

STREET FOOD FROM AROUND THE WORLD

GUACAMOLE & TOTOPOS (V)(GF)(N)

Avocado, Lime, Red Mexican Beans, Red Onion, Tomato, Sweet Corn, Coriander, Sesame

MORENA POKE BOWL (V)(DF)(N)

Edamame, Seasoned Basmati Rice, Avocado, Coriander, Sesame, Pickled Ginger, Market Vegetables, Chili, Spring Onion, Lime Emulsion

Your Choice of:

Fresh Tuna, Cevichera Sauce (F)(E)

ZUCCHINI & PRAWN TOSTADAS (N)(E)(S)

Fresh Prawn, Avocado, Zucchini, Red Onion, Lime, Chipotle, Coriander, Sumac, Corn Tortilla

STICKY FRIED CHICKEN (E)(N)(F)

Chicken Bites, Chili Sauce, Nori, Spring Onion, Crushed Cashew Nuts

CRISPY CALAMARI (S)(E)(N)

Lemon Emulsion, Fresh Onion, Chili Chalaca

FISH TACOS (F)(E)(DF)

Chipotle Mayonnaise, Coleslaw, Avocado, Coriander

SHORT RIB TACOS (DF)

Braised Beef, Onion, Coriander, Salsa Verde

NORI TACOS (E)(F)(N)(S)

Seasoned Rice, Tuna Tartar, Avocado, Wasabi Mayonnaise

TURKISH ROASTED POTATO "KUMPIR" (GF)(E)

Kaymak, Black Truffle, Swiss Cheese, Crispy Beef Bacon, Fresh Chives, Butter, Chimichurri Jalapeno, Chipotle Mayonnaise

KOREAN WRAP (N)(E)

Fried Chicken, Red Cabbage, Spicy Mayonnaise, Asian Herbs

FROM THE GRILL

LOBSTER FEAST FOR TWO (S)

Whole Lobster, Zucchini, Spaghetti with Bisque

SCALLOPS ON THE SHELL (S)(N)

Chalaca Sauce

GRILLED PRAWNS (S)

Garlic & Parsley Butter

KASAP KOFTE (DF)

Pita Bread, Grilled Market Vegetables, Garlic Tahini

CATCH OF THE DAY (F)(GF)

Grilled Fish of the Day, Citrus Yoghurt, Herb Salad

SPICED BABY CHICKEN (N)(E)

Pita Bread, Pomegranate, Tahini, Garlic Sauce

LOCAL FARM BEEF TENDERLOIN 200GR (DF)(GF)

Chimichurri Sauce

RIB EYE 300GR (DF)(GF)

Chimichurri Sauce

MARINATED LAMB CUTLETS *(DF)

Beetroot Garlic Cream, Pomegranate Molasses

SIDES

STIR FRIED RICE | Omelette, Pickled Vegetables (V)(GF)(E)

STIR FRIED VEGGIES | Mix Vegetables, Ginger, Garlic, Sweet Soy (N)(E)(S)

TRUFFLE FRIES | Truffle French Fries, Parmesan Cheese, Chives (V)

SWEET FRIES | Sweet Potato, Sour Cream, Sweet Chili (V)(E)

SPICY POTATO WEDGES | Roasted Pepper, Almond Emulsion (V)

CROWD PLEASERS

FRESHLY SHUCKED GILLARDEAU OYSTERS (S)(GF)(DF)– Choice of 3pcs

SEAFOOD PLATTER (S)(GF)

Fresh Seafood Selection Hand Selected by our Chefs, Ceviche, Condiments

SPICY TUNA TARTAR (N)(F)(GF)

Fresh Tuna, Cucumber, Toasted Seeds, Pickled Shallots, Chipotle Emulsion

FISH CARPACCIO (F)(DF)

Fish Of The Day, Black Trumpet, Nori, Fried Capers, Black Olives, Lemon

MORENA CHEESE BURGER *(N)(E)

Beef Patty, Caramelized Onions, Tomato, Mushrooms & Blue Cheese Chutney, Truffle Fries

VEGGY BURGER (V)(N)

Plant Based Patty, Cheese, Lettuce, Semi-Dried Tomato, Onions, Light House Dressing, French Fries

STEAK SANDWICH (E)

Beef Filet, Whole Grain Mustard, Rocket, French Fries

CRAB SALAD (S)(E)(F)

King Crab, Celeriac Remoulade, Salmon Roe, Romaine Leaves

CAESAR SALAD *(E)(F)(S)

Romaine Lettuce, Soft Cooked Egg, Anchovies, Parmesan

Your Choice of:

Grilled Chicken Breast

Grilled Prawns

PRAWN SALAD (S)(DF)

Seasonal Tomatoes, Samphire, White Cheese

BURRATA *(V)(P)(N)

Seasonal Tomatoes, Rocket Leaves, Toasted Focaccia, Basil Dressing

BODRUM SALAD (V)(GF)

Organic Baby Leaves, Avocado, Sun Dried Tomato, Olives, Lor Cheese, Tangerine Dressing

PRAWN SPAGHETTI *(S)(E)

Olive Oil, Garlic Cream, Parsley

ZUCCHINI PENNE *(V)(E)(N)

Pesto, Toasted Pistachio, Parmesan

FROM OUR WOODEN OVEN

PIDE

MINCED BEEF PIDE (DF)

Minced Beef, Tomato, Parsley, Red Pepper

HERBS & CHEESE PIDE (V)

Dil Cheese, Kasar Cheese, Fresh Aegean Herbs

LAHMACUN (DF)

Minced Beef & Lamb, Onion, Pepper, Tomato, Parsley, Isot Pepper

PIZZA

MARGHERITA (V)

Tomato Sauce, Mozzarella, Basil

Your Choice Of:

Bresaola

Prosciutto

FUNGHI & TRUFFLE (V)

Mozzarella, Local Mushrooms, Parmesan & Truffle

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 DISCRETIONARY 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

BROWNIE CHEESECAKE (E)(V)
Candied Popcorn, Caramel Sauce

CHURROS (E)(V)
Cinnamon Sugar, Chocolate Dip

MILLE FEUILLE (E)(V)
Vanilla Cream, Fresh Strawberry

CRAQUELIN PROFITEROLE (E)(V)
Chocolate Sauce

MARKET FRUIT PLATE (DF)(GF)(V)(VG)
Seasonal Fruits Hand Selected by our Chefs from Yalikavak Market

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)
CHUNKY PEANUT BUTTER CUP | Peanut Butter, Caramelized Peanuts (N)(E)
B4 EIGHT | Mint, Chocolate Chip (GF)(E)

+18 BY DESIGN ICE CREAM

ESPRESSO MARTINI | Vodka, Coffee Liqueur, Espresso (GF)(E)
BOOZY LEMON | Vodka, Lemon, Mint (DF)(VG)
RAKI & ROLL | Raki, Cantaloupe Melon (GF)(E)
AEGEAN MASTIC | Skinos Mastiha Liqueur, Mastiha Gum (GF)(E)

ROSÉ SELECTION

GL | BTL | MGN

- NV G.H.MUMM GRAND CORDON LÉ ROSE
- 2018 VINKARA YASASIN ROSÉ IMPÉRIAL
ANKARA / TURKEY
- NV MOËT & CHANDON ICE IMPÉRIAL ROSÉ
- NV RUINART ROSÉ
- 2021 "LASOS" SYRAH & KALECIK KARASI
7 BILGELER, SELCUK / TURKEY
- 2020 M ROSÉ, CHÂTEAU MINUTY
CÔTES DE PROVENCE / FRANCE
- 2021 ROSEBLOOD ROSÉ, CHÂTEAU D'ESTOUBLON
IGP MEDITERRANEA / FRANCE
- 2021 ALIE ROSÉ "TENUTA AMARIGLIA" FRESCOBALDI
TUSCANY / ITALY
- 2016 ROCK ANGEL MAGNUM, CHÂTEAU D'ESCLANS
CÔTES DE PROVENCE / FRANCE
- 2020 WHISPERING ANGEL, CHÂTEAU D'ESCLANS
CÔTES DE PROVENCE / FRANCE
- 2021 DOMAINES OTT, CHÂTEAU DE SELLE
CÔTES DE PROVENCE / FRANCE
- 2019 CHÂTEAU MINUTY 281, MINUTY
CÔTES DE PROVENCE / FRANCE
- 2020 LES CLANS, CHÂTEAU D'ESCLANS
CÔTES DE PROVENCE / FRANCE
- 2019 GARRUS, CHÂTEAU D'ESCLANS
CÔTES DE PROVENCE / FRANCE

GUARDIAN
Altos Plata Tequila, Ojo de Tigre Mezcal, Orange
Liqueur, Peanut Butter, Banana Jam, Citrus

WHIRL WIND
Rose Aperitif, Strawberry & Rose, Spiced Citrus

FLARE
Bulleit Bourbon, Passion Fruit, Agrodolce
Campari, Hibiscus & Lemon Zest Cordial, Citrus

SUNSET (Two cocktails)
Altos Plata Tequila, Passion Fruit, Citrus,
Hammam Melez Tea
Absolut Elyx, Ojo de Tigre Mezcal, Ristretto
Pilsner, Salep Proteins, Cold Drip Sweet Vermouth

PLANTRESS
Mafly Gin, Aleo Vera & Honey, Melez Boost Tea
Bianco, Green Chartreuse, Citrus

ACQUAMARINE
Aquamarine Absolut Elyx, Saline Solution, Skinos,
Prosecco

HALE
Absolut Elyx Vodka, Kumquat Bitter, Ginger &
Pineapple Cordial, Coconut Wine, Spiced Ginger
Beer

TERRA
Altos Plata Tequila, Ojo de Tigre Mezcal, Beetroot
Aperol, Grapefruit Sherbet, Citrus