

## SUSHI

ROLL PLATTER - 4 PCS EACH (S)(E)(N)(DF)

KIROHANA ROLL | Locally Sourced Shrimp Tempura, Avocado, Soy Paper, Truffle Mayo, Crispy Potato, Teriyaki

CRAZY CRUNCH ROLL | Cucumber, Mango, Breaded Seabass, Black Tiger Sauce, Bread Crumbs

SALMON TRUFFLE ROLL | Salmon, Mango, Avocado, Bread Crumbs, Spicy Surimi, Truffle Ponzu

SASHIMI PLATTER - 12 PCS (S)(F)(DF)(GF)

Chef's Selection of Fresh Raw Fish

NIGIRI PLATTER - 8 PCS (E)(S)(F)(N)

HOT PLATTER - 12 PCS

BLACK TIGER SHRIMP | Locally Sourced Shrimp Tempura, Spicy Mayo (S)(E)(DF)(F)(N)

CORN KAKIAGE | Corn Tempura, Truffle Mayo, Shichimi (E)(N)

EDAMAME | Steamed Soy Bean, Sea Salt (VG)(N)

## 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

KOREAN WRAP (N)(E)

Fried Chicken, Red Cabbage, Spicy Mayonnaise, Asian Herbs

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)

Black Truffle, Butter, Swiss Cheese, Kaymak, Crispy Beef Bacon, Onion, Pickled Cucumber,

Baby Radish, Roasted Bell Pepper, Dill, Parsley, Tomato, Mint, Fresh Chives, Fresh Herb Mayonnaise

## 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)

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

CRISPY CALAMARI (S)(E)(N)

Lemon Emulsion, Fresh Onion, Chili Chalaca

DYNAMITE SHRIMP (S)(E)(N)

Citrus, Spicy Mayonnaise, Chipotle, Spring Onion, Coriander

MORENA CHEESE BURGER \*(N)(E)

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

VEGGIE 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

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 RIGATONI \*(V)(E)(N)

Pesto, Toasted Local Pistachio, Parmesan

## 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) *525* Pita Bread, Grilled Market Vegetables, Garlic Tahini

LOCAL CATCH OF THE DAY (F)(GF)

Grilled Fish Fillet 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 | Omelets, 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)

## 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 Sauce

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 MOËT & CHANDON ROSÉ IMPÉRIAL
- 2018 VINKARA YASASIN ROSÉ IMPÉRIAL  
ANKARA / TURKEY
- NV MOËT & CHANDON ICE IMPÉRIAL ROSÉ
- NV RUINART ROSÉ
- 2022 "SWALLOW'S NEST" BY THE BODRUM EDITION  
SHIRAZ & OKUZGOZU, SELCUK / TURKEY
- 2020 M ROSÉ, CHÂTEAU MINUTY  
CÔTES DE PROVENCE / FRANCE
- 2021 ROSEBLOOD ROSÉ, CHÂTEAU D'ESTOUBLON  
IGP MEDITERRANEA / FRANCE
- 2021 ALIE ROSÉ "TENUTA AMMIRAGLIA" FRESCOBALDI  
TUSCANY / ITALY
- 2016 ROCK ANGEL MAGNUM, CHÂTEAU D'ESCLANS  
CÔTES DE PROVENCE / FRANCE
- 2021 WHISPERING ANGEL, CHÂTEAU D'ESCLANS  
CÔTES DE PROVENCE / FRANCE
- 2021 MIRAVAL, CHÂTEAU MIRAVAL  
CÔTES DE PROVENCE / FRANCE
- 2021 DOMAINES OTT, CHÂTEAU DE SELLE  
CÔTES DE PROVENCE / FRANCE
- 2019 CHÂTEAU MINUTY 281, MINUTY  
CÔTES DE PROVENCE / FRANCE
- 2021 LES CLANS, CHÂTEAU D'ESCLANS  
CÔTES DE PROVENCE / FRANCE
- 2020 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, Agrodolice  
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  
Malty Gin, Aloe Vera & Honey, Melez Boost Tea  
Bianco, Green Chartreuse, Citrus

AQUAMARINE  
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