



Starters

Gazpacho 10,00 tl
Cold Andalusian tomato soup, served in a glass with melon and shrimp on a toothpick

Minestrone Estivo 10,00 tl
Milanese minestrone with summer vegetables and basil pesto

Variation of "Mücver" 15,00 tl
Variation of fried zucchini patties with whey cheese, Turkish air-dried cured beef and local herbs, yoghurt-garlic dip with minted olive oil

Fiori di Zucca 14,00 tl
Deep-fried zucchini flowers stuffed with homemade fresh herb goat cheese, zucchini coulis, roasted cherry tomatoes

Vegetable Terrine 16,00 tl
Terrine of roasted summer vegetables and homemade cottage cheese, basil vinaigrette

Seafood Vol-au-Vent 23,00 tl
Baked puff pastry filled with seafood and topped with mozzarella, served with sun-dried tomato and roasted bell pepper sauce

Avocado with Prawns 24,00 tl
Prawns sautéed in olive oil, avocado and mozzarella slices, roasted cherry tomatoes, basil leaves, balsamic vinaigrette

Gravlax 20,00 tl
Homemade, salted salmon with dill and grated lemon zest, three-colour peppercorns, mustard cream

Fried Calamari & Prawns 24,00 tl
Deep-fried calamari rings and deepwater prawns, served with rouille and guacamole dips

Octopus Carpaccio 24,00 tl
Paper-thin slices of octopus, arugula leaves, herb-garlic olive oil

Grilled Cuttlefish & Octopus 24,00 tl
Grilled whole cuttlefish and octopus leg, chickpea purée with rosemary, sorrel cream

Chicken Liver Pâté 17,00 tl
Chicken liver pâté with brandy and butter, served with melba toast

Prosciutto & Figs 22,00 tl
Prosciutto slices with caramelized figs, arugula leaves and parmesan



Bresaola 22,00 tl
Paper-thin slices of cured air-dried beef, arugula leaves, garlic olive oil, lemon juice

Halloumi & Sujuk 18,00 tl
Grilled halloumi and Turkish dry sausage, served with basil pesto and salsa roja

Main Courses

Seven-Spice Grouper 43,00 tl
Marmaris-style oven-roasted grouper, seven-spice sauce, roasted new potatoes

Salmon Steak 32,00 tl
Grilled salmon steak, parsley pesto, tagliatelle with cream and capers

Poached Salmon 34,00 tl
Slow-poached salmon fillet, pea purée with dill, ginger-lime beurre blanc

Grilled Seabass 38,00 tl
Grilled seabass on a bed of samphire

Grilled Leerfish 35,00 tl
Grilled leerfish fillet, shrimp risotto with saffron

Chicken Roulade with Vegetables 27,00 tl
Grilled chicken breast rolled with green vegetables, green bean purée, morel sauce

Chicken Gratin 25,00 tl
Grilled chicken gratinated with cheese, tomato sauce, spinach with garlic, potato soufflé

Veal Saltimbocca 36,00 tl
Veal scallop with prosciutto and sage, spinach gnocchi with butter sauce

Veal Cutlet 38,00 tl
Charcoal-grilled veal cutlet, risotto with porcini mushrooms, glazed pearl onions, mustard cream sauce



Beef Tenderloin 44,00 tl
Pan-fried and oven-roasted beef tenderloin, potato purée with vanilla, glazed carrots, caramelized fig cream, melted beef marrow and port reduction

Beef Tenderloin with Porcini 42,00 tl
Pan-fried and oven-roasted beef tenderloin on a bed of sautéed spinach, potato purée with rosemary, porcini mushroom cream sauce

Lamb Cutlets 42,00 tl
Charcoal-grilled lamb cutlets, eggplant purée with mint, caramelized onion cream, walnut-mint pesto

Lamb Shank 48,00 tl
Braised lamb shank with apricots and almonds, wheat risotto

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