



Starters & Salad

QUINOA AVOCADO SALAD

Avocado, Edamame, Roasted Pumpkin, Crispy Vegetable, Balsamic Vinaigrette

FRIED AEGEAN CALAMARI

Crispy Golden Aegean Calamari, Tartar Sauce, Spicy Tomato Dip

BUFFALO BURRATA

Colorful Tomato, Baby Arugula, Caramelized Hazelnut, Balsamic Vinegar

BEEF CARPACCIO

Baby Arugula, Truffle Aioli, Tomato, Crispy Onion, Chives, Capers, Parmesan

ADANA TACO

Spiced Adana Kebab, Corn Tortilla, Pico De Gallo, Grilled Green Pepper, Yoghurt, Sumac, Dukkah, Lemon

YEDIKULE SALAD

Yedikule Lettuce, Colorful Cherry Tomatoes, Sun-Dried Apricot, Pomegranate Seeds, Purslane, Dill, Izmir Tulum Cheese, Pine Nuts, Pomegranate Citrus Vinaigrette

"CANAKKALE" OCTOPUS TANDOORI

Slow-Cooked Babakale Octopus, Chargrilled Pepper Muhammara, Leek, Citrus Jelly, Xo sauce, Micro-Herbs

YELLOW FIN TUNA TARTAR

Avocado, Mango, Yuzu-Ponzu Sauce, Spicy Mayonnaise, Crispy Vegetable, Bottarga

BEETROOT & GOAT CHEESE

Belgian Endive, Goat Cheese, Orange-Grapefruit Segment, Roasted Hazelnut, Balsamic Vinaigrette

TURKISH MEZZE PLATTER (For Two)

Hummus, Muhammara with Walnuts, Stuffed Vine Leaves, "Atom" with Roasted Pepper, Smoked Eggplant with Yoghurt Fried Peppers

"ISKENDERUN" RED SHRIMP CASSEROLE

Iskenderun Red Shrimps, Garlic, Cherry Tomatoes, Green Pepper, Mozzarella

STUFFED CHARD ROLLS WITH BEEF

Pomegranate, Village Yoghurt, Brown Butter, Aromatic Herbs

Soup

ROASTED PUMPKIN SOUP

Roasted Chestnut, Pumpkin Seed, Truffle Oil

FERMENTED MARAŞ TARHANA SOUP

Strained Village Yoghurt, Wild Mountain Thyme, Crispy Tarhana, Sun Dried Tomato

Pasta & Risotto

SEAFOOD LINGUINI

Aegean Shrimp, Mussels, Baby Calamari, Vongole, Bottarga, Parmesan

WILD MUSHROOM & TRUFFLE RISOTTO

Wild Mushrooms, Winter Truffle, Parmesan

SEAFOOD COUSCOUS

Baby Calamari, Scallop, Couscous, Butter & Basil Sauce, Lemon Zest, Bottarga

HANDMADE BEEF SHORT RIB "MANTI"

Slow-Braised Beef Short Rib, Mushroom Chips, Beef Jus, Village Yoghurt

From Oven

CHEESE PIDE

Black Sea Style Pide with Cave-Aged Cheese

TRADITIONAL "CARSAMBA" PIDE

Carsamba Style "Pide". Traditional Thin-Crust Stuffed Pide with Seasoned Ground Meat and Onions.

WILD MUSHROOM & TRUFFLE PIZZA

Wild Mushrooms, Mozzarella Cheese, Truffle Oil

PIZZA MARGHERITA

Tomato Sauce, Mozzarella Cheese, Basil

Side Dishes

TRUFFLE FRENCH FRIES

POMMERY MUSTARD MASH POTATOES

GRILLED BROKOLINI & KEFIR LIME SAUCE

BAKED SEASONAL ROOT VEGETABLES

Main Courses

GRILLED WILD SEA BASS 200 g

Charred Pak-Choi, Caramelized Carrot Purée, Citrus Beurre Blanc

SLOW COOKED SHORT RIBS

Caramelized Cauliflower puree, Pumpkin Puree Baby carrot Au Jus

GRILLED BEEF TENDERLOIN 200 g

Potato Pave, Celery Puree, Black Garlic Aioli, Peppercorn Sauce

DRY-AGED BEEF ENTRECOTE 300 g

Inculides One Side Dish of your Choice; Potato Puree / Baked Root Vegetables Chimichurri / Demi-Glace

FREE-RANGE VILLAGE CHICKEN & KIMCHI GLAZE 350 g

Wood-Oven Roasted Village Chicken, Kimchi Glaze, Baked Seasonal Root Vegetables

DOVER SOLE – MEUNIERE 400 g

Brown Butter–Lemon Sauce, Parsley, Baby Potatoes

LAMB SHASLIK 200 g

Freekeh Rice, Yoghurt, Urfa Pepper Pure, Padron Pepper

TRADITIONAL MEATBALL 200 g

Charcoal-Grilled Meatballs, "Pide" Kefir-Yoghurt Raita, Traditional Tomato Sauce, Brown Butter- Chili Paste

OLIVE OIL BRAISED CELERY

Olive Oil Roasted Whole Celeriac with "Giresun" Hazelnut Vinaigrette

Catch of the Day

HAND-SELECTED DAILY FROM THE MARKET.

Please Ask Your Server For Today's Catch and Preparation Style.

Caviar

Accompanied By House-Made Blinis, Sour Cream, Egg Mimosa, Chives, Dill, Capers, Pickled Cucumber, Pearl Onion & Baby Potatoes.



OSSETRA SELECTION

30g

50g

IMPERIAL SELECTION

30g

50g

BELUGA PRESTIGE

30g

50g



For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask for the manager. All prices are in TRY and inclusive of all taxes.

Allergen Symbols

🦞 Crustacean 🌿 Sesame 🥜 Nuts 🌾 Gluten 🥚 Egg 🐟 Fish 🐚 Molluscs 🌿 Mustard 🌿 Celery 🥜 Peanuts 🥛 Milk 🧫 Sulphite 🌿 Soya 🌿 Lupin