



MENU

AMUSE BOUCHE

Crispy Chicken Skin and Spiced Pilaf
"Kısır" with Beetroot and Tokat Grape Leaves
Natural Olive Oil with "Kömbe" Spices

COLD STARTER

Benriach The Original Ten

Caramelized Onions and Octopus Delight

Tender octopus paired with sweet caramelized onions, smooth black garlic aioli, tangy pickled beet juice, and a vibrant olive salad - an elegant combination of bold and balanced flavors.

HOT STARTER

Benriach The Twelve

Iskenderun Shrimp & Bisque Harmony

Succulent Iskenderun shrimp "Pelmeni," delicately paired with airy bisque foam, refreshing sorrel leaves, and crunchy roasted walnuts, creating a rich yet refined taste experience.

SORBET

Elderflower Sorbet - A Floral Interlude

Delicate and fragrant sorbet infused with elderflower essence, offering a refreshing pause before the main course.

MAIN COURSE

Benriach The Twenty Five

Slow-Cooked Lamb Shoulder & Chocolate Demi-Glace

Tender lamb shoulder, slow-cooked to perfection, complemented by silky Jerusalem artichoke purée, decadent chocolate-infused demi-glace, and the delicate bitterness of cibes greens - a masterful fusion of depth and indulgence.

DESSERT

Dark Chocolate and Sour Cherry Fondant

Tender lamb shoulder, slow-cooked to perfection, complemented by silky Jerusalem artichoke purée, decadent chocolate-infused demi-glace, and the delicate bitterness of cibes greens - a masterful fusion of depth and indulgence.

