

### Çilingir

Cappellacci, pecorino and mozzarella, ricotta, Bergama tulum cheese, samphire cream, melon sauce with raki.

## MAIN COURSE

### RED MEATS

#### Beef Puli & Lobster

Slow-cooked beef puli, lobster, vegetable Wellington, plum hardaliye sauce.

#### Beef Cheeks Wrapped in Chard Leaves

Beef cheeks with sour cherry, wrapped in grilled chard leaves. Pistachios, Afyon clotted cream, keşkek, beef marrow sauce.

#### Beef Tenderloin

Beef tenderloin, potato pavé, cauliflower purée, black garlic cream, edamame, beef marrow sauce with wild mountain mushrooms.

#### Lamb Karski

Sous vide lamb karski, roasted trumpet mushrooms, Bursa chestnut sauce, fennel tart.

#### Grilled Meatballs

Rib meatballs, roasted eggplant, sourdough bread, smoked yogurt, piyaz pâté, quail egg, fried potatoes.

#### Kobe Beef Steak

### WHITE MEATS

#### Sous Vide Duck

Duck breast, orange duck sauce, pear-celeriac wafer, şevketibostan sauce, fried and stuffed zucchini blossom.

#### Modernized Chicken Topkapi

Sous vide chicken stuffed with wild fruit rice, spinach, wild mushrooms, peanut sauce.

# *À la Carte Menu*

## **DESSERTS**

### **Prusa**

*Bursa chestnut, green pine cone, Bursa peach. Çağrışan fig, milk halva ice cream.*

### **Classic Tiramisu**

*Mascarpone cream, coffee, sponge.*

### **Tiramisu – Linden Cream**

*Linden tea cream, mascarpone cream, sponge.*

### **Tiramisu – Blue Butterfly Pea Tea**

*Blue butterfly pea tea cream, mascarpone cream, sponge.*

### **Maple Coffee Orange Mousse**

*Maple syrup, pumpkin, roasted coffee cream.*

### **Forest Berry Ricotta**

*Red forest berries, ricotta cream.*

### **Baileys Cream Mousse**

*Baileys, Giresun hazelnuts, Turkish coffee mascarpone cream.*

# Tasting Menu 1

## • STARTER •

### Modernized Burrata

*Fresh burrata, colorful tomato fillings.*

## • SALADS •

### Prawn Za'atar Salad

*Tiger prawn, fresh za'atar, carrot with olive oil, Hatay cracked olives, sun-dried tomato, arugula, pomegranate seeds, caramelized goat cheese, sumac vinaigrette.*

## • APPETIZER •

### Modernized Quarter Bread

*Göbel grass lamb kokoreç, sourdough bread with turmeric and walnut, oven-roasted tomato salad with za'atar, tarhana powder, warm hummus, Arnavut pepper, chili foam.*

## • SORBET •

### Unripe Grape Sorbet

## • PIZZAS •

### Beef Rib Pizza

*Lutenitsa sauce, mozzarella, pulled beef rib, Bursa chestnut, Divle cave cheese, wild mountain mushrooms, okra, extra - virgin olive oil.*

## • FRESH PASTA •

### Çilingir

*Cappellacci, pecorino and mozzarella, ricotta, Bergama tulum cheese, samphire cream, melon sauce with raki.*

## • SORBET •

### Ayran Aşı Sorbet

## • MAIN COURSE •

### Beef Puli & Lobster

*Slow - cooked beef puli, lobster, vegetable Wellington, plum hardaliye sauce.*

## • DESSERT •

### Prusa

*Bursa chestnut, green pine cone, Bursa peach, Çağrısan fig, milk halva ice cream.*



5 Glass Wine Pairing

# Tasting Menu 2

## • STARTER •

### Starter Plate

*Hasanağa artichoke, vine leaf stuffed with sour cherry, red beet leaf stuffed roll, zucchini blossom stuffed with chestnut, Sicilyano, broad bean yogurt with tarhana purée, fava with Aegean herbs, carrot cream with olive oil.*

### Mussel – Stuffed Zucchini Blossom

*Zucchini blossom stuffed with mussels, fresh samphire, tarhana sauce.*

## • SALADS •

### Vineyard Salad

*Aegean herbs, Aydın figs, İzmir grapes, Bergama tulum cheese, radish, cherry tomatoes, artichoke, fresh mint, zucchini blossom leaf, roasted flaked almonds, unripe grape vinaigrette.*

## • SORBET •

### Lavender Sorbet

## • HOT STARTER •

### Grilled Baby Calamari Stuffed with Afyon Soudjouk

*Baby calamari, Afyon sucuk, Aegean herb fava, roasted tomato sauce with basil.*

## • FRESH PASTA •

### Spinach & Ricotta Tortellini

*Tortellini filled with spinach and ricotta, peanut sauce, parmesan.*

## • SORBET •

### Rize Tea Sorbet

## • MAIN COURSE •

### Rock Red Mullet

*Rock red mullet, roasted Hasanağa artichoke, cibes greens, raki mayonnaise.*

## • DESSERT •

### Maple Coffee Orange Mousse

*Maple syrup, pumpkin, roasted coffee cream.*



5 Glass Wine Pairing

# Tasting Menu 3

## • STARTER •

### Beef Tartare

*Cured egg yolk in Himalayan salt, hand-chopped beef tenderloin, baby artichoke, toasted turmeric sourdough, black-garlic mayonnaise.*



## • SALAD •

### Baby Artichoke Salad

*Baby artichokes with Mediterranean greens, colorful cherry tomatoes, orange.*



## • HOT STARTER •

### Calamari & Beef Tenderloin Skewers

*Grilled calamari, beef tenderloin slices, eggplant chutney, honey-ginger sauce.*



## • SORBET •

### Bursa Peach Sorbet



## • FRESH PASTA •

### Eggplant Purée Lasagna

*Layers of pasta with wild mountain mushrooms, roasted eggplant, şevketibostan sauce.*



## • MAIN COURSE •

### Lamb Karski

*Sous vide lamb karski, roasted trumpet mushrooms, Bursa chestnut sauce, fennel tart.*



## • DESSERT •

### Forest Berry Ricotta

*Red forest berries, ricotta cream.*



5 Glass Wine Pairing



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