



## MENU ALTERNATIVES

### TASTE IN STYLE

Bresaola, Salmon rilette & roe, samphire,  
Grilled marinated vegetables, courgette flower dolma,  
Bocconcini, parmesan, Aegean olives, rosemary grissini  
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Porcini Tart

Caramelised onion, parmesan cheese, puff pastry

Rucola salad  
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Beef shoulder

Cauliflower puree, glazed root vegetables  
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Panna Cotta

### ROSSI

Mediterranean vegetables terrine  
Goat cheese, Fig, Mesculen greens  
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Shrimp & Courgette Ravioli, Saffron Cream Reduction  
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Sea Bass, smoked Aubergine, Broccolini  
Tomato, Aromatic oil  
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Tiramisu

### MEDITERRANEO

Scampi, asparagus, salmon roe  
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Beetroot risotto, goat cheese, watercress  
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Beef ribs, celeriac puree, fondat potato, baby  
vegetables, beef jus  
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Mango crème brûlée, pineapple carpaccio, lime sorbet

### TRADITION

Mezzes

Artichokes cooked with olive oil, 'Muhammara' walnut, roasted  
red pepper puree, Stuffed vin leaves with aromatic rice, Smoked  
eggplant, 'Fava' broad bean puree, Salted yoghurt from Hatay,  
Purslane, Cheese balls  
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'Su böreği' pastry with vegetables and cheese filling

Fresh herbs sauce  
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Lamb shank, Firik pilaf

Eggplant delight

Tomato, green pepper  
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Carrot sliced pistachio baklava