

ANATOLIAN TASTING MENU 16500
(Ask details to your server)

TO PONDER				
 Simit & Caviar 2650 toasted simit bread, sour labneh, caviar (10 g) (per piece) (1, 4, 5, 7, 8, 10, 11, 12)	Freshly Shucked Oyster 1350 with tomato, preserved lemon & pomegranate (per piece) (4, 6, 8, 10, 12)	 Çig Köfte 1850 beef tartare with bulgur, and baby gem (1, 5, 6)	Muhammara 1200 roasted red peppers, tomato & walnut dip, sour dough bread (1, 6, 7, 10, vegetarian)	 Isli Patlican 1050 eggplant purée with walnuts, crispy coated eggplant chips (1, 6, 10)

COLD STARTERS				
Kaşık Salata 1050 chopped vegetables, pomegranate dressing & pistachio (6, 10, 15, vegan)	 Levrek Marin 1750 thinly sliced raw seabass, mustard, apple and shaved radish (1, 4, 5, 6, 7, 8, 9, 10, 12, 13)		Tuna Tartare 2150 bulgur, fermented tomato chilli sauce, crispy filo (1, 4, 5, 6, 8, 12)	
Kale Salad 1250 pomegranate & lime dressing with Izmir tulum cheese (5, 6, 10, vegetarian)	 Artichoke Salad 1200 shaved artichoke, grilled baby gem lettuce, Obruk cheese, green herb dressing, sour dough croutons (1, 5, vegetarian)		 Lakerda 1750 salt-cured bonito, lemon compressed cucumber, onion & tarama (1, 4, 6, 8, 12)	

HOT STARTERS				
 Soup of the Day 950 (Ask details to your server)	 Umut’s Bayıldı 1350 confit aubergine, caramelized onions, tomato & Ezine cheese (5, 6, 10, vegetarian)		Şiş Kalamar 2150 cherry tomatoes, Hatay olives & chilli-herb sauce (4, 5, 6, 8, 12)	
Çıtır Kalamar 1900 simit coated baby squid, avocado haydari (1, 4, 5, 6, 7, 8, 12)	Short rib Sarma 1950 Swiss chard stuffed with shortribs, rice, yogurt (3, 5, 6)		 Truffle Börek 1750 crispy filo dough stuffed with aged cheese, truffle & honey (1, 5, 7, 11, vegetarian)	
 Harissa Prawn 2350 harissa chilli, garlic, lemon confit prawns, sour dough bread (1, 3, 4, 5, 8, 10, 12, 15)	Mantı 2050 handmade beef & lamb stuffed dumplings, beef jus, yogurt sauce, burnt chilli (1, 3, 5, 6, 11)		 Hummus & Bone Marrow 1800 silky hummus, roasted bone marrow and short rib (1, 7)	

WOOD-FIRED OVEN			MUTFAK		FROM THE JOSPER	
Lahmacun 1350 spicy lamb, vegetables and herbs (1, 6, 7, 10)			 Mantarlı Keşkek 1800 barley risotto, wild seasonal mushrooms, truffle (1, 5, 15)		Lamb Cutlets 4100 smoked eggplant, tomato, minted yogurt (300 g) (5, 6)	
 2 Cheese Pide 1350 from the Black Sea region, slow cooked egg (1, 5, 7, 10, 11, vegetarian)			Erişte with Truffle 1800 erişte pasta served with a rich Keş cheese sauce and freshly shaved Truffle (1, 5, vegetarian)		 24 hour Slow Cooked Short Rib 4350 Turkish chili BBQ glaze, spiced Konya chickpea purée (500 g) (5, 6)	
Truffle & Cheese Pide 1800 from The Black Sea with slow-cooked organic egg & fresh truffle (1, 5, 6, 7, 10, 11, vegetarian)			Roasted Lemon Chicken 2150 capsicum & walnut purée, preserved lemon (600 g) (1, 6, 7, 10)		 Ribeye Steak 4800 Turkish coffee & isot rub, crispy za’atar potatoes (300 g) (1, 5, 6, 7, 10)	
Short Rib Pide 1900 slow-cooked short rib, chilli glaze (1, 5, 7, 10, 11)			Kalkan Tandır 6500 turbot cooked in wood fire oven, black eye peas stew (400 g) (3, 4, 5, 6, 8, 12)		Şaşlık 3350 grilled tenderloin skewer, roasted capsicum sauce (250 g) (1, 5, 6,13)	
			 Pistachio Crust Sea Bass 3150 braised samphire, olive oil, lemon (200 g) (4, 5, 8, 10, 12)		Lamb Shank 4100 slow cooked in wood fire oven, chickpeas, baby onions, carrots, spinach (3, 5)	
			Bosphorus Lüfer 4500 crispy skin blue fish, green salad mustard sauce (600 g) (4, 6, 8, 9, 12)		 Signature Dishes	

SIDES				
Triple Fried Chips 980 garlic, lemon & chilli (vegan)	Truffle Chips 980 triple fried chips, fresh truffle and Kars gravyer cheese (5, vegetarian)	Fresh Black Truffle add to any dish 3g 495 6g 880	Green Salad 980 mix greens, carrot, tomatoes, peppers mustard and lemon dressing (6, 9, vegetarian)	Rice 980 pistachio pilaf, spinach & herbs (3, 5, 10, vegetarian)

