



FOOD MENU
MAY 2025

STARTER PLATE

990

HUMUS

Plain / Pastrami

ROASTED EGGPLANT WITH SPICY YOGHURT

Spicy oil, Nazilli pepper

ÇİĞ KÖFTE(4 pieces)

Knead bulghur veggie meatballs wrapped in wine leaves

CRETE CHEESE PASTE

COLD&WARM PLATES

SMOKED LABNEH

Oven-baked beetroots

310

TZATZIKI FROM BUFFALO YOGURT

Basil, olive dust, green oil

385

DEEP FRIED BEEF LIVER

Tahini and onion

745

BUFFALOES CAULIFLOWER

Tempura buffalo sauce

315

OYSTER MUSHROOM WITH PONZU

Onion crisps

415

HOMEMADE ROASTED BEEF

Caccio sauce, watermelon capers

605

POPCORN SHRIMP

Sweet chilli aioli

590

POTATO WITH LEMON

sour yoghurt

305

TERIYAKI ROASTED CELERY ROOT

Parmesan cream, tomato confit, sesame oil vinaigrette

415

SALADS

305/ 495

GYPSY ARUGULA SALAD

Pomegranate sauce, cucumber, pepper, tulum cheese

BROCCOLI SALAD

Lime-ginger vinaigrette, dried blueberries, orange, sorrel

GREEK SALAD

Feta cheese, cucumber, and tomato.

HOT PLATES

SHRIMP CASSEROLE & TEMPURA SEVKETIBOSTAN

Coconut gazpacho, Mexican chili, dried apricots

695

ÇITIR MANTI

With strained yoghurt

370

PACHANGA SPHERES

Chilli tomato jam

445

CALAMARI

Smoked paprika mayonnaise

695

ANCHOVY TACO

Sumac tartare, wakame salad

445

COUSCOUS WITH PARMESAN

Browned butter, basil, walnuts

420

MÜCVER

Tahini yogurt dressing, beurre sauce

455

CRISPY SHRIMP WITH HONEY-INFUSED PASTRY

Bitter honey infused with walnuts

540

WOOD FIRED

OCTOPUS

Corn purée, chickpea salad, spicy butter

650

GRILLED CİBES AND BRUSSELS SPROUTS

Celery purée, tahini sauce, roasted cherries, sautéed spinach

615

LAMB SHASHLIK

Cafe de Paris sauce

875

TENDERLOIN SKEWERS

Pear and soy emulsion sauce

885

SEA BASS

Beurre noisette veloute sauce, smoky root celery puree

925

RIB ROLL

Pickled red cabbage

920

AHALI STYLE DÖNER

Rib-eye (200g), tartare sauce

850

İZMİR KOKOREÇ

Grilled lamb intestines, brioche bread, roasted tomato and pepper

680

DESSERTS

320

BRIOCHE WITH HAZELNUT CREAM

Vanilla custard, caramelized hazelnut sauce

CREME BRULEE

BROWNIE MALIBU

ALMOND SOUFFLE

Datça Almond, vanilla gelato

A 10% service fee is applied to the account, with VAT included.

If you have any allergies, we encourage you to consult our service team. Your health is our priority.