



DAZE



Oyster	220 ^{TL}
Cocktail shrimp, avocado, rock samphire crisp, yuzu cream, lime caviar	264 ^{TL}
Grilled asparagus and kumquat, strawberry, tarragon bearnaise	226 ^{TL}
Prawn, artichoke, avocado, samphire crisp	264 ^{TL}
Seabass ceviche, passion fruit, parsley dust, chili pepper	246 ^{TL}
King crab, grilled romain lettuce, artichoke crunch, sorrel pesto	392 ^{TL}
Tenderloin tartare & potato terrine	276 ^{TL}
Carpaccio, arugula, Parmigiano-Reggiano, almond dukkah	254 ^{TL}
Roasted, goat cheese, pecan, green oil	212 ^{TL}
Purslane, dragon fruit, goat chees, truffle and honey vinaigrette	208 ^{TL}



Spaghetti Carbonara	304 ^{TL}
Seafood tortellini, Bodrum olives, capoeer crust	338 ^{TL}
Tagliolini, truffle cream, asparagus, fresh truffle	332 ^{TL}
Risotto; oyster cream, seabass ceviche, prawn tartare, lime	376 ^{TL}
Risotto; trumpet, portobello, morel and oyster mushroom, truffle dust	324 ^{TL}



Organik tavuk, tatli patates kumpir, cibes otu kavurması	364 ^{TL}
Dry-aged veal chop, baby potato, Aegean herbs, roasted mushroom	864 ^{TL}
Tenderloin, grilled asparagus, carrot and courgette, burnt butter polenta	442 ^{TL}
Veal Rib, fresh herb potato cream, demi-glace	402 ^{TL}
Lamb loin , roasted corn mash, red globe grape and shallot	458 ^{TL}
Grilled octopus, potato terrine, harisssa sauce	642 ^{TL}
Seabass, grilled baby cegetables, fava bean, almond	422 ^{TL}
Salmon fillet, sweet potato, dwarf cabbage, shallot cream	398 ^{TL}