

Appetisers / Bařlangıçlar

Meze Platter / Meze Tabađı “v” 440.00

“Four kinds of daily made mezze”

Cheese Board / Peynir Tabađı “v” 420.00 / 500.00

A special selection of imported or local cheese,
served with assorted dried fruits and nuts

Burrata Pesto / Pesto Soslu Burrata “v,g” 500.00

Burrata cheese on top of tomato slices with pesto sauce

Beef Carpaccio / Dana Bonfile Dilimleri “g” 500.00

Marinated minute fillet of beef,
served with rocket and parmesan, dressed with balsamic

Salmon Ceviche / Somon Ceviche “g” 500.00

Marinated fillet cuts of salmon with peppers and citrus

Sea Bass Marinade / Levrek Marine “g” 520.00

Marinated minute fillet of sea bass, dressed with olive oil and ponzu sauce

Prawn with Avocado / Avokadolu Karides “g” 540.00

Prawn, avocado, tomato and basil, dressed with olive oil, lemon

Octopus Carpaccio / Ahtapot Dilimleri “g” 600.00

Marinated minute fillet of octopus, dressed with capari and olive oil

Appetisers / Bařlangıçlar

Spring Rolls / Sebzeli B6rek “v”	420.00
Rolled filo pastry with julienne vegetables soybean sprout and herbs	
Vine Leaves stuffed with Halloumi Cheese / Hellim Sarma “v,g”	420.00
Halloumi cheese wrapped in vine leaves; grilled and served with sweet-chilli sauce	
Melanzane / Fırında Peynirli Domates Soslu Patlıcan “v”	460.00
Fried aubergines baked in the oven with cheese and tomato sauce	
Cannelloni / Ispanaklı Krep “v”	460.00
Rolled crepe with sauteed spinach filling, baked with tomato and bechamel sauce and topped with mozzarella	
Beef Gyoza / Etli Çin Mantısı	500.00
Steam gyoza with soy-sesame sauce	
Arancini / Etli Risotto Topları	500.00
Deep fried beef risotto balls beef and served with tomato sauce	
Fried Calamari / Kalamar Tava	580.00
Buttered deep fried calamari rings served with greens and tartare sauce	
Garlic Shrimps / Sarımsaklı Karides “g”	600.00
Pan fried shrimps with garlic and paprika served with risotto	
Grilled Octopus / Izgara Ahtapot “g”	640.00
Marinated grilled octopus served with vegetable ratatouille	

Salads / Salatalar

Rocket Salad / Roka Salata “v,g”	380.00
Served with cherry tomatoes and parmesan, dressed with balsamic	
Mediterranean Salad / Akdeniz Salata “v,g”	380.00
Mediterranean greens, cherry tomatoes, cucumber, peppers and cheese cubes, dressed with olive oil and lemon	
Greek Salad / Yunan Salata “v,g”	400.00
Tomatoes, cucumber, peppers,caper, red onion, feta cheese dressed with olive oil and vinegar	
Halloumi Cheese Salad / Hellim Peynirli Salata “v,g”	420.00
Mediterranean greens, grilled halloumi and vegetables, dressed with balsamic	
Avocado Salad / Avokadolu Salata “v,g”	420.00
Mediterranean greens, avocado, tomatoes, sun dried tomatoes, olives, dressed with olive oil and lemon	
Waldorf Salad / Keçi Peynirli Salata “v”	460.00
Mediterranean greens with goat cheese, bean sprouts, walnut and seasonal fruits	
Caprese Salad / Mozzarella Salata “v,g”	480.00
Mozarellas with balsamic and pesto sauce	
Caesar Salad with Chicken / Tavuklu Sezar Salata	480.00
Iceberg lettuce and chicken dressed with ceasar sauce and croutons	
Smoked Salmon Salad / Fūme Somon Salata “g”	500.00
Mediterranean greens, smoked salmon, capers, peppers and fresh onion	

Seafood / Deniz Ürünleri

Seafood Casserole / Deniz Ürünlü Güveç “g”	800.00
Prawns, baby calamari and octopus, sauteed with onion and pepper	
Smoked Salmon Linguine / Füme Somon Linguine	800.00
Linguine cooked in cream sauce with smoked salmon, caper and dried tomato	
Sea Food Linguine / Deniz Ürünlü Linguine “g”	800.00
Linguine cooked in cream sauce with prawns, calamari and octopus	
Seafood Risotto / Deniz Ürünlü Risotto	800.00
Risotto cooked in cream sauce with parmesan, prawns, calamari and octopus	
Grilled Calamari / Izgara Kalamar	800.00
Grilled baby calamari, marinated with fresh herbs and garlic served with ink pasta	
Fillet Sea Bass / Levrek Fileto “g”	900.00
Grilled fillet of sea bass served with sauteed spinach	
Salmon Mignon / Somon Madalyon “g”	900.00
Grilled fillet of salmon served with sauteed spinach	
Jumbo Prawns / Jumbo Karides	1400.00
Grilled jumbo prawns, dressed with garlic and butter sauce served with ink pasta	
Seafood Platter For Two / Deniz Ürünleri Tabağı İki Kişilik	2500.00
Grilled prawns, baby calamari, octopus and sea bass, served with ink pasta	

Main Courses / Ana Yemekler

Meatballs / Izgara Köfte Beef meatballs served with confit vegetables	750.00
Beef Risotto / Etli Risotto “g” Beef risotto peppered with thyme, parmesan and mushrooms	800.00
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	900.00
Beef Medallion / Fileminyon Grilled fillet slices cooked in butter and soy sauce served with baked creamy potatoes and vegetables	900.00
Beef Ribs / Dana Kaburga “g” Slowly oven cooked beef rib served with puree	900.00
T-Bone Steak Grilled 450 gr T-Bone steak served with baked potatoes and grilled mushrooms	1100.00
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	1800.00
Chateaubriand For Two / İki Kişilik Grilled 550 gr fillet steak served with baked potatoes, vegetables, pepper, mushroom and roquefort sauce	2000.00

Main Courses / Ana Yemekler

Lamb Shank / Kuzu İncik “g”	900.00
Slowly oven cooked lamb shank with gravy sauce and puree	
Lamb Chops / Kuzu Pirzola “g”	900.00
Grilled lamb chops served with risotto and confit tomato	
Stroganoff	800.00
Beef cooked with demi glace sauce, mushroom, onion, garlic and gherkins served with jasmine rice	
Lasagne	550.00
Lasagne cooked in clay pot with minced meat, tomato and bechamel sauce	
Linguine Mushroom / Mantar Soslu Linguine “v”	550.00
Linguine cooked with creamy mushroom sauce and truffle	
Penne with Chicken & Spinach / Tavuklu Ispanaklı Penne	550.00
Penne cooked with chicken, spinach and creamy pesto sauce	
Chicken Schnitzel / Tavuk Şinitzel	650.00
Deep fried, crispy chicken breast served with butter-lemon, greens	
Chicken in Mushrooms Sauce / Mantar Soslu Tavuk	650.00
Pan-fried slices of chicken with creamy mushroom sauce served with jasmine rice	
Chicken Curry / Köri Soslu Tavuk “g”	650.00
Slices of chicken breast in creamy curry sauce served with jasmine rice	

Desserts / Tatlılar

Fruit Platter / Meyve Tabagı “g” Selection of seasonal fruits	280.00
Panna Cotta “g” Flavoured with redberry puree	280.00
Crème Brulée “g” Topped with caramelize sugar	280.00
Strawberry Crunch / Çıtır Çilek Mille-feuille with cream and strawberries	300.00
Lemon Mousse On top of pistacchio dacquoise	300.00
San Sebastian Cheese Cake Flavoured with dark chocolate	320.00
Tiramisu Flavoured with cognac	320.00
Profiterole Filled with ice cream, flavoured with dark chocolate and almond	340.00
Chocolate Soufflé / Çikolatalı Sufle Served with milk cream and ice cream	340.00