

TO PONDER

Simit & Caviar 1650

toasted simit bread,
sour labneh, caviar (10 g)
(per piece)
(1, 4, 5, 7, 8, 10, 11, 12)

Freshly Shucked Oyster 750

with tomato, preserved lemon &
pomegranate (per piece)
(4, 6, 8, 12)

Rafik 920

white cheese, goat cheese,
pistachios & pide bread
(1, 5, 7, 10, 17)

Roasted Peppers & Cheese 850

tarhana chips
(1, 5, 6, 17)

Isli Patlican 850

eggplant purée with walnuts,
crispy coated eggplant chips
(1, 6, 10, vegan)

COLD STARTERS

Çig Köfte 1200

beef tartare with bulgur and baby gem
(1, 5, 6)

Levrek Marin 1250

thinly sliced raw seabass, mustard,
apple and shaved radish
(1, 4, 5, 6, 7, 8, 9, 10, 12, 13)

Kaşık Salata 850

chopped vegetables,
pomegranate dressing & pistachio
(6, 10, 15, vegan)

Kale Salad 850

pomegranate & lime dressing with Izmir tulum cheese
(5, 6, 10, 17)

Hummus & Bone Marrow 1350

silky hummus, roasted bone marrow and short rib
(1, 7)

Tuna Tartare 1300

bulgur, fermented tomato chilli sauce, crispy filo
(1, 4, 6, 8, 12)

HOT STARTERS

Çıtır Kalamar 1300

simit coated baby squid,
avocado haydari
(1, 4, 5, 6, 7, 8, 12)

Umut's Bayıldı 1100

confit aubergine, caramelized onions,
tomato & Ezine cheese
(5, 6, 10, 17)

Şiş Kalamar 1400

cherry tomatoes,
Hatay olives & chilli-herb sauce
(4, 5, 6, 8, 12)

Zeytinyağlı Ahtapot 1800

fresh herb & tomato ezme
(3, 4, 8, 12)

Grilled Baby Artichoke 950

pomegranate dressing and pine nuts
(6, 10, vegan)

Truffle Börek 1100

crispy filo dough stuffed with aged cheese, truffle & honey
(1, 5, 7, 11, 17)

Midye Dolma 950

fresh mussels filled with rice & herbs
(3, 4, 5, 8, 12, 15)

WOOD-FIRED OVEN

Lahmacun 850

spicy lamb, vegetables and herbs
(1, 6, 7)

2 Cheese Pide from the Black Sea 850

slow cooked egg
(1, 5, 7, 10, 11, 17)

Truffle & Cheese Pide 1200

from The Black Sea with
slow-cooked organic egg & fresh truffle
(1, 5, 6, 11, 17)

Short Rib Pide 1200

slow-cooked short rib, chilli glaze
(1, 5, 10, 11)

MUTFAK

Mantarlı Keşkek 1350

barley risotto, wild seasonal mushrooms, truffle
(1, 5, 15)

Mantı 1300

handmade beef & lamb stuffed dumplings, beef jus, yogurt
sauce, burnt chilli
(1, 3, 5, 6, 11)

Pistachio Crust Sea Bass 2500

braised samphire, olive oil, lemon (200g)
(4, 5, 8, 10, 12)

Crispy Skin Sea Bream 2500

black eye peas stew (600 g)
(4, 5, 8, 12, 15)

Bosphorus Lüfer 2900

crispy skin blue fish, green salad mustard sauce (500 g)
(4, 8, 12)

FROM THE JOSPER

Lamb Cutlets 3400

smoked eggplant, tomato, minted yogurt (300 g)
(5, 6)

24 hour Slow Cooked Short Rib 3400

Turkish chili BBQ glaze,
spiced Konya, chickpea puree (500 g)
(5, 6)

Ribeye Steak 3400

Turkish coffee & isot rub, crispy za'atar potatoes (300 g)
(5, 6, 7, 10)

Şaşlık 2400

grilled beef skewer, roasted capsicum sauce (200 g)
(1, 3, 5, 6, 13)

Lamb Tandır 4200

slow cooked lamb leg, lamb jus, freekeh pilav (1 kg)
(1, 3, 5, 6)
(30 minutes to prepare)

SIDES

Triple Fried Chips 750

garlic, lemon & chilli
(vegan)

Truffle Chips 850

triple fried chips, fresh truffle and Kars
gravyer cheese
(5, 17)

Fresh Black Truffle

add to any dish
3g 300 6g 600

Rice 750

pistachio pilaf,
spinach & herbs
(3, 5, 10, 17)

For food allergies and intolerances please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.

Please note fish may contain bones.

1. Gluten 2. Lupin 3. Celery 4. Crustaceans 5. Dairy 6. Sulphur Dioxide & Sulphites 7. Sesame 8. Mollusc 9. Mustard 10. Tree Nuts 11. Egg 12. Fish 13. Soy 14. Peanut 15. Alcohol 16. Pork 17. Vegetarian
Menu prices are in TL and inclusive of all taxes. The price change date is October 2025.



