

TASTING MENU

Catch Of The Day Tartare, Aegean Herbs Mayonnaise, Bodrum Lemon (GF)(F)(E)

7 Bilgeler 'Videmia Güz' Bornova Misketi 2021

Urla Baby Artichoke, Orange, Walnut, İzmir Tulum Cheese (GF)(V)

Paşaeli Yapıncak 2020

Goat Cheese Manti, Caramelized Pear Sauce, Green Apple (V)(E)

Pamukkale Nodus Narince 2020

Wood Oven Cooked Octopus, Warm Fava Bean Cream, Salsa Verde, Lemon *(S)

Château Murou Öküzgözü 2016

Oxtail Lavash, Caramelized Onion, Beef Jus, Fig Molasses

Edrine Odris Merlot 2018

Sorrel Sorbet (VG)(GF)

Rock SeaBass, Clams, Peas, Oyster Sauce (F)(S)(GF)

Suvla Reserve Karasakız 2019

White Chocolate Yoghurt Mousse, Raspberry Sorbet, Cherry Sauce (V)

Urla Symposium 2020

Per Person

Served For All Table

Person Including Wine Pairing

COLD STARTERS

Stracciatella, Purslane Salad, Almond, Daisy Flower Strawberry Sauce (V)(GF)(N)

Hummus, Wild Mushroom, Crispy Onion, Organic Paprika Butter, Poppy Seeds *(V)(N)(E)

Catch Of The Day, Aegean Herbs Mayonnaise, Bodrum Lemon (GF)(F)(E)

Urla Baby Artichoke, Orange, Walnut, İzmir Tulum Cheese (GF)(V)

Beef Tongue, Milky Bread, Star Anise Beetroot Cream, Aegean Herbs, Pomegranate, Sumac (E)

WARM STARTERS

Wood Oven Cooked Octopus, Warm Fava Bean Cream, Salsa Verde, Lemon *(S)

Oxtail Lavash, Caramelized Onion, Beef Jus, Fig Molasses

Calamari From Ildir, Tahini, Creamy Smoked Eggplant Purée (N)(S)

Goat Cheese Manti, Caramelized Pear Sauce, Green Apple (V)(E)

Homemade Fresh Pasta, Truffle Mushroom (V)(E)

MAIN COURSES

Beef Rib, Keşkek, Dates, Cinnamon Beef Jus (N)

Blue Tail Shrimp, Couscous, Summer Tomato Sauce, Tarhana (S)

Catch Of The Day, Celery on Salt, Citrus Sauce (GF)(F)

Lamb Shank, Porcini Mushroom Orzo, Cherry, Lamb Jus (N)

Rock SeaBass, Clams, Peas, Oyster Sauce (F)(S)(GF)

DESSERTS

White Chocolate Yoghurt Mousse, Raspberry Sorbet, Cherry Sauce (V)

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

SORBETS

Roasted Red Pepper (VG)(GF)

Sorrel Sorbet, Lime Granita (VG)(GF)

Raspberry (VG)(GF)