

WHO IS GONNA TAKE THE LAST PIECE?

BURRATA (N)(D) Garlic Sour Dough Bread, Pine Nuts, Rocket Leaves, Cherry Tomato, Aged Balsamic Sauce	1550
CAESAR BABY (D)(G) Mini Romaine, Poached Eggs, Crispy Focaccia Bread, Grated Parmesan, Chives	775
TOMATO SALAD Organic Tomatoes, Basil, Extra Virgin Olive Oil, Sourdough Bread, Crushed Olives, Bocconcini Cheese	850
BODRUM SALAD (D)(G)(N) Village Tomato, Baby Cucumber, Green Pepper, Ezine Cheese, Green Kalamata, Baby Capers Mediterranean Sauce, Simit Crisps	850
GREEN SALAD (D)(V) Organic Baby Leaves, Green Kalamata, Baby Radish, Avocado, Sun Dried Cherry Tomato, Tangerine Dressing	750
MORENA BURGER (D)(G) Gouda and Cheddar Cheese, Black Truffle Aioli, Homemade Pickled Gherkins, Romaine Lettuce, Onion French Fries	1350
FRIED CALAMARI Lemon Emulsion, Chalaca (Peruvian Salsa), Spring Onion, Chives	1450
STICKY CHICKEN (D)(N) Chicken Bites, Chili Sauce, Nori, Spring Onion, Crushed Cashew Nuts	745
FISH TACO (F)(E)(DF) Tempura Seabass, Chipotle Mayonnaise, Guacamole Salad, Coleslaw, Cilantro	810
FISH CAKE (F)(E)(DF) Grill Lime, Herbs Salad	850
SHORT RIB TACOS (DF) Braised Beef, Onion, Crispy Potato, Cilantro, Salsa	910
CALAMARATA PASTA WI TH TRUFFLED TOMATO SAUCE(G)(D) Stracciatella & Ricotta Mousse, Tomato Sauce, Chimichurri, Truffle Oil	1265
ZUCCHINI AND BASIL ORECCHIETTE Romanesco Zucchini Purée, Vegan Pesto, Crispy Baby Zucchini, Pistachios	1265
VONGOLE LINGUINI (G)(S) (For Sharing) Mexican Chili, Fresh Coriander, Green Oil	1265

ADD ON:

Grilled Chicken (GF)	480
Grilled Prawn (S)(GF)	675
Beef Tenderloin (GF)	950
Smoked Salmon (GF) (S)	675
Avocado (GF)	440

INTERNATIONAL SIDEWALK TREATS

BURRITO BOWL (V)(E)(N) Cauliflower Rice, Soybean Sprouts, Mexican Beans, Edamame, Sweet Corn, Avocado Sauce, Sour Cream, Corn Tortilla, Pico de Gall o Your Choice: Shrimp, Grilled Chicken, or Pulled Ribs	1100
GUACAMOLE & CORN CHIPS (DF)(GF) Tomato, Pomegranate, Mexican Bean, Red Onion, Corn, Red Cabbage, Red Chili	1075
MUSSELS TEMPURA BAO BUNS (S)(G) Spring Onion, Green Salsa, Padron Pepper, Tartar Sauce	975
ARTICHOKE DIP WITH CRUDITÉ (V)(D) <i>(Signature)</i> Summer Vegetables, Grilled Lemon	1145
HUMMUS WITH FUMÉE ENTRECOTE (N) Pine Nuts, Smoked Paprika, Pickled Gherkins, Brown Butter, Fresh Thyme, Homemade Pita Bread	825
İÇLİ KÖFTE Tahini Cream, Crispy Chickpeas, Strained Yogurt, Parsley	975
STICKY SHRIMP Chipotle Sauce, Green Onion, Coriander, Sesame	1215
KUMPIR (DF) Black Truffle Cream, Gouda Cheese, Butter, Sour Cream, Chives	1265
KOKOREÇ Bao Bun, Red Pepper Powder, Cumin, Oregano, Mixed Pickles	1350
POTATO POUTINE Mexican Minced Beef, Chives, Fresh Jalapeño, Pickled Red Onion, Fresh Coriander, Sour Cream, Cheddar & Mozzarella	950
FRITTO MISTO Soft Shell Crab, Calamari, Salmon, Shrimp, Broccolini, Fennel, Lime, Shichimi Togarashi Aioli	1550
GRILLED CORN Anticuchera Sauce, Sesame, Coriander, Lime	650
GRILLED TOFU SKEWERS Onion, Padron Pepper, Red Pepper, Avocado, Poppy Seed Yogurt, Satay Sauce	750

THE GRILL

From The Sea

GRILLED SHRIMP (S) 2450
Persillade Sauce, Grilled Lemon, Fresh Herbs

MONKFISH 2550

Grilled Cibes, Asparagus, English Butter Sauce

Fish of The Day

SEA BREAM 1350

Arugula, Homemade Onion Petals, Persillade Sauce, Grilled Lemon

From The Land

GRANDMA STYLE TURKISH KOFTE(G) *(Signature)* 1320
Grilled Tomato & Pepper, Homemade Pide Bread, Onion Salad

RIBEYE SKEWER 2100

Asparagus, Fried Enoki Mushrooms, Bone Marrow Sauce

LAMB TENDERLOIN 2250

Roasted Potatoes, Chimichurri, Grilled Vegetables, Tirnak Pide (Traditional Turkish Flatbread)

BABY CHICKEN 1325

Homemade Tirnak Pide, Baby Potatoes, Garlic Emulsion

ASIAN-STYLE MARINATED GRILLED CHICKEN THIGH (G) 1075
Sweet & Spicy Sauce, Sautéed Seasonal Vegetables

FILET MIGNON 2050

Served with Crispy Potatoes, Oven-Roasted Garlic, Grilled Cherry Tomatoes, and Thyme

SIDES

TRUFFLE FRIES | Parmesan Cheese, Chives (D) 490
BROCCOLI WITH GARLIC YOGHURT I Bergamot Jam (D)(N) 430
STEAMED RICE 430
GRILLED SUMMER VEGETABLES 480
GRILLED ASPARAGUS 600
CAULIFLOWER RICE 430
SWEET POTATO 430

FROM OUR WOODEN OVEN

PIDE

BAFRA PIDE 825

Minced Beef, Onion, Aged Kashar Cheese, Arugula, Cherry Tomato

MINCED MEAT PIDE 825

Tomato, Red Pepper, Green Pepper, Parsley

BEEF PIDE (DF) (G) 825

Beef, Tomato, Parsley, Red Pepper

HERBS & CHEESE PIDE (G) (V) 775

Dil Cheese, Kasar Cheese, Fresh Aegean Herbs

LAHMACUN (G) (DF) 700

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

PIZZA

MARGHERITA (G)(D)(V) 1065

Homemade Tomato Sauce, Mozzarella, Basil

PIZZA BURRATA 1365

Homemade Tomato Sauce, Basil, Baby Rocket

PIZZA PEPPERONI (G)(D)(V) 1665

Homemade Tomato Sauce, Mozzarella, Pepperoni

FUNGHI & TRUFFLE (D)(G)(V) 1250

Mozzarella, Local Mushrooms, Parmesan & Truffle

Your Choice of Add On:

Bresaola 750

Prosciutto 950

Egg 675



SWEETS

CRAQUELIN PROFITEROLE (E)(V) 695
Chocolate Sauce

CHOCOLATE MOUSSE 695

BAKED ALASKA 695

MARKET FRUIT PLATTER (DF)(GF)(V)(VG) 785
Seasonal Fruits Hand Selected by our Chefs from Yalikavak Market

SANDO ICE CREAM (GF)(N)(D)E 520
Dark Chocolate Sponge with Cherry and Pistachio, Vanilla Ice Cream

BY DESIGN ICE CREAM 520

RASPBERRY CHEESECAKE | RASPBERRY PHILADELPHIA CHEESECAKE (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 (P)(E)
B EIGHT | MINT, CHOCOLATE CHIP (GF)(E)
COCONUT ALMOND | COCONUT, ALMOND (N)(VG)
COOKIE MONSTER | VANILLA ICE CREAM, CHOCOLATE CHIP, COOKIES (E)
BODRUM GARDEN | LEMON & MINT SORBET (GF)(E)

BUBBLES SELECTION

NV MOËT & CHANDON BRUT IMPÉRIAL

NV MOËT & CHANDON ICE IMPÉRIAL

NV BILLECART SALMON BRUT RESERVE

NV LOUIS ROEDERER BRUT PREMIER

NV RUINART BLANC DE BLANCS

2012 DOM PÉRIGNON BRUT

2007 DOM RUINART BLANC DE BLANC

NV MOËT & CHANDON ROSÉ IMPÉRIAL

NV MOËT & CHANDON ICE ROSÉ IMPÉRIAL

NV BILLECART SALMON ROSÉ

NV RUINART ROSÉ

2006 DOM PÉRIGNON ROSÉ LUMINOUS

2012 LOUIS CRISTAL ROSÉ

2022 BUTTERFLY, PROSECCO DOC, ASTORIA

NV CHANDON ARGENTINA BRUT

NV CHANDON ARGENTINA ROSE

ROSE SELECTION

2022 "SARAFIN" ROSÉ – DOLUCA

2022 "FELICI" ROSÉ – PORTA CAELI

2022 "PRODOM" ROSÉ – AYDIN

2021 "MIREBEAU" CÔTES DE PROVENCE

2021 "MINUTY" CÔTES DE PROVENCE

2021 "WHISPERING ANGEL" CÔTES DE PROVENCE

2021 "MIRAVAL" CÔTES DE PROVENCE

2021 "DOMAINES OTT" CÔTES DE PROVENCE

GLS | BTL | MGN

1450 | 7975 | 16225

9592 | 20130

10010

13695

15070

26950 | 97757

35365

20120 | 26840

10120

12375

15070

57530

81400

990 | 3410

5720

5720

SIGNATURE COCKTAILS

GLASS

PITCHER

FIESTA

MOON TIDE
Tequila, Mezcal, Fig Leaves Cordial

DUNE WHISPER
Vodka, Sustainable Coffee Liqueur, Lavender Cordial, Amaro, Citric Acid

GOLDEN MULE
Vodka, Coconut, Orange Sherbet Cordial, Pineapple, Ginger Beer

AEGEAN SHORE
Tequila, Nori Sake Sherbet, Sage

SIGNATURE COCKTAILS

GLASS

PITCHER

FIESTA

AMBER HORIZON
Gin, Herbal Homemade Liqueur, Lime Sherbet, Citrus, Tonic

SEA KISS
Rum, Passion Fruit, Thyme & Cinnamon Cordial, Citrus, Sparkling Wine

OASIS GLOW
Whiskey, Angostura, Peach Puree, Citrus

TWILIGHT SPRITZ
Vodka, Aperol, Sparkling Wine, Green Tea Cordial, Citrus, Sparkling Wine