

Dear Guests,

On this menu you can try our specialities with,

***Kuzu Chestnut from Zonguldak,
Wild mushrooms from wild life around Ulupelit,
Baby Goat from villages around Şile,
Water mill grinded Corn Flour from Kaleatlı Village,
Fresh Burrata Cheese produced by 38-30 Farm in Afyon,
Fish and sea food varieties chosen from the market by Mr. Bekir “Taze Balıkçı”
Corn fed “Poussen” from Sakarya,
Pasta varieties home made with Italian Semolino Flour,
Duck specialities from France,
Olive oil varieties of “Kürşat” form Edremit,
Bread varieties, home made with sourdough and antique grains chosen by
Mustafa Afacan from Kastamonu and İlhan Koçulu from Kars,
Artisan goat cheese varieties produced by Ms.Canan from Miralem Peynirleri***

And many more seasonal produce from the market along side with international delicacies.

I hope very much that you will enjoy our classics and seasonaly inspired dishes.

A. Emre Şen

Chef's Tasting Menu,

***Arugula & Basil Soup, Roasted Cherry Tomato
Parsley Pesto***

...

***Babakale Tuna Tartare, Sourdough Bread Crisps,
Wild Thyme & Pine Nuts***

...

***Artichoke Flan, Fava Bean, Artichoke Heart
Fonduta Piemontese, Dill***

...

***Home Made Ravioli,
Filled with Lamb Ragù, Chestnut and Parmigiano Foam***

...

Sorbet

...

***Baby Goat: Slow Roasted, "Dövme Keşkek",
Chickpea, Fig-Plum "Sızma"***

...

***Wild Berries, "Bornova Misket" Wine Jelly
Passion Fruit***

or

***Artisan Goat Cheese Selection,
Artisan Goat Cheese Varieties Produced by Ms. Canan
From, İzmir, Miralem Peynirleri
25 Years Old Modena Balsamic Vinegar
Red Vine & Sour Cherry Jam***

Starters,

<i>Carrot Soup, Parmigiano Foam, Carrot Crisp</i>	36
<i>Arugula & Basil Soup, Roasted Cherry Tomato</i>	38
<i>Tuna Tartare, Sourdough Bread Crisps, Wild Thyme & Pine Nuts</i>	56
<i>Artichoke Flan, Fava Bean, Artichoke Heart, Fonduta Piemontese, Dill</i>	50
<i>Pan Seared Quail, Autumn Chanterelle, Watermill Ground Corn Polenta from Kalealti</i>	72
<i>Afyon 38-30 Farm Fresh Burrata, Cherry Tomato, Balsamic Glaze, Basil, Crutons</i>	58
<i>Hot Smoked Octopus, Chickpea Purée, Buttermilk Dressed Purslane</i>	74
<i>Beef Carpaccio, Truffle Sauce, Walnut, Parmiggiano Reggiano, Arugula</i>	52
<i>Baby Calamari, Beluga Lentil, Roasted Cherry Tomato, Basil Pesto</i>	64
<i>Cherrywood Smoked Atlantic Salmon, Sour Cream, Caper, Orange, Fresh Herbs</i>	50
<i>Pan Fried “Foie Gras de Canard”, Red Wine Glazed Fig, Brioche</i>	165
<i>Pan Seared Scallops, Cauliflower Puree, Bisque, Golden Potato Chips</i>	96
<i>Cheese Plate for 2: Daily Selection</i>	68
<i>**Charcuterie Plate for 2: Daily Selection</i>	68

Salads,

<i>Ezine Cheese, Cherry Tomato, Mediterranean Greens, Lemon Vinaigrette</i>	38
<i>Cherrywood Smoked Salmon, Pear, Lettuce, Chives, Buttermilk Vinaigrette</i>	46
<i>Qinoa, Orange, Apple, Bell Pepper, Mediterranean Greens, Lemon Vinaigrette</i>	44
<i>Artichoke, Arugula, Lettuce, Parmeggiano, Green Beans, Truffle Vinaigrette</i>	56
<i>Purslane, Celery, Avocado, Lime, Fennel, Baby Lettuce, Cherry Tomato</i>	50

**We may not be able to serve some of the dishes due to seasonal availabilities and quality changes in the market.*

***Contains pork.*

<i>Pasta & Risotto, Home Made with Italian Semolino Flour</i>	<u>S</u>	<u>L</u>
<i>Risotto,</i>		
<i>...Saffron and Baby Calamari</i>	64	82
<i>...Asparagus and Beef Bacon</i>	56	74
<i>...Wild Mushrooms from around “Ulupelit Village”</i>	52	68
<i>Tagliolini,</i>		
<i>...Seafood, Garlic & Tomato Sauce</i>	74	88
<i>Tagliatelle,</i>		
<i>...Wild Mushrooms from around “Ulupelit Village”</i>	52	68
<i>Pappardelle,</i>		
<i>...Roasted Bolognese Sauce</i>	58	72
<i>Tortellini,</i>		
<i>...Filled with Sweet Fresh Ricotta & Baby Spinach</i>	58	72
<i>Agnolotti,</i>		
<i>...Filled with Burrata & Mascarpone, Roasted Cherry Tomato</i>	60	78
<i>Ravioli,</i>		
<i>...Filled with Lamb Ragù, Chestnut, Parmiggiano Foam</i>	62	80

Main Courses,

<i>Roasted Poussin, Root Vegetables Purée, “Siyez Bulgur” with Dried Fruits & Nuts, Sweet Black Cabbage Pickle</i>	66
<i>Beef Tenderloin, Home Made Apricot Mustard, Pearl Onions with Balzamic Vinegar, Baby Vegetables</i>	90
<i>Grouper Fillet, Bisque, Truffle Scented Chickpeas, Broccoli & Morel Mushroom</i>	160
<i>Pan Seared Lamb Chops, Garlic Potato Purée, Confit Apricot, Black Olive and Lamb Jus, Gremolata</i>	96
<i>Baby Goat: Slow Roasted, “Döyme Keşkek”, Chickpea, Fig-Plum “Sızma”</i>	98
<i>Wild Seabass From North Egean Sea, Fennel Purée, Dill-Potato Terrine, Artichoke Hearts and Artichoke Tapenade, Parsley Pesto</i>	164
<i>Boneless Rib Eye Steak, Truffle Potato Purée, Porcini Mushroom, Spinach</i>	110
<i>Seafood Stew Served in a Copper Pan, Octopus, Shrimp, Calamari, Vongole, Tomato, Olive and Caper Stew</i>	230

**Preperation time for main dishes may take from 20 up to 40 minutes.
Thank you for your understanding.*