



*Dear Guests,*

*On This Menu We Present You,*

*Produce From Casa Lavanda Culinary Garden With Traditional & Biodynamic Farming Methods,*

*Produce From Villages Around Şile and Şile Farmer's Market Producers,*

*Wild Mushrooms From Wild Life Around Utupelit Village,*

*Baby Goat From Villages Around Şile,*

*Oak Barrel Fermented Vinegars by Fatma Teyze of Oruçoğlu Village*

*Water Mill Ground Corn Polenta From Kaleath Village,*

*Fresh Burrata Cheese Produced Daily by Buffa Farm from Kandıra,*

*Line Caught Fish From Şile Coast and Sea Food Varieties Chosen Fresh from the Market by Mr. Yavuz "Derya Balık"*

*Pasta Varieties Home Made With Italian Semolino Flour,*

*Antique Grains Selection Made by Tarla Mera of Kırklareli, Mustafa Afacan of Kastamonu and İlhan Koçulu of Kars, Made Into Our Sourdough Bread Selection,*

*Artisan Cheeses by Mrs. Buket of Tangala,  
Matured to Perfection in our Cheese Cellar at Casa Lavanda,*

*Many More Local and Seasonal Produce From The Market.*

*I Hope Very Much That You Will Enjoy Our Classics and Seasonaly Inspired Dishes.*

*A. Emre Şen*

*\*Please kindly inform, alert your server if you have any dietary restrictions due to a food allergy or intolerance.*

*\*All prices are in TL, include tax.*

*\*12% service charge will be added to any food and beverage consumption.*

*\*The Menu update was made on 13.12.2024*

## ***Tasting Menu***

### ***Homegrown Beetroot & Goat Cheese Tart***

*Wild Arugula, Basil, Cherry Tomatoes*

...

### ***Flame Seared Red Mullet***

*Home Grown Fresh Herbs, Satsuma Tangerine,*

*Mustard Seeds, Pine Nut, Saffron Aioli*

...

### ***Truffle Scented Zonguldak “Kuzu” Chestnut Soup***

*Morel Mushroom*

...

### ***Agnolotti\****

*Filled with Burrata & Mascarpone, Roasted Cherry Tomatoes*

...

### ***Slow Roasted Baby Goat***

*“Dövme Keşkek\*”, Chickpea, Fig-Plum “Sızma”*

*\*Keşkek is a traditional long cooked wheat dish.*

...

### ***Artisan Cheese Selection***

*From Producers: Tangala, Gemedere, Miralem*

*Ripened at Casa Lavanda*

*Honeycomb; from Sivas, Kösedag, 1400 m. Altitude*

...

### ***Fig Leaf Ice Cream***

*Roasted Almond, Sea Salt, Extra Virgin Olive Oil*

***Tasting Menu 4200***

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***6 Glasses Wine Pairing 2900***

*\*Agnolotti is a handmade Piemonte style pasta variety.*

***Black Summer Truffles***  
***“Tuber Aestivum”***

***Buffalo Milk Burrata***

*Black Truffle, Early Harvest Olive Oil, Country Bread Crouton*  
**2350**

***Carne Cruda Piemontese***

*Steak Tartare with Black Truffle*  
**2300**

***Beef Carpaccio***

*Black Truffle, Truffle Sauce, Walnut, Parmiggiano, Arugula*  
**2300**

***Home Made Tagliolini***

*Black Truffle, Raw Butter*  
**2000**

...

***Truffle Scented Buffalo Milk Ice Cream***

*Black Truffle, Salted Caramel*  
**1600**

...

***Served on any plate of your choice***

**1800**



***Starters***  
***Cold***

***Flame Seared Red Mullet***

*Home Grown Fresh Herbs, Satsuma Tangerine,  
Mustard Seeds, Pine Nut, Saffron Aioli*  
**1150**

***İskenderun Red Prawn & Avocado***

*Rolled in Cucumber, Apple, Lime Mayo*  
**1300**

***Homegrown Beetroot & Goat Cheese Tart***

*Wild Arugula, Basil, Cherry Tomatoes*  
**900**

***Beef Carpaccio***

*Truffle Sauce, Walnut, 18 mo. Grana Padano, Arugula*  
**1250**

***Buffalo Milk Burrata***

*Roasted Pear, Wild Arugula, Almond, Balsamic Vinegar*  
**1250**

***Cheese***

*Tangala & Miralem Dairy Farms Cheeses, 18 mo. Grana Padano*  
**1200**

***\*\*Charcuterie***

*Prosciutto Crudo di Parma, Italian Salami, Bresaola*  
**1700**

***\*\*Contains pork.***

## ***Starters***

### ***Hot***

#### ***Truffle Scented Zonguldak “Kuzu” Chestnut Soup***

*Morel Mushroom*

**900**

#### ***Homegrown Arugula, Kale & Basil Soup***

*Pine Nut Gremolata, Roasted Cherry Tomatoes*

**850**

#### ***Charred Asparagus***

*Bottarga\*, Grapefruit & Chives Beurre Blanc*

**1250**

*\*Bottarga is a salt cured, dried fish roe.*

#### ***Artichoke Flan***

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

**950**

#### ***Hot Smoked “Babakale” Octopus***

*Chickpea Purée, Buttermilk Dressed Purslane, Crispy Chickpeas*

**1350**

#### ***North Aegean Baby Calamari***

*Creamy and Crispy Bean, Roasted Cherry Tomatoes, Basil Pesto*

**1200**

#### ***Pan Seared Quail***

*Cognac Flambe, Morel Mushroom*

*Watermill Ground Corn Polenta from Kalealti Village*

**1300**

#### ***Wild Porcini Mushroom in a Copper Pan (for 2)***

*From Ulupelit and Surrounding Forest*

**1950**

*With Home Made Tagliatelle*

**2350**

## ***Salads***

*With Homegrown Produce from our Culinary Garden*

### ***Belgian Endive Salad***

*Fennel, Radish, Purslane, Strawberry,  
Mustard Seeds and Honey Vinaigrette*

**650**

### ***Purslane Salad***

*Avocado, Baby Lettuce, Celery, Lime, Fennel, Cherry Tomatoes*

**670**

### ***Artichoke Salad***

*Arugula, Lettuce, 18 mo. Grana Padano, Truffle Vinaigrette*

**690**

### ***Wild Rice Salad***

*Little Gem Lettuce, Arugula, Granny Smith Apple, Fennel, Walnut,  
Toasted Sesame Vinaigrette*

**650**



## ***Pasta***

*Hand-Made with Semolina Flour and Farm Eggs*

### ***Agnolotti\****

*Filled with Burrata & Mascarpone, Roasted Cherry Tomatoes*

***Small: 1150 / Large: 1500***

*\*Agnolotti is a handmade Piemonte style pasta variety.*

### ***Ravioli***

*Filled with Lamb Ragù, Chestnut-Brown Butter Sauce, Parmiggiano Foam*

***Small: 1100 / Large: 1400***

### ***Saffron Trofie\****

*Tangazola\*\*, Pear, Walnut and Cream*

***Small: 1050 / Large: 1350***

*\*Trofie is a handmade Liguria style pasta variety.*

*\*\*Tangazola is a blue cheese from Tangala dairy.*

### ***Tagliolini***

*Seafood, Garlic, Spicy Summer Tomato Sauce*

***Small: 1300 / Large: 1700***

### ***Tagliatelle***

*Roasted Ragù Bolognese*

***Small: 1000 / Large: 1300***

### ***Pappardelle***

*Wild Mushrooms, Pine Nuts, Basil and Cream*

***Small: 1100 / Large: 1400***

## ***Risotto***

***Saffron and Baby Calamari***

***Small: 1200 / Large: 1500***

***Asparagus, Mascarpone and Smoked Beef Bacon***

***Small: 1050 / Large: 1350***

***Wild Mushrooms from “Ulupelit Village”***

***Small: 1100 / Large: 1400***

## **Main Courses**

### ***Baby Goat from Villages of Şile***

*Slow Roasted, “Dövme Keşkek”, Chickpea, Fig-Plum “Sızma”*  
**1700**

### ***Roasted Poussin***

*Root Vegetable Purée, Sweet-Sour Black Cabbage, Siyez Bulgur\* with Dried Fruits & Nuts*  
**1300**

*\*Siyez Bulgur is an ancient wheat variety, craked, from Anatolia.*

### ***Confit of Duck Thigh***

*Caramelized Belgian Endive, Bitter Chocolate-Duck Jus, Red Wine Cherry Compote*  
**1800**

### ***Seafood Stew in a Copper Pan (for 2)***

*Summer Tomato Sauce, Octopus, Shrimp, Calamari, Vongole, Olive and Capers*  
**3200**

### ***North Aegean Monkfish***

*Pan Roasted with Garlic and Butter,  
Tomato, Samphire, Capers, Basil, Crispy Garlic, Lemon-Burnt Butter Sauce*  
**2100**

### ***Lightly Smoked Bonito From Şile Harbour***

*Home Grown Lemongrass-Celery Purée, Celery Terrine,  
Vermouth – Herb Sauce, Mustard Leaves*  
**1400**

### ***Beef Tenderloin***

*Homemade Whole Grain Mustard, Pearl Onions with Balsamic Vinegar, Baby Vegetables*  
**1500**

### ***Lamb Chops***

*Garlic Potato Purée, Black Olive and Lamb Jus, Confit Apricots, Gremolata*  
**1600**

### ***Boneless Rib Eye Steak***

*Truffle Potato Purée, Wild Porcini Mushroom, Chard*  
**1800**

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