

STARTER

STEAK TARTAR A LA TURCA 750₺

Raw Meatballs, Tenderloin, Tartar Sauce, Crispy Tarhana, Microsprouts

SEA BASS CEVICHE 800₺

Sea Bass, Avocado, Radish, Lime Segment, Ceviche Sauce, Coriander Oil, Microsprouts, Edible Flowers

SALMON CARPACCIO 900₺

Nori, Togarashi, Chives, Quinoa Puffs, Sumac Sour Cream, Melon, Satsuma Sauce, Edible Flowers, Microsprouts

NECK PATE WITH BEER 750₺

Grilled Eggplant Miso Cream, Goat Cheese, Salmon Caviar, Cherry Foam, Bread Chips, Edible Flowers

RAKI & BEETROOT 700₺

Ezine Cheese with Raki, Beet Puree, Goat Cheese, Pistachios, Grilled Peaches, Beet Foam, Microsprouts

URLA ARTICHOKE 750₺

Anise Pear Gazpacho, Caramelized Fennel, Almond Artichoke Cream, Radish, Apricot, Beet Puree, Beet Powder, Microsprouts, Edible Flowers

TUNA TATAKI 800₺

Teriyaki Sauce, Roasted Pepper Puree, Chili Pepper Pickle, Truffle Mayonnaise, Spring Onion, Crispy Onion, Crispy Leek, Microsprouts

MERSIN SHRIMP TARTAR 650₺

Avocado Puree, Grapefruit Salsa, Cucumber Foam, Green Oil

BOWL (VEGAN) 600₺

Buckwheat with Roasted Vegetables, Avocado, Mint Courgette Puree, Tofu Cheese, Sauerkraut, Grilled Cibes, Aegean Herb Hash Browns, Edamame, Tahini Sauce

KALE SALAD 550₺

Kale Greens, Buckwheat, Confit Beets, Green Plums, Raisins, Roasted Almonds, Orange Sauce, Divle Obruk Cheese

YEDIKULE (LETTUCE) SALAD 600₺

Yedikule Lettuce, Purple Basil, Fennel, Cherry Tomatoes, Avocado, Watermelon, Thyme-Oil Lemon Sauce, Ezine Cheese

ANATOLIAN CHEESE & CHARCUTERIE 1200₺

Divle Obruk Cheese, Hatay Sürk Cheese, Kars Gruyere, Smoked Circassian Cheese, Smoked Tongue, Smoked Ribeye, Dried Meat, Red Grapes, Parmesan Grissini, Dried Apricots, Prunes, Walnuts

HOT COURSE

BEEF TENDERLOIN MANTI 750₺

Smoked Yoghurt, Tomato Sauce, Green Oil, Sumac Foam, Spicy Oil, Microsprouts

OCTOPUS SKEWERS WITH MULBERRY MOLASSES 950₺

Fennel Aegean Salad, Chives, Potato Crisps, Mulberry Molasses Glaze

SEABREAM WRAP 800₺

Seabream, Chard, Cauliflower Soup, Green Oil, Microsprouts

STUFFED MEATBALLS WITH LIME 700₺

Salted Yoghurt, Spicy Oil, Green Oil, Walnut, Sumac Lime, Microsprouts

LAMB KEBAB YAKITORI 950₺

Lamb Loin, Spiced Lavas Bread, Yakitori Sauce, Grilled Green Onion, Onion Pickles, Roasted Chili Pepper

TARHANA VS SHRIMP 950₺

Tarhana Couscous, Sage Butter, Chimichurri

SEAFOOD LINGUINE 950₺

Baby Squid, Shrimp, Octopus, Langoustine, White Wine, Tomato Sauce, Bisque Sauce, Spring Onion, Microsprouts

TRUFFLE TAGLIARINI 900₺

Asparagus, Sultana Peas, Truffle Sauce, White Wine, Truffle, Parmesan

HARISSA CAULIFLOWER 700₺

Grilled Cauliflower, Peanut Hummus, Harissa Sauce, Fermented Pomegranate Sour, Purple Basil

MAIN COURSE

DUCK TIRIT 1100₺

Rice with Prunes, Dough Soaked in Duck Broth, Salted Yoghurt, Roasted Chili Pepper, Duck Sauce

BEEF CHEEK (WOOD FIRED) 1200₺

Roasted Corn Puree, Wood-Fired Cheeks, Roasted Shallots with Mesir Paste, Chives, Cheek Sauce

SEA BASS WITH CAPERS 1100₺

Grilled Asparagus, Sweet Potato Puree, Capers, Hatay Antakya Crushed Olives, Rock Groves

GRILLED BEEF TENDERLOIN 1300₺

Roasted Eggplant Puree, Shallot Puree, Grilled Oyster Mushrooms, Meat Sauce

SALMON WITH CHAMPAGNE SAUCE 1200₺

Grilled Salmon, Grilled Roasted Vegetables, Champagne Sauce, Grilled Lemon

BEEF RIB (WOOD FIRED) 1300₺

Wheat Keşkek, Wood-Fired Ribs, Rib Sauce, Roasted Chili Peppers, Spicy Oil

AQUARIUM LAGOS 1400₺

Baby Squid, Shrimp, Vongole, Octopus, Aegean Pesto, White Wine, Grilled Skewer Lagos, Rock Grove, Hatay Antakya Crushed Olives, Capers, Sultana Peas

LAMB SHANK (WOOD FIRED) 1300₺

Wood-Fired Lamb Shank, Orzo, Lamb Sauce, Roasted Shallots with Cone Molasses, Gremolata

DAY 28 TOMAHAWK (FOR 2) 6500₺

Roasted Vegetables, Baby Potatoes, Chimichurri, Meat Sauce

All Prices include V.A.T and are in Turkish Lira, %10 service charge will be added to the total amount.

Please inform our service Team about your food allergies