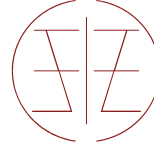


# DAZE

## Lunch Menu



### STARTERS

<b>Guacamole</b> <i>Chili, cucumber, coriander, papadum, red onion, tomato, olive oil</i>	982 TL
<b>Shrimp Tempura</b> <i>Lime, spicy aioli</i>	1084 TL
<b>Chicken Tempura</b> <i>Blackpepper aioli, toasted sesame, chives, lime</i>	1020 TL
<b>Kokoreç</b> <i>Fried kokoreç balls, seasonal pickles, chipotle aioli, chives</i>	908 TL
<b>Padrón Peppers</b> <i>Mustard seeds, coriander seeds</i>	1038 TL
<b>Crispy Calamari</b> <i>Lime, almond dukkah, jalapeño mayo</i>	1146 TL
<b>Artichoke Dip</b> <i>Baby carrots, silor cucumber, romaine lettuce, papadum, celery</i>	920 TL
<b>Fried Zucchini</b> <i>Strained yogurt with mint</i>	964 TL
<b>Beef Carpaccio</b> <i>Tenderloin, arugula, balsamic, Parmesan, mustard vinaigrette, Memecik olive oil</i>	1818 TL
<b>Truffle Parmesan French Fries</b>	1218 TL

### SALADS

<b>Quinoa Beluga Salad</b> <i>Beluga quinoa tabbouleh, romaine lettuce, basil, mint, strawberries, yuzu mezcacal passion dressing, avocado, parsley, red sorrel</i>	1852 TL
<b>Greek Salad</b> <i>Tomato, Çengelköy cucumber, village peppers, red onion, caper berries, fresh thyme, Ezine goat cheese, Milas olives</i>	1492 TL
<b>Baby Artichoke &amp; Shrimp Salad</b> <i>Artichoke hearts, Yedikule, red sorrel, basil, avocado, blueberries, yuzu passion sauce, nectarine</i>	1938 TL
<b>Grilled Caesar Salad</b> <i>Grilled romaine lettuce, Caesar dressing, Parmesan, caper berries, croutons</i>	1512 TL
	+Tenderloin +680
	+Chicken +490
	+Somon Gravlax +690
	+Prawn +740

### BURGERS & SANDWICHES

<b>DAZE Burger</b> <i>Pickled onion, Silano buffalo cheese, black pepper mayo, beef bacon</i>	1868 TL
<b>Smash Burger</b> <i>Onion, cheddar, black pepper mayo, pickles</i>	1566 TL
<b>Chimichurri Hot Dog</b> <i>Sausage, mustard, caramelized onion, whiskey BBQ sauce</i>	1648 TL

### PASTAS

<b>Casarecce Asparagus Zucchini</b> <i>Asparagus, Cretan zucchini, dill, lime zest, garlic, Parmesan, fig leaf oil</i>	1664 TL
<b>Spaghetti Bolognese</b> <i>San Marzano tomato, Parmesan, basil</i>	2006 TL
<b>Penne Alla Burrata</b> <i>San Marzano tomato, pesto, Parmesan</i>	1944 TL
<b>Seafood Linguine</b> <i>Shrimp, calamari, vongole, octopus, bottarga, San Marzano tomato, parsley, chili oil</i>	2314 TL
<b>Manti</b> <i>Strained yogurt, burnt butter, tomato sauce</i>	1578 TL

### MAIN COURSES

<b>Veal Schnitzel</b> <i>Clams, carrot, zucchini, cream, lime, caper berries</i>	2334 TL
<b>Sea Bass Moules Marinière Style</b> <i>Clams, carrot, zucchini, cream, lime, caper berries</i>	2314 TL
<b>Grilled Köfte</b> <i>Strained yogurt with mint, pesto rosso, grilled peppers</i>	2160 TL
<b>Organic Baby Chicken</b> <i>Orzo with burnt butter, almond dukkah, chicken jus</i>	2080 TL
<b>Tagliata di Manzo</b> <i>Grilled beef tenderloin, arugula, Parmesan, balsamic</i>	2246 TL
<b>Çökertme Kebab</b> <i>Beef tenderloin, crispy matchstick fries, strained yogurt, garlic butter, tomato sauce</i>	2294 TL

### WOOD FIRE OVEN

<b>Lahmacun</b>	1290 TL
<b>Pide with Beef &amp; Cheese</b> <i>Beef tenderloin, village peppers, tomato, kashar cheese</i>	1522 TL
<b>Pide with Herbs &amp; Cheese</b> <i>Herbed Van cheese, Ayvalık sepet cheese, chard, parsley, green onion</i>	1660 TL

### PIZZA

<b>Margherita</b> <i>San Marzano tomato, fior di latte mozzarella, basil, Parmesan</i>	1650 TL
<b>Pepperoni</b> <i>San Marzano tomato, fior di latte mozzarella, pepperoni, basil, Parmesan</i>	2080 TL
<b>Funghi</b> <i>San Marzano tomato, chestnut mushrooms, oyster mushrooms, truffle, puree, Parmesan</i>	1820 TL
<b>Robespierre</b> <i>San Marzano tomato, fior di latte mozzarella, beef carpaccio, arugula, Parmesan</i>	2250 TL

### DESSERTS

<b>Choco Taco</b> <i>Vanilla Ice Cream, chocolate sauce, hazelnuts</i>	980 TL
<b>White Chocolate Mousse</b> <i>Mango, passion salsa</i>	1028 TL
<b>Lemon Tart</b> <i>Lemon curd, Swedish mereng, crumble</i>	1048 TL
<b>Açai Bowl</b> <i>Blueberry, blackcurrant, coconut sorbet, açai</i>	1206 TL
<b>Walnut Puff Pastry</b> <i>Cream, yuzu cream, walnuts</i>	1084 TL

### ICE CREAMS

<i>Chocolate, Vanilla, Espresso, Pistachio, Strawberry, Caramelita, Coconut (1 Top)</i>	460 TL
---	--------

### SORBETS

<i>Lemon &amp; Lime, Passion Fruit &amp; Mango, Raspberry &amp; Strawberry (1 Top)</i>	460 TL
--	--------