KITCHEN

CHEESE SELECTION

Artisanal Turkish Cheese *

COLD STARTERS

'Cacik' (Cucumber-yoghurt) with Roasted Chickpea and Greengage (V)(GF)

Tulum Cheese Cream, Strawberry, Purslane, Almond (V)(N)

Roasted Eggplant, Colorful Garden Tomatoes, Sour Mulberry Sauce (V)(GF)

Creamy Humus, Poppy Seeds, Seasonal Mushroom, Crispy Onion,

Local Butter with Smoked Paprika (V)(GF)

Catch Of The Day Tartar (F)(E)(GF)

Octopus Carpaccio, Roasted Red Peppers, Pepper Sorbet (F)*

Beef Tongue, Beetroot Cream with Star Anise, Aegean Herbs, Sumac (E)*

WARM STARTERS

Fresh Pasta Filled with Eggplant, Tomato Sauce, Walnut (V)(N)(E)

Couscous with Shrimp and Summer Tomato Sauce (S)

Seafood Cannelloni with Champagne and Cardamom Sauce (F)(S)(E)

Linguine, Single Malt Whisky and Bottarga (N)(E)(F)*

Octopus, Fava, Mint Pesto (F)(E)*

Grilled Calamari, Hibes, Tahini Cream (F)(N)(GF)

Oxtail Lavash, Caramelized Onion, Beef Jus, Fig Molasses

MAIN COURSES

Wild Seabass, Mushroom and Datça Almond Sauce (F)(N)(E)

Beef Rib, Date Puree, Beef Jus with Cinnamon, Keşkek (N)

Kebab Köfte with Pistachio Cooked In Wood Fire Oven, Clotted Cream, Pita (N)(E)

Lamb Shank, Orzo with Porcini Mushroom, Dried Plum

Beef Cheek, Smoked Potato Cream

Catch Of The Day, Tomato Sauce with Aegean Herbs (GF)

DESSERTS

Vanilla Crème Brûlée, Fig Ice Cream (V)(E)*

Mastic Yoghurt Mousse, Raspberry Sorbet, Sour Cherry Sauce (V)(E)*

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

SORBETS

Pear Sorbet, Lime Granita (VG)(GF)

Beetroot Sorbet, Tonic Granita (VG)(GF)