

SUSHI

ROLL PLATTER (4 PCS EACH)
KIROHANA ROLL | Soy Paper, Tempura Shrimp, Avocado, Crispy Potato, Truffle Mayonnaise (S)(N)(E)(DF)
EGEKAI ROLL | Tempura Shrimp, Cucumber, Spicy Tuna, Mango, Avocado (S)(N)(E)(F)(DF)
SALMON TRUFF ROLL | Salmon, Mango, Avocado, Bread Crumb, Spicy Crab, Truffle (F)(S)(E)(N)(DF)

NIGIRI PLATTER (2 PCS EACH)
MAGURO NIGIRI | Tuna Loin (F)(GF)(DF)
SHAKE NIGIRI | Salmon (F)(GF)(DF)
SUZUKI NIGIRI | Seabass (F)(GF)(DF)
UNAGI NIGIRI | Eel (F)(N)(DF)

JOU SASHIMI PLATTER (4 PCS EACH)
MAGURO SASHIMI | Tuna Loin (F)(GF)(DF)
SHAKE SASHIMI | Salmon (F)(GF)(DF)
SUZUKI SASHIMI | Seabass (F)(GF)(DF)
MADAI SASHIMI | Seabream (F)(GF)(DF)

STREET FOOD FROM AROUND THE WORLD

GUACAMOLE & TOTOPOS (V)(GF)
Avocado, Lime, Pinto Beans, Sweet Corn, Ezine Cheese, Coriander, Sesame

CATCH OF THE DAY CARPACCIO (F)(GF)
Fried Capers, Olives, Olive Oil, Lemon

ZUCCHINI & CRAB TOSTADAS (S)
Fresh Crab, Zucchini, Lime, Chili, Corn Tortilla

STICKY FRIED CHICKEN (S)(N)
Chicken Bites, Chili Sauce, Nori, Crushed Cashew Nuts

WHOLE GRILLED SWEET CORN (V)(GF)
Lemon Emulsion, Ezine Cheese, Parmesan, Coriander

DYNAMITE SHRIMP (S)(E)
Citrus, Spicy Mayonnaise

SHISH KOFTE
Grilled Vegetables, Flat Pita

CROWD PLEASERS

MORENA CHEESE BURGER *(E)
Angus Rib Beef, Caramelized Onions, Mushrooms, Blue Cheese, French Fries

MORENA VEGGIE CHEESE BURGER (V)
Quinoa & Beetroot Patty, Lettuce, Semi-Dried Tomato, Onions, Light House Dressing, Mixed Green Salad

CAESAR SALAD *(E)(F)
Marinated Chicken Strips, Romaine Lettuce, Poached Egg, Anchovy, Parmesan

BURRATA SALAD *(V)
Seasonal Tomatoes, Toasted Focaccia, Basil Dressing

BODRUM SALAD (V)(GF)
Organic Baby Leaves, Avocado, Sun Dried Tomato, Kalamata Olives, Lor Cheese, Chili Candied Walnuts, Tangerine Dressing

FISH TACOS (F)(E)(DF)
Seabass Chunks, Chipotle Mayonnaise, Coleslaw, Avocado, Coriander

SHORT RIB TACOS (DF)
Braised Beef & Sucuk, Onion, Coriander, Salsa Verde

VEGAN TACOS (VG)
Grilled Oyster Mushrooms, Chimichurri Sauce, Pico De Gallo, Sweet Chili, Coriander, Guacamole

SHRIMP SPAGHETTI *(S)
Shrimps, Tomato Sauce, Parsley

PARMESAN & LEMON RISOTTO (V)(GF)
Arborio, Bodrum Lemon & Capers

PENNE CAPONATA *(V)
Eggplant, Cherry Tomatoes, Basil, Kaymak

FROM THE GRILL

LOBSTER SPAGHETTI (S)
Whole Lobster, Zucchini & Carrot Spaghetti with Garlic & Herb Butter

SCALLOPS ON THE SHELL *(S)
Citrus Honey Chili Dressing

GRILLED PRAWNS (S)(E)
Garlic & Parsley Butter

FISH FILLET (F)(DF)(GF)
Grouper, Tomato, Cucumber & Chili Salsa

BAKED CAULIFLOWER (VG)(GF)
Roasted Cauliflower, Garlic, Mustard, Fresh Herbs

CATCH OF THE DAY (F)(GF)
Whole Grilled Fish of the Day, Citrus Yoghurt, Herb Salad

BABY CHICKEN (N)(E)
Boneless Spiced Baby Chicken, Pide Bread, Pomegranate & Tahini Sauce

21 DAYS DRY AGED STRIPLOIN 300GR (DF)(GF)
Chimichurri Sauce

BLACK ANGUS TENDERLOIN 200GR (DF)(GF)
Chimichurri Sauce

RIB EYE 300GR (DF)(GF)
Chimichurri Sauce

LAMB CUTLETS (N)(GF)
Marinated Lamb Cutlets, Zucchini Garlic Cream, Pine Nuts, Pomegranate Molasses

MIXED GRILL *
Beef Tenderloin, Lamb Cutlets, Sucuk, Baby Chicken, Butcher's Kofta

SIDES

TRUFFLE FRIES | Truffled French Fries, Parmesan Cheese
SWEET FRIES | Sweet Potato, Sour Cream, Sweet Chili
STIR FRIED RICE | Pickled Vegetables (N)
STIR FRIED VEGGIES | Mix Vegetables (N)
GRILLED GARLIC MUSHROOMS | Chimichurri Sauce (VG)(DF)

FROM OUR WOODEN OVEN

WOOD OVEN PITA (V)
Garlic Roasted Tomatoes, Marinated Olives, Hummus & Spicy Yoghurt

PIDE

MINCED BEEF PIDE
Minced Beef, Tomato, Parsley, Red Pepper

HERBS & CHEESE PIDE
Dill & Kasar Cheese, Fresh Aegean Herbs

LAHMACUN

THE CLASSIC (DF)
Minced Beef & Lamb, Onion, Pepper, Tomato, Parsley, Isot Pepper

THE VEGAN (VG)
Tomato, Parsley, Onion, Green Pepper, Red Pepper

FLAT BREADS

MARGHERITA (V)
Tomato Sauce, Buffa Bocconcini, Basil, Rocket Leaves

FUNGHI & TRUFFLE (V)
Tomato Sauce, Local Mushrooms, Onion, Parmesan & Truffle

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING

PRICES ARE IN TURKISH LIRAS AND INCLUSIVE OF VAT AN ADDITIONAL %13 SERVICE CHARGE IS APPLICABLE

(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN FREE | (DF) DAIRY FREE | (N) CONTAINS NUTS, SESAME, SOY | (P) PEANUTS | (E) CONTAINS EGG | (F) CONTAINS FISH | (S) CONTAINS SHELLFISH | *GLUTEN FREE OPTION AVAILABLE

PISTACHIO COLADA
Havana 3yo Rum, Lemon, Coconut & Pistachio Milk

PURPLE HAZE
Absolut Elyx Vodka, Citrus Bodrum Zesty Liqueur, Sparkling Wine

BALANCE
Avion Silver Tequila, Mezcal, Pineapple Sumac, Lime, Ginger

THE UNKNOWN
Plymouth Gin, Fig Leaves & Green Apple Cordial, Grapefruit Bitter, Prosecco

SEVEN TAILS
Black Berries Infused Bulleit Bourbon, "Wake Up" Mancino Rosso, Aperol, Probiotic SIP SIP SIP

Molasses Infused Absolut Elyx Vodka, Lemon, Aperol, Passion Fruit, Red Fruits Wine

FROSITA
Altos Plata Tequila, Mezcal, Mango, Lime, Chili

GIN & SPARKLES
Plymouth Gin, Citrus Sherbet, Bay Leaves White Wine Reduction, Lemon, Tonic

SELAMLIQUE
ISTANBUL

DARK ROASTED TURKISH COFFEE

MONTAG

ESPRESSO
DOUBLE ESPRESSO
AMERICANO
CAPPUCCINO, CAFÉ LATTE, FLAT WHITE
EDITION COLD BREW
TURKISH ICED LATTE

WELLNESS

FLOWERY BOOSTER
Homemade Flowery Infusion, Tonic Water

ENERGY SLAP
Orange, Ginger, Turmeric, Ginger Ale



TURKISH
BLACK | English Breakfast
WAKE UP | Earl Grey
PURE | Jasmine Green Curls
BEAUTY | White Tea

TAHITI Iced Tea | Hibiscus, Lemongrass
MYSTIC Iced Tea | Mango, Turmeric

EDITION X KOMBUCHA 2200

SOUR CHERRY, CACAO
PISTACHIO



SWEETS

- CHURROS (E)(V)
Chocolate Dip
- HAZELNUT TRES LECHES (N)
Genoise Cake, Caramel, Toasted Hazelnuts, Caramel Ice Cream
- SEASONAL BERRY PANNA COTTA (N)(V)
Mix Berries, Almond Crumble, Raspberry Sorbet
- BANANA SPLIT (V)
Butterscotch, Caramel Popcorn, Vanilla White Chocolate Ice Cream
- BAKLAVA (N)(V)
Turkish Puff Pastry with Pistachio & Double Cream
- MARKET FRUIT PLATTER (DF)(GF)(V)(VG)
Seasonal Fruits Hand Selected by our Chefs from Yalikavak Market
- BY DESIGN ICE CREAM
- VANILLA & WHITE CHOCOLATE | Madagascan Vanilla Pod, White Chocolate
DARK CHOCOLATE & ORANGE | Dark Chocolate, Candied Orange
WILD STRAWBERRY | Strawberries
PISTACHIO BAKLAVA | Pistachio, Turkish Puff Pastry
- +18 BY DESIGN ICE CREAM
- ESPRESSO MARTINI | Vodka, Coffee Liqueur, Espresso
MANDARIN MARTINI | Vodka, Mandarin, Passion Fruit
RAKI & ROLL | Raki, Cantaloupe Melon
OAXACA SIN | Mezcal, Chocolate, Hazelnut, Sherry
THE CUBAN CLUB | Aged Rum, Banana, Salted Caramel