

BREAKFAST MENU

TURKISH BREAKFAST

1950 TL

Eggs cooked to your preference, Bodrum tulum cheese, goat white cheese, grilled Ayvalik basket cheese, fresh curd cheese, aged kashar, Aegean olives, butter, walnut and sun-dried tomato acuka

Jams

Tomato jam, seasonal jams, olive jam, tahini with molasses, clotted cream, honeycomb

From Garden

Tomatoes, cucumber, mint, bell pepper

EGGS

Çilbır

Poached eggs, browned butter, yogurt, spicy oil, gremolata tomato sauce

1080 TL

Menemen

Tomatoes, bell pepper

1060 TL

Open White Omlet

Zucchini, dill, parsley, fresh thyme, walnuts, avocado, fresh curd cheese

1360 TL

Avocado Toast with Poached Eggs

Mashed avocado, heirloom tomatoes, poached egg, fresh curd cheese, pickled onion, mandarin powder, sourdough bread, balsamic sauce

1220 TL

Somon gravlax

+ 480 TL

Dana bacon

+ 420 TL

EXTRAS

Toast

Sourdough bread, kelle cheese, rosso tomatoes, caramelized onions, sucuk

1260 TL

Pancakes

Hazelnut chocolate, fresh seasonal fruits, maple syrup

1160 TL

Açai Coconut Bowl

Coconut milk, coconut purée, vanilla, satsuma zest, pine honey, dates, blueberries, strawberries, currants, açai powder.

1250 TL

Homemade Granola

Almonds, walnuts, yogurt, strawberries, currants, blueberries, strained pine honey.

1420 TL

