

Appetisers / Bařlangıçlar

Meze Platter / Meze Tabađı “v” “Four kinds of daily made mezze”	280.00
Cheese Board / Peynir Tabađı “v” A special selection of imported or local cheese, served with assorted dried fruits and nuts	280.00 / 320.00
Burrata Pesto / Pesto Soslu Burrata “v” Burrata cheese on top of tomato slices with pesto sauce	340.00
Beef Carpaccio / Dana Bonfile Dilimleri Marinated minute fillet of beef, served with rocket and parmesan, dressed with balsamic	350.00
Salmon Ceviche / Somon Ceviche Marinated fillet cuts of salmon with peppers and citrus	350.00
Sea Bass Marinade / Levrek Marine Marinated minute fillet of sea bass, dressed with olive oil and ponzu sauce	360.00
Prawn with Avocado / Avokadolu Karides Prawn, avocado, tomato and basil, dressed with olive oil, lemon	420.00
Octopus Carpaccio / Ahtapot Dilimleri Marinated minute fillet of octopus, dressed with capari and olive oil	450.00

Appetisers / Bařlangıçlar

Spring Rolls / Sebzeli B6rek “v”	280.00
Rolled filo pastry with julienne vegetables soybean sprout and herbs	
Vine Leaves stuffed with Halloumi Cheese “v” / Hellim Sarma	280.00
Halloumi cheese wrapped in vine leaves; grilled and served with sweet-chilli sauce	
Melanzane / Fırında Peynirli Domates Soslu Patlıcan “v”	300.00
Fried aubergines baked in the oven with cheese and tomato sauce	
Cannelloni / Ispanaklı Krep “v”	300.00
Rolled crepe with sauteed spinach filling, baked with tomato and bechamel sauce and topped with mozzarella	
Arancini / Etli Risotto Topları	340.00
Deep fried beef risotto balls beef and served with tomato sauce	
Fried Calamari / Kalamar Tava	380.00
Buttered deep fried calamari rings served with greens and tartare sauce	
Garlic Shrimps / Sarımsaklı Karides	420.00
Pan fried shrimps with garlic and paprika served with risotto	
Grilled Octopus / Izgara Ahtapot	450.00
Marinated grilled octopus served with vegetable ratatouille	

Salads / Salatalar

Rocket Salad / Roka Salata “v” Served with cherry tomatoes and parmesan, dressed with balsamic	220.00
Mediterranean Salad / Akdeniz Salata “v” Mediterranean greens, cherry tomatoes, cucumber, peppers and cheese cubes, dressed with olive oil and lemon	240.00
Beetroot Salad / Pancarlı Salata “v” Beetroot cubes with greens, cheese and walnut	240.00
Caprese Salad / Mozzarella Salata “v” Mini mozarellas with cherry tomatoes and pesto sauce	260.00
Halloumi Cheese Salad / Hellim Peynirli Salata “v” Mediterranean greens, grilled halloumi and vegetables, dressed with balsamic	280.00
Avocado Salad / Avokadolu Salata “v” Mediterranean greens, avocado, tomatoes, sun dried tomatoes, olives, dressed with olive oil and lemon	280.00
Waldorf Salad / Keçi Peynirli Salata “v” Mediterranean greens with goat cheese, bean sprouts, walnut and seasonal fruits	280.00
Caesar Salad with Chicken / Tavuklu Sezar Salata Iceberg lettuce and chicken dressed with ceasar sauce and croutons	300.00
Smoked Salmon Salad / Füme Somon Salata Mediterranean greens, smoked salmon, capers, peppers and fresh onion	340.00

Pastas and Risottos

Makarna ve Risottolar

Spaghetti Napolitana / Domates Soslu Spagetti “v” Spaghetti cooked in fresh tomato sauce	300.00
Spaghetti Bolognese / Kıyma Soslu Spagetti Minced meat gently cooked in fresh tomato, onion and herb sauce	360.00
Penne with Chicken & Spinach / Tavuklu Ispanaklı Penne Penne cooked with chicken, spinach and creamy pesto sauce	380.00
Linguine Mushroom / Mantar Soslu Linguine “v” Linguine cooked with creamy mushroom sauce and truffle	400.00
Lasagne / Güveçte Lazanya Lasagne cooked in clay pot with minced meat, tomato and bechamel sauce	400.00
Beef Risotto / Etlı Risotto Beef rissotto peppered with thyme, parmesan and mushrooms	450.00
Sea Food Linguine / Deniz Ürünü Linguine Linguine cooked in cream sauce with prawns, calamari and octopus	500.00
Seafood Risotto / Deniz Ürünü Risotto Risotto cooked in cream sauce with parmesan, prawns, calamari and octopus	500.00

Main Courses / Ana Yemekler

Straccetti Beef slices with sauteed rocket and parmesan	600.00
Stroganoff / Dilimli Bonfile Beef cooked with demi glace sauce, mushroom, onion, garlic and gherkins served with jasmine rice	620.00
Fillet Steak / Izgara Bonfile Grilled fillet steak served with a sauce of your choice pepper, mushroom or roquefort served with baked creamy potatoes and vegetables	640.00
Beef Medallion / Fileminyon Grilled fillet slices cooked in butter and soy sauce served with baked creamy potatoes and vegetables	640.00
Beef Ribs / Dana Kaburga Slowly oven cooked beef rib served with puree	660.00
T-Bone Steak Grilled 450 gr T-Bone steak served with baked potatoes and grilled mushrooms	750.00
Fillet Delight For Two / Sıcak Et Tabağı İki Kişilik Fillet steaks cooked on special plates (300 °C) with butter and rosemary, served with baked potatoes and vegetables	1200.00
Chateaubriand For Two / İki Kişilik Grilled 550 gr fillet steak served with baked potatoes, vegetables, pepper, mushroom and roquefort sauce	1300.00

Main Courses / Ana Yemekler

Meatballs / Izgara Köfte Grilled spiced meatballs served with baked potatoes and confit vegetable	400.00
Chicken Skewers / Tavuk Şiş Grilled chicken served with baked potatoes and confit vegetable	420.00
Chicken Schnitzel / Tavuk Şinitzel Deep fried, crispy chicken breast served with butter-lemon, greens	460.00
Chicken in Mushrooms Sauce / Mantar Soslu Tavuk Pan-fried slices of chicken with creamy mushroom sauce served with jasmine rice	460.00
Chicken Curry / Köri Soslu Tavuk Slices of chicken breast in creamy curry sauce served with jasmine rice	460.00
Lamb Shank / Kuzu İncik Slowly oven cooked lamb shank with gravy sauce and puree	660.00
Lamb Chops / Kuzu Pirzola Grilled lamb chops served with risotto and confit tomato	660.00

Seafood / Deniz Ürünleri

Seafood Casserole / Deniz Ürünü Güveç Prawns, baby calamari and octopus, sauteed with onion and pepper	600.00
Grilled Calamari / Izgara Kalamar Grilled baby calamari, marinated with fresh herbs and garlic served with ink pasta	600.00
Fillet Sea Bass / Levrek Fileto Grilled fillet of sea bass, served with sauteed spinach	620.00
Salmon Mignon / Somon Madalyon Grilled fillet of salmon, served with sauteed spinach	620.00
Stuffed Calamari / Kalamar Dolma Calamari stuffed with shrimps, octopus and cheese served with risotto	660.00
Jumbo Prawns / Jumbo Karides Grilled jumbo prawns, dressed with garlic and butter sauce served with ink pasta	800.00
Seafood Platter For Two / Deniz Ürünleri Tabağı İki Kişilik Grilled prawns, baby calamari, octopus and sea bass, served with ink pasta	1600.00

Tatlılar / Desserts

Fruit Platter / Meyve Tabagı Selection of seasonal fruits	180.00
Panna Cotta Flavoured with lemon or redberry puree	180.00
Crème Brulée Topped with caramelize sugar	180.00
Strawberry Crunch / Çıtır Çilek Mille-feuille with cream and strawberries	200.00
San Sebastian Cheese Cake Flavoured with white chocolate	200.00
Tiramisu Flavoured with cognac	200.00
Profiterole Filled with ice cream, flavoured with dark chocolate and almond	200.00
Chocolate Soufflé / Çikolatalı Sufle Served with ice cream	220.00

LÜTFEN GIDA ALERJİNİZ VARSA SİPARİŞ VERMEDEN ÖNCE BİLGİ İSTEYİNİZ.

*“yumurta ve süt ürünleri, kabuklu yemişler, soya fasulyesi ürünleri,
gluten içeren tahıllar, balık ve deniz ürünleri
yerfıstığı ürünleri, çiğ sebze ve meyveler, susam tohumu ürünleri”*

PLEASE INFORM US IF YOU HAVE ANY KIND OF FOOD ALLERGIES.

*“egg, milk, peanuts, soy, wheat, tree nuts, shellfish,
fish, raw fruits and vegetables, sesame seeds”*

*Mori'de % 10 kuver ücreti uygulanmaktadır.
Mori applies % 10 couvert.*