KITCHEN

TASTING MENU

Catch Of The Day Tartare, Aegean Herbs Mayonnaise, Bodrum Lemon (GF)(F)

Clams, Goat Cheese, Simit Crisps *(N)(S)

Porcini Mushroom Couscous, Tulum Cheese Cream (V)

Wood Oven Cooked Octopus, Baby Ödemiş Potatoes, Pomegranate Molasses (GF)(S)

Sorrel Sorbet (V)

Oxtail Lavash, Caramelized Onion, Beef Jus, Fig Molasses

Wild Sea Bass, Fennel Sauce, Garlic Bread *(F)

or

Lamb Shoulder, Keşkek, Lamb Jus (N)

Baklava Ice Cream, Crispy Phyllo Dough, Pistachio (V)(N)

COLD STARTERS

Stracciatella, Purslane Salad, Strawberry, Daisy Flower Strawberry Sauce (V)(GF)(N)
Hummus, Mushroom, Smoked Paprika, Organic Butter, Poppy Seeds *(V)(N)
Catch Of The Day Tartare, Aegean Herbs Mayonnaise, Bodrum Lemon (GF)(F)
Muhammara, Tahinni, Tulum Cheese Cream (V)(N)

WARM STARTERS

Clams, Homemade Erişte Pasta (E)(S)
Wood Oven Cooked Octopus, Warm Fava Bean Cream *(S)
Oxtail Lavash, Caramelized Onion, Beef Jus, Fig Molasses
Calamari From Ildir, Smoked Potato Cream *(N)(S)
Baby Artichoke Cooked on the Fire, Artichoke Purée, Tulum Cheese *(V)

MAIN COURSES

Beef Rib, Onion Stuffed Ravioli, Glazed Onion, Cinnamon Beef Jus
Catch Of The Day On Salt, Slow Cooked Celery on Salt, Mushroom, Brown Fish Jus (GF)(F)
Red Mullet, Fennel Root, Kale (GF)(F)
Lamb Shoulder, Keşkek, Lamb Jus (N)

DESSERTS

White Chocolate Yoghurt Mousse, Raspberry Sorbet, Cherry Sauce (V)
Baklava Ice Cream, Crispy Phyllo Dough, Pistachio (V)(N)

SORBETS

Roasted Red Pepper (VG)(GF)
Sorrel Sorbet, Lime Granité (VG)(GF)