

DISCOVERY

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

Vinkara Yaşasin Brut Kalecik Karası 2018

Black Mussel, Rice with Mussel, Goat Cheese (S)

7 Bilgeler Anaxagoras Chardonnay 2022

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

Kavaklıdere Côtes d'Avanos Narince 2021

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

7 Bilgeler Thales Miletos Öküzgözü & Boğazkere 2021

Lemon Sorbet, Basil Granite (VG)(GF)

Oxtail Lavash, Caramelized Onion, Beef Jus, Carob Molasses

Kavaklıdere Prestige Kalecik Karası 2019

Lamb Saddle, Firik Bulghur, Cherry Lamb Jus

Château Kalpak BBK 2017

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

Urla Symposium 2020

Served For All Table

COLD STARTERS

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

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

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

Black Mussel, Rice with Mussel, Goat Cheese (S)

Summer Tomatoes, Walnut, Sweet Lor Cheese, Fermented Tomato Juice *(N)(V)

Sour Okra, Salty Foça Yoghurt, Tomato *(V)

WARM STARTERS

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

Oxtail Lavash, Caramelized Onion, Beef Jus, Carob Molasses

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

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

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

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

MAIN COURSES

Local Salmon Confit, Sorrel, Potato, Lemon Cream (F)(E)

Lamb Saddle, Firik Bulghur, Cherry Lamb Jus

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

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

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

Wood Oven Cooked Grouper, Celery, Saffron Fish Jus (GF)(F)

Organic Chicken, Corn Semolina, Mushroom, Brown Chicken Jus (E)

DESSERTS

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

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

Kazandibi Ice Cream, Caramelized Nuts, Cinnamon (N)(V)

Bodrum Lemon, Mahlepi, Black Mulberry Sorbet (V)(N)(E)

SORBETS

Roasted Red Pepper (VG)(GF)

Sorrel Sorbet, Lime Granite (VG)(GF)

Raspberry (VG)(GF)

Lemon Sorbet, Basil Granite (VG)(GF)

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING. PLEASE ADVISE TO YOUR WAITER FOR VEGAN AND GLUTEN FREE OPTIONS.

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

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