

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

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

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

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

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

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

CROWD PLEASERS

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

QUINOA CHEESE BURGER (V)
Lettuce, Semi-Dried Tomato and 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, Sun Dried Tomato, Kalamata Olives, Lor Cheese, Chili Candied, Walnuts, Tangerine Dressing

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

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

FROM THE GRILL

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

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

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

BBQ BEEF RIB (GF)
Roasted Potato, Sour Cream, Cheese, Chives

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)

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

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

SALMON (F)
House Cured Salmon, Capers, Red Onion, Kaymak, Labneh. Lor Cheese, Chives

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



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

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