

# Seasonal FISH MENU

## Starters & Salad

### Amuse Bouche

Ezine Cheese from Gökçebayır Village, Çanakkale, Crushed Olives from Samandağ, Antakya, Memecik Olive Oil from Milas

400₺

### Beyoğlu-Style Tarama

Fish roe, sourdough bread, lemon, apple cider vinegar

400₺

### Bosphorus Bonito Lakerda

Traditional cured bonito from the Bosphorus, paired with tangy pickled onion, crisp mixed greens, fresh red onion, and crunchy pickled vegetables.

600₺

### Bodrum-Style Seabass Marinade

Fresh seabass delicately marinated and finished with a touch of Dijon mustard, crisp fennel, and vibrant citrus segments for a refreshing balance.

1200₺

### İskenderun Marinated Prawns

Succulent prawns from İskenderun, gently marinated in early harvest Memecik olive oil, brightened with fresh lemon, and finished with aromatic coriander.

950₺

### Çanakkale Pink Tomato Salad

Juicy pink tomatoes from Çanakkale, paired with sharp red onion and creamy Ezine cheese, dressed with tangy pomegranate molasses and smooth Memecik olive oil.

800₺

### Avocado and Arugula Salad

Cherry tomatoes, caramelized walnuts, apricot chutney, Ezine cheese, balsamic sauce

950₺

### Seasonal Salad

Yedikule lettuce, carrot, cabbage, Çengelköy cucumber, corn

900₺

## Hot Starters

### Grilled Octopus

Spiced butter sauce

900₺

### İskenderun Shrimp Casserol

Juicy prawns from İskenderun, baked with green pepper, sweet cherry tomatoes, and Taşköprü garlic, enriched with Trabzon butter.

1100₺

### Seafood "İzmir Kokoreç" Casserole

A creative take on the traditional İzmir street classic, featuring seabass, calamari, octopus, and prawns, cooked with ripe tomatoes and green peppers for a rich, aromatic flavor.

1000₺

### Aegean-Style Monkfish Sauté

Monkfish sautéed with onions and green chili peppers, finished in a fragrant tomato sauce infused with fresh thyme, and served with crispy rock samphire for a distinctive Aegean touch.

1200₺

### Skewered Mini Calamari from Saros Bay

Tender baby calamari from the pristine waters of Saros Bay, delicately grilled on skewers and served with a bold, spicy tomato sauce

700₺

## Main Course

### Black Sea Bonito – Grilled or Pan-Fried (Piece)

Fresh bonito from the Black Sea, served either grilled or pan-fried to perfection, accompanied by tender mini grilled vegetables and enriched piece with a savoury spiced butter sauce.

1700₺

### İzmir Grouper (200 g)

Delicately 200g grilled grouper over charcoal, capturing a smoky aroma

2200₺

### Pan-Fried Red Mullet from Saros Bay (Piece)

Crispy golden red mullet from the clear waters of Saros Bay, pan-fried for a delicate texture and rich flavour.

2100₺

### Black Sea Turbot Tandoor in Ash (250 g)

Spiced butter sauce

2500₺

### Pearl of the Bosphorus – Grilled Bluefish (Piece)

Bluefish of the Bosphorus, simply grilled to highlight its rich, distinctive flavour – a true culinary jewel of Istanbul's waters.

3600₺

### Aegean Sole with Meunière Sauce (400 g)

Delicate Aegean sole, lightly pan-seared and finished with a classic meunière sauce of butter, lemon, and fresh herbs, highlighting the fish's natural elegance.

3200₺

## Desserts

### Caramelized Sweet Pumpkins

Traditional slow-cooked pumpkin, topped with crunchy walnuts and a silky tahini sauce, offering a perfect balance of sweetness and nutty richness.

700₺

### Chocolate Volcano

A warm, molten chocolate cake, served with creamy vanilla ice cream and fresh seasonal berries.

750₺

### Baked Halva

Oven-baked Turkish halva, enriched with roasted hazelnuts and pistachios for a warm, nutty sweetness that melts in the mouth.

700₺

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. 10% service charge will be added to your check.

Please note that all fish are seasonal and freshly sourced. Availability may vary daily

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