

## STARTERS

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| Guacamole<br><i>Chili, Çengelköy cucumber, coriander, papadam</i>  | 892 TL  |
| Shrimp Tempura<br><i>Lime, spicy aioli</i>   | 986 TL  |
| Chicken Tempura<br><i>Blackpepper aioli, toasted sesame, chives, lime</i>                                | 924 TL  |
| Kokoreç<br><i>Fried kokoreç balls, seasonal pickles, chipotle aioli, chives</i>                          | 826 TL  |
| Padrón Peppers<br><i>Mustard seeds, coriander seeds</i>  | 946 TL  |
| Crispy Calamari<br><i>Lime, almond dukkah, jalapeño mayo</i>   | 1042 TL |
| Artichoke Dip<br><i>Baby carrots, silor cucumber, romaine lettuce, papadam</i>                           | 844 TL  |
| Beef Carpaccio<br><i>Tenderloin, arugula, balsamic, Parmesan, mustard vinaigrette, Memecik olive oil</i> | 1652 TL |
| Fried Zucchini<br><i>Strained yogurt with mint</i>   | 882 TL  |

## SALADS

|   |         |
|---|---------|
| Quinoa Beluga Salad<br><i>Beluga quinoa tabbouleh, romaine lettuce, basil, mint, strawberries, yuzu-mezcal-passion dressing</i>             | 1684 TL |
| Greek Salad<br><i>Tomato, Çengelköy cucumber, village peppers, red onion, caper berries, fresh thyme, Ezine goat cheese, Milas olives</i>   | 1358 TL |
| Baby Artichoke & Shrimp Salad<br><i>Artichoke hearts, Yedikule lettuce, red sorrel, basil, endive, avocado, blueberries, lemon dressing</i> | 1762 TL |
| Grilled Caesar Salad<br><i>Grilled romaine lettuce, Caesar dressing, Parmesan, caper berries, croutons</i>                                  | 1466 TL |

## BURGERS & SANDVICHES

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|---|---------|
| DAZE Burger<br><i>Pickled onion, Silano buffalo cheese, black pepper mayo, beef bacon</i>     | 1698 TL |
| Smash Burger<br><i>Onion, cheddar, black pepper mayo, pickles</i>                             | 1424 TL |
| Chimichurri Hot Dog<br><i>Sausage, mustard, caramelized onion, whiskey BBQ sauce, brioche</i> | 1498 TL |

# DAZE Lunch Menu

## PASTAS

|  |         |
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| Casarecce Asparagus & Zucchini<br><i>Asparagus, Cretan zucchini, dill, lime zest, garlic, Parmesan, fig leaf oil</i> | 1512 TL |
| Spaghetti Bolognese<br><i>San Marzano tomato, Parmesan, basil</i>  | 1824 TL |
| Penne alla Burrata<br><i>San Marzano tomato, basil, Parmesan</i>   | 1768 TL |
| Manti<br><i>Strained yogurt, burnt butter, tomato sauce</i>  | 1436 TL |
| Seafood Linguine<br><i>Shrimp, calamari, vongole, octopus, San Marzano tomato, olives, parsley, chili oil</i>        | 2104 TL |

## MAIN COURSES

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|---|---------|
| Veal Schnitzel<br><i>Tenderloin, baby potato and green apple salad, mustard, burnt butter</i>                   | 2120 TL |
| Sea Bass Moules Marinière Style<br><i>Clams, carrot, zucchini, cream, lime, caper berries, asparagus</i>        | 2104 TL |
| Grilled Köfte<br><i>Strained yogurt with mint, acuka, grilled peppers</i>                                       | 1964 TL |
| Organic Chicken Thigh<br><i>Orzo with burnt butter, almond dukkah, chicken jus</i>                              | 1892 TL |
| Tagliata di Manzo<br><i>Grilled beef tenderloin, arugula, Parmesan, balsamic</i>                                | 2042 TL |
| Çökertme Kebab<br><i>Beef tenderloin, crispy matchstick fries, strained yogurt, garlic butter, tomato sauce</i> | 2086 TL |

## WOOD FIRE OVEN

|  |         |
|--|---------|
| Lahmacun   | 1146 TL |
| Pide with Beef & Cheese<br><i>Beef tenderloin, village peppers, tomato, kashar cheese</i>                        | 1512 TL |
| Pide with Herbs & Cheese 1384 TRY<br><i>Herbed Van cheese, Ayvalık sepet cheese, chard, parsley, green onion</i> | 1512 TL |

## PIZZA

|   |         |
|---|---------|
| Margherita<br><i>San Marzano tomato, fior di latte mozzarella, basil, Parmesan</i>                    | 1504 TL |
| Pepperoni<br><i>San Marzano tomato, fior di latte mozzarella, pepperoni, basil, Parmesan</i>          | 1896 TL |
| Funghi<br><i>San Marzano tomato, chestnut mushrooms, oyster mushrooms, truffle, thyme, Parmesan</i>   | 1662 TL |
| Robespierre<br><i>San Marzano tomato, fior di latte mozzarella, beef carpaccio, arugula, Parmesan</i> | 2054 TL |

## DESSERTS

|   |         |
|---|---------|
| Peach Parfait<br><i>Nectarine jam, crispy crêpe</i>               | 1024 TL |
| Chocolate Mousse<br><i>Hazelnut praline, berry sauce</i>          | 1216 TL |
| Crème Brûlée  | 1082 TL |
| Tiramisu<br><i>Savoiardi, mascarpone, coffee liqueur</i>          | 1184 TL |
| Açaı Bowl<br><i>Blueberry, blackcurrant, coconut sorbet, açaı</i> | 1364 TL |
| Ice Cream   | 452 TL  |



Menu is served from 12:00 to 18:00

Our prices are in Turkish Lira (TRY) and VAT of 10% is included.

At our establishment, the "Percentage-Based Wage System" regulated under Article 51 of the Turkish Labor Law No. 4857 is applied. Within this framework, an additional 12% ("twelve percent") is added to the bill and distributed among employees.