



Lunch Menu

Grilled Vegetables Sandwich 14,00 tl

Toasted whole wheat sandwich with grilled vegetables and Emmental cheese

Tuna Panini 20,00 tl

Tuna sandwich with roasted bell peppers, mixed greens, balsamic vinegar sauce

Leerfish Skewers 32,00 tl

Grilled leerfish skewers with vegetables, roast potatoes with rosemary

Crispy Chicken Wrap 18,00 tl

Chicken wrap with caramelized onions, walnut and sun-dried tomato sauce, wedge fries

Club Sandwich 22,00 tl

Sandwich triangles with beef sirloin, grilled chicken, mixed greens, Emmental cheese, hard-boiled eggs, cornichons, mustard and homemade mayonnaise, served with potato chips

Hamburger 20,00 tl

150 gr. homemade burger, sesame bread, homemade ketchup and mayonnaise, mustard, caramelized onions, cornichons, french fries

Steak & Cheese Sandwich 22,00 tl

Beef tenderloin slices, Emmental cheese, caramelized onions, potato chips

Grilled Meatballs 28,00 tl

Grilled meatballs with grated lemon zest, garlic and rosemary, roasted bell pepper purée, flatbread

Steak Robespierre 32,00 tl

Warm slices of beef tenderloin, arugula leaves, garlic olive oil, shaved parmesan

Pasta

Penne alla Norma 19,00 tl

Deep-fried eggplant, tomato, basil, salted "lor" cheese

Fettuccine with Porcini Mushrooms 22,00 tl

Fresh porcini mushrooms, thyme, cream, parmesan

Bavette alle Vongole 26,00 tl

Venus clams, parsley, capers, cream

Penne with Salmon 21,00 tl

Salmon fillet, capers, cherry tomatoes, cream, basil

Spaghetti alla Carbonara 24,00 tl

Bacon, eggs, cream, parmesan

Tagliatelle with Prosciutto and Tomatoes 24,00 tl

Prosciutto slices, fresh tomato sauce, basil, parmesan



Salads

Arugula Salad with Parmesan 17,00 tl

Arugula leaves, red onion, roasted cherry tomatoes, toasted pine nuts, shaved parmesan, balsamic vinaigrette

Garden Salad 17,00 tl

Iceberg, lollo rosso, arugula, mint, basil, dill, feta cheese, cherry tomatoes, scallion, mint dressing

Niçoise Salad 20,00 tl

Mixed greens, tuna, green beans, potatoes, tomatoes, hard-boiled eggs, balsamic vinaigrette

Seafood Salad 24,00 tl

Shrimps, squid, cuttlefish and octopus pieces marinated with lemon juice and olive oil, served on mixed greens

Lemon Chicken Salad 20,00 tl

Mixed greens, warm chicken pieces, sorrel leaves, lemon slices, lime vinaigrette

Teriyaki Beef Salad 22,00 tl

Iceberg leaves, warm teriyaki beef tenderloin slices, scallion, cornichons

Desserts

Variation of Granita 14,00 tl

Homemade granitas with mint, melon and watermelon

Lemon Parfait 14,00 tl

Served with caramelized lemon and raspberry sauce

Mint Brownie 17,00 tl

Served with mint sorbet and hot chocolate sauce

Crème Brûlée 14,00 tl

Baked vanilla custard topped with caramelized brown sugar

Cheesecake 14,00 tl

New York-style baked cheesecake, served with raspberry, chocolate or caramel sauces

Profiteroles 18,00 tl

Homemade profiteroles with chocolate sauce

Chocolate Soufflé 15,00 tl

Served with mint-lemon sorbet and crème anglaise

Cookies & Sweet Wine 22,00 tl

Homemade almond cookies, served with a glass of Kavaklıdere Tatlı Sert white dessert wine