



M E N U

A M U S E B O U C H E

Pumpkin Soup 🌿 🥛

“Çiğ Köfte” 🌿 🥛

Beef Jerky and Mushroom Cream 🌿 🥛

S H A R I N G S T Y L E C O L D S T A R T E R S

Beef Jerky 🥛

With buffalo milk cream and honey

Grilled Asparagus 🥚 🥛

“Cibez”, aioli and sour cream

Marinated Wild Dorade with Roasted Anise Seeds 🐟

Beetroot Duo 🥛

Caramelized and reduction goat cheese mousse,
pineapple vinaigrette

Pumpkin Hummus 🌿 🥚

With dried fruits and pepper oil

“Nazuktan” 🥛

Charcoal roasted eggplant with salted traditional yogurt,
sumac, dried rose and saffron

S H A R I N G S T Y L E H O T S T A R T E R S

Grilled Celery 🥚 🥛 🍷

Black mushroom paste, celery sauce and parsley oil

Grilled “Çeşme” Octopus 🥚 🥛

Red pepper cream, grilled fresh onion,
orange powder and oil

“Konya” Mouldy Cheese Pide 🌿 🥛 🥚

“Konya” blue mould cheese, sesame, truffle oil and honey

S O R B E T

Porchini Mushroom 🥛

M A I N C O U R S E

Lamb Tandoori Cooked For 12 Hours 🥛

Caramelized Jerusalem artichoke mash, grilled vegetables,
orange oil and pepper lamb sauce

o r

Grilled Grouper 🐟 🥛

Cauliflower puree, garum sauce and roasted fennel

D E S S E R T

“Güllaç” 🌿 🥛 🥚

Forest berry ice cream, crispy güllaç dough
and rose delight mousse

P E T İ T S F O U R S

“Baklava” Macaroon 🌿 🥛 🥚

CONTAINS ALCOHOL 🍷 FISH 🐟 MUSHROOM 🍄 CRUSTACEANS 🦞 MOLLUSCS 🐚 SULFITES 🍷 NUTS 🥜 GEOGRAPHICAL MARKED 📍
GLUTEN FREE 🌿 GLUTEN 🌿 MUSTARD 🧄 SOY 🌱 SESAME 🌿 LACTOSE FREE 🌿 DAIRY PRODUCT 🥛 VEGETARIAN 🌿 RED MEAT 🍖
CELERY 🌿 HEALTHY 🍏 EGGS 🥚 PEANUT 🌿 LUPIN 🌿 SUSTAINABLE 🌿 VEGAN 🍏 ZERO WASTE ♻️

Please advise us of any special dietary requirements and/or allergies so we may personally cater to your needs. All prices are in TL and include VAT.