

# TEMPTING FOOD | SWEET MOOD

At our establishment, we embark on daily journeys across the enchanting Bodrum Peninsula and the serene Gulf of Gökova. We have a discerning eye for selecting small businesses and master artisans who provide us with the freshest and most authentic produce. Our warm relationships with these esteemed producers ensure that we procure only the finest ingredients.

Our commitment to excellence and seasonality is reflected in our ever-evolving menu. If you do not find your favourite dish from your previous visit, please understand that it is in honour of our dedication to using seasonal ingredients.

We will always present you with alternatives that promise to be equally memorable and exquisite.

In our quest for these exceptional products, we remain steadfast in our respect for the local environment from which they are sourced.

Executive Chef

*Gökhan Sunmaz*

# DINNER MENU

## HEALTHY BOWLS

### Milas Village Salad

*Bodrum cottage cheese, pink tomatoes, bodrum olives, red onion, sumac dressing*

984 TL

### Datça Almond Green Salad

*Bodrum herb, asparagus, almond, edamame, orange dressing*

988 TL

### Free-Range Chicken Avocado Salad

*Baby Lettuce, avocado, purple onion pickle, light mayo dressing*

1166 TL

### Mini Mastic Artichoke Shrimp Salad

*Aragula herb, spring herb spicy pepper dressing, lime*

1386 TL

### Afyon Veal Carpaccio

*Afyon veal carpaccio rucola, parmesan cheese, summer tomatoes, balsamic mayo*

1284 TL

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## POKE BOWL

*Poke Bowl; Edamame, Avacado, Carrots, Ginger, Sesame, Siyez Bulghur, Balsamic Mayo dressing*

### Vegeterian

1112 TL

### Grilled Free Range Chicken

1182 TL

### Salmon Poke Bowl

1238 TL

### Teriyaki Beef Poke Bowl

1288 TL

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## WITH OLIVE OIL

### Gölhisar Mastic Artichoke

*Narince wine leave dressing, mashed broadbean, aragula salad*

948 TL

### Chef of Choice Summer Vegetables with Olive Oil

888 TL



## SNACK

### Albino Truffle & Parmesan Cheese Cruncy Potato

*Spring onion, rocoto mayo*

918 TL



### Crispy Jumbo Bargilya Prawn

*Spicy cruncy potatoes, green pepper aioli*

1228 TL

### Crispy Calamari

*Green lemon, homemade tartare sauce*

1088 TL

## BURGERS

### DAZE Burger

*Brioche bread, caramelized onion, portobello mushroom, cheddar cheese, truffle mayo, fries*

1368 TL

### Spicy Crispy Chicken Burger

*Brioche bun, crispy free-range chicken, slaw salad, fried potato, spicy aioli sauce*

1212 TL

## MAIN COURSE

### Organic Chicken Souvlaki

*Roasted mastic zucchini, light garlic clotted yogurt, whole wheat flat bread chips*

1484 TL

### Çökertme Kebab

*Beef strip, organic tomato sauce, Torba clotted yogurt, homemade Değirmen butter*

1586 TL

### Grilled Afyon Beef Tagliatta

*Grilled Afyon veal medallion, portobello mushroom, balsamic sauce*

1682 TL

### Afyon Veal Beef Schnitzel

*Ödemiş baby patato salad with mustard, aragula salad*

1582 TL

### Organic Village Chicken Cotalette

*Truffle patato aioli sauce, freshly garden herb salad*

1428 TL

### Charcoal Grilled Sea Seabass

*Charcoal grilled seabass, roasted spring vegetable, sea bean, carmelized lemon*

1484 TL



### Salmon Fillet Ala Plancha

*Roasted Bodrum herb, sweet mashed potatoes, cream gremolata sauce*

1584 TL

## PASTA

### Penne Provancale

*Homemade summer tomato, buffola cream, fresh basil*

**1282 TL**

### Paccheri Salmon

*Goat cheese cream sauce, artichoke, sun dried tomatoes*

**1388 TL**

### Homemade Wild Mountain Mushroom Chicken Tagliatelle

*Creamy bon marrow sauce, asparagus, fresh Bodrum herb*

**1326 TL**

### Rigatoni Ragu

*Homemade veal ragu sauce, parmesan cheese, basil, extra virgin olive oil*

**1388 TL**

### Homemade Linguine with Bodrum Seafood

*Homemade linguine with Bodrum seafood, bargilya shrimps, mussels, calamari, hot dried pepper, tomato sauce*

**1568 TL**

### Homemade Oven Roasted Manti

*Clotted yogurt, fresh mint pesto, burnet butter sauce*

**1328 TL**



## SWEETS & FRUITS

### DAZE Profiterole

*Vanilla ice cream filling, warm chocolate sauce, roasted almond*

**978 TL**

### Mascarpone Tiramisu

*Mascarpone tiramisu, homemade coffee cream, bitter chocolate crumble*

**966 TL**

### Banana Foster

*Vanilla namaleka, homemade banana ice cream, chocolate cookies crumble, cinnamon salted caramel*

**928 TL**

### Bitter Chocolate Volcano

*Chocolate cream, forest berry, handmade Madagascar vanilla ice cream*

**944 TL**

### Summer Fruits Bowl

*Premium sliced fruits, homemade Bodrum fruit's sorbet, mint*

**968 TL**



## ICE CREAM & SORBET

### Classic

*Madagascar vanilla, belgium bitter chocolate, Milas mountain strawberries, espresso (1 scoop)*

412 TL

### More Than Ever Nuts

*Datça almond, Gaziantep pistachio, Maple & Roasted walnut (1 scoop)*

412 TL

### Home Made Coconut Ice Cream Bowl; Coco Chips

828 TL

### Mango & Passion Fruit Sorbet

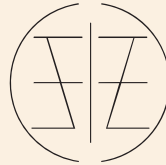
412 TL

### Raspberries & Strawberries

412 TL

### Lime & Lemon Sorbet

412 TL



Our prices are in Turkish Lira. VAT at a rate of 10% is included, and a 12% service charge is added to all orders.

**Service hours are between 7:00 PM and 11:00 PM.**