

SWEETS

Churros, Whipped Mascarpone, Raspberries, Cacao (E)

Pistachio Cassonade, Chocolate Sorbet, Nougatine (N)(E)

Lemon Cream, Stuffed Lemons (E)(N)

Cassata, Caramelized Eggplant, Cherry, Vanilla, Mango, Rosemary

Chocolate Bomb, For 4 people (D)(E)(N)

BY DESIGN ICE CREAM

TURKISH COFFEE | Turkish Coffee, Mascarpone (GF)(E)

VANILLA & WHITE CHOCOLATE | Madagascan Vanilla Pod, White Chocolate (GF)(E)

DARK CHOCOLATE & ORANGE | Dark Chocolate, Candied Orange (GF)(E)

WILD STRAWBERRY | Strawberries (GF)(E)

PISTACHIO BAKLAVA | Pistachio, Turkish Puff Pastry (N)(E)

AMAZON BLISS | Mango, Passion Fruit (GF)(DF)

+ 18 BY DESIGN ICE CREAM

ESPRESSO MARTINI | Vodka, Coffee Liqueur, Espresso (GF)(E)

BASIL ROSSINI | Rosé Champagne, Strawberry, Basil (DF)(V)

RAKI & ROLL | Raki, Cantaloupe Melon (GF)(E)

KENTUCKY RUSH | Bulleit Bourbon Whisky, Bitter Chocolate (GF)(E)

THE CUBAN CLUB | Aged Rum, Banana, Salted Caramel (GF)(E)

BRAVA

CRUDOS

- Wild Sea Bass Tiradito, Natural Style (F)(DF)
- Fish, Prawn, Avocado Ceviche, Chalaca (S)(F)(DF)(E)
- Ceviche De Puerto, Fish, Octopus, Fried Calamari (S)(F)(DF)(E)
- Spiced Tuna Tartar, Egg Yolk, Toasted Seeds, Peanut (P)(F)(N)(E)
- Artichoke, Roasted Avocado Ceviche, Fennel (VG)

APPETIZERS

- Roasted Eggplant, Miso Yoghurt Dressing, Hibiscus, Pickled Beets (V)(N)
- Fried Calamari, Tomato Broth, Pickled Shallots (S)(DF)
- Pan Fried Scallops, Parmesan, Tomato Salsa (S)
- Grilled King Crab, Fresh Tomato, Salmon Caviar (S)(F)
- Bao Buns, Fried Chicken, Basil, Coriander (F)
- Chicken & Shrimp Wontons, Chili Garlic Sauce (S)(E)(N)(P)
- Open Papa Rellena, Braised Beef, Black Olive, Champignon (E)

SALADS

- Bibb Lettuce, Avocado, Quinoa, Pomegranate, Goat Cheese Dressing (V)
- Seasonal Vegetables, Sesame & Lemon Dressing (N)(VG)\*
- Heirloom Tomatoes, Ricotta, Basil (V)\*

SEA

- Rissoni "Parihuela" Roasted Scallops, Blue Tail Prawn, Squid Ink Aioli, Hazelnut (S)(E)(N)
- Blue Tail Prawns, Avocado Cream, Pickled Chalaca (S)(DF)
- Grilled Octopus Anticucho, Black Olives, Potato Cream, Capers (S)
- Pan Fried John Dory, Mushroom Escabeche, Pearl Onion (F)

FIELD

- Roasted Beef Fillet, Smoked Onion, Demi Sec Tomato, Lomo Saltado Sauce (N)(DF)
- Slow Roasted Lamb Shoulder, Tomatoes & Garlic (GF)
- Braised Beef Cheeks, Chili, Potato Cream & Fondant (GF)
- Roasted Duck Breast, Duck Confit Ravioli, Peppercorn Caramelized Fruits (E)

EARTH

- Market Fresh Risotto (V)

SIDE DISHES

- Roasted Seasonal Vegetables (V)
- Crushed Baby Potatoes, Black Garlic Emulsion (E)(V)
- Chili & Garlic Stir Fried Broccoli, Sesame (N)(V)

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING  
(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN FREE | (DF) DAIRY FREE | (N) CONTAINS NUTS | (P) PEANUTS | (E) CONTAINS EGG |  
| (F) CONTAINS FISH | (S) CONTAINS SHELLFISH | \*GLUTEN FREE OPTION AVAILABLE  
PRICES ARE IN TURKISH LIRAS AND INCLUSIVE OF VAT AN ADDITIONAL 1/13 DISCRETIONARY SERVICE CHARGE IS APPLICABLE

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