

COLD STARTERS

- 'Cacik' (Cucumber-yoghurt) with Roasted Chickpea & Greengage (V)(GF)
- Tulum Cheese Cream, Strawberry, Purslane, Almond (V)(N)
- Roasted Eggplant, Colorful Garden Tomatoes, Green Pepper Sauce, Sorrel, Walnut (V)(GF)(N)
- Creamy Hummus, Poppy Seeds, Seasonal Mushroom, Crispy Onion,
- Local Butter with Smoked Paprika (V)(GF)
- Seabass Tartar, Sorrel Sorbet (F)(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, Lor Cheese (V)(N)(E)
- Rabbit Ravioli with Rabbit Jus (E)
- Gnocchi, Single Malt Whisky & Bottarga (N)(E)(F)
- Octopus, Fava, Mint Pesto (F)(E)*
- Calamari with Roasted Eggplant (F)
- Beef Tongue & Cheek Lasagna, Broth Gruyere Cream (E)(N)*
- Oxtail Lavash, Caramelized Onion, Beef Jus, Fig Molasses
- Linguini with Local Truffle Mushroom Sauce (E)

MAIN COURSES

- Lagos with Corn Stew (F)
- Couscous with Shrimp & Summer Tomato Sauce (S)
- 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
- Red Mullet with Citrus Sauce (F)
- Lobster with Homemade Erişte (S)

CHEESE SELECTION

- Artisanal Turkish Cheese *

DESSERTS

- Tahini Molasses & 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)
- Chocolate & Cherry with Turkish Coffee Mousse (V)(E)(N)

SORBETS

- Pear Sorbet, Lime Granita (VG)(GF)
- Beetroot Sorbet, Tonic Granita (VG)(GF)
- Sorrel Sorbet, Tonic Granita (VG)(GF)