

STREET FOOD FROM AROUND THE WORLD

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

CRISPY SARDINES (F)(E)
Spicy Tartar, Lemon

SHISH KOFTE
Grilled Vegetables, Flat Pita

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

CATCH OF THE DAY CARPACCIO (F)(GF)
Fish of The Day Carpaccio, Fried Capers, Olives, Olive Oil, Lemon

VEGETABLE CRUDITÉ (V)
Truffle Emulsion, Poppy Seeds, Garlic Yoghurt

CROWD PLEASERS

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, Sun Dried Tomato, Kalamata Olives, Lor Cheese, Chili Candied, Walnuts, Tangerine Dressing

SPAGHETTI AL VONGOLE *(S)
Clams, White Wine, Olive Oil, Garlic, Parsley

PAPPADELLE *
Braised Beef, Carrots, Celeriac

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

FROM THE GRILL

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

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

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

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

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

MIXED GRILL *
Beef Striploin, Lamb Cutlets, Suçuk, 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 | Green Vegetables (N)
GRILLED GARLIC MUSHROOMS | Chimichurri Sauce (VG)(DF)

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, 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, Cow Milk

+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

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



MONTAG
TURKISH COFFEE
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

COCKTAILS

PISTACHIO COLADA
Havana 3yo Rum, Lime, Coconut, Pistachio Milk,
Pineapple
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, Citrus Bitter, Sparkling Wine
SEVEN TAILS
Bee Pollen Bourbon, Earl Grey Rosso, Orange
Aperitif, Probiotic
SIP SIP SIP
Absolut Elyx Vodka, Gold Raisin, Aperol, Passion
Fruit, Berry Mix