

ANATOLIAN TASTING MENU 16500

(Ask details to your server)

TO PONDER				
Simit & Caviar 1950 toasted simit bread, sour labneh, caviar (10 g) (per piece) (1, 4, 5, 7, 8, 10, 11, 12)	Freshly Shucked Oyster 1100 with tomato, preserved lemon & pomegranate (per piece) (4, 6, 8, 10, 12)	Çig Köfte 1700 beef tartare with bulgur, and baby gem (1, 5, 6)	Muhammara 1100 roasted red peppers, tomato & walnut dip, sour dough bread (1, 6, 7, 10, vegetarian)	Islı Patlican 950 eggplant purée with walnuts, crispy coated eggplant chips (1, 6, 10)

COLD STARTERS		
Kaşık Salata 950 chopped vegetables, pomegranate dressing & pistachio (6, 10, 15, vegan)	Levrek Marin 1500 thinly sliced raw seabass, mustard, apple and shaved radish (1, 4, 5, 6, 7, 8, 9, 10, 12, 13)	Roasted Beetroot 1300 baby beetroots, goat cheese & corn bread (1, 5, vegetarian)
Village Tomato Salad 950 mix tomatoes, olives, peppers, cucumber, red onion and Ezine cheese (5, 6, 9, vegetarian)	Artichoke Salad 1100 shaved artichoke, grilled baby gem lettuce, Obruk cheese, green herb dressing, sour dough croutons (1, 5, vegetarian)	Tuna Tartare 1700 bulgur, fermented tomato chilli sauce, crispy filo (1, 4, 5, 6, 8, 12)

HOT STARTERS		
Artichoke Soup 950 creamy artichoke soup with eggplant purée & artichoke chips (3, 5, vegetarian)	Umut’s Bayıldı 1250 confit aubergine, caramelized onions, tomato & Ezine cheese (5, 6, 10, vegetarian)	Şiş Kalamar 1750 cherry tomatoes, Hatay olives & chilli-herb sauce (4, 5, 6, 8, 12)
Çıtır Kalamar 1650 simit coated baby squid, avocado haydari (1, 4, 5, 6, 7, 8, 12)	Midye Dolma 1100 fresh mussels filled with rice & herbs (3, 4, 5, 8, 12, 15)	Truffle Börek 1450 crispy filo dough stuffed with aged cheese, truffle & honey (1,5,7,11, vegetarian)
Harissa Prawn 2150 harissa chilli, garlic, lemon confit prawns, sour dough bread (1, 3, 4, 5, 8, 10, 12, 15)	Grilled Baby Artichoke 950 pomegranate dressing and pine nuts (6, 10, vegan)	Hummus & Bone Marrow 1650 silky hummus, roasted bone marrow and short rib (1, 7)

WOOD-FIRED OVEN	MUTFAK	FROM THE JOSPER
Lahmacun 1250 spicy lamb, vegetables and herbs (1, 6, 7, 10)	Mantarlı Keşkek 1650 barley risotto, wild seasonal mushrooms, truffle (1, 5, 15)	Lamb Cutlets 3750 smoked eggplant, tomato, minted yogurt (300 g) (5, 6,)
2 Cheese Pide 1250 from the Black Sea region, slow cooked egg (1, 5, 7, 10, 11, vegetarian)	Mantı 1850 handmade beef & lamb stuffed dumplings, beef jus, yogurt sauce, burnt chilli (1, 3, 5, 6, 11)	24 hour Slow Cooked Short Rib 3950 Turkish chili BBQ glaze, spiced Konya chickpea purée (500 g) (5, 6)
Truffle & Cheese Pide 1650 from The Black Sea with slow-cooked organic egg & fresh truffle (1, 5, 6, 7, 10, 11, vegetarian)	Whole Grilled Lobster & Erişte 8100 grilled lobster, erişte pasta with tomato sauce (1, 3, 4, 5, 6, 8, 12, 13, 15)	Ribeye Steak 4350 Turkish coffee & isot rub, crispy za’atar potatoes (300 g) (1, 5, 6, 7, 10)
Short Rib Pide 1750 slow-cooked short rib, chilli glaze (1, 5, 7, 10, 11)	Roasted Lemon Chicken 1950 capsicum & walnut purée, preserved lemon (600 g) (1, 6, 7, 10)	Tomahawk 8500 bone in dry-aged ribeye, crispy za’atar potatoes herb sauce, grilled green peppers (1 kg serves 2-3 people) (1, 5, 6, 7)
	Pistachio Crust Sea Bass 2850 braised samphire, olive oil, lemon (200 g) (4, 5, 8, 10, 12)	Lamb Tandır 4500 slow cooked lamb leg, lamb jus, freekeh pilaf (1 kg serves 2-3 people) (1, 3, 5, 6)
	Grilled Dover Sole Fish 4200 served with mussel jus, samphire, lemon and capers (500 g) (3, 4, 5, 6, 8, 12,15)	Signature Dishes

SIDES				
Triple Fried Chips 950 garlic, lemon & chilli (vegan)	Truffle Chips 950 triple fried chips, fresh truffle and Kars gravyer cheese (5, vegetarian)	Fresh Black Truffle add to any dish 3g 450 6g 800	Green Salad 950 mix greens, carrot, tomatoes, peppers mustard and lemon dressing (6, 9, vegetarian)	Rice 950 pistachio pilaf, spinach & herbs (3, 5, 10, vegetarian)