

BREAKFAST MENU

TURKISH BREAKFAST

2698 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

Bakery Basket

Simit, dill poğaçı, sourdough bread, villager bread

EGGS

Çilbir

1078 TL

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

Menemen

1058 TL

Tomatoes, bell pepper

Open White Omlet

1358 TL

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

Avocado Toast with Poached Eggs

1214 TL

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

Your choice of;

Somon gravlax

+ 482 TL

Dana bacon

+ 422 TL

EXTRAS

Toast

1258 TL

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

Pide With Herbs

1522 TL

Van herb cheese, Ayvalik basket cheese, Swiss chard, parsley, green onions

Pide with Artichokes

1338 TL

Mashed eggplant, cheese cream, artichoke hearts, zucchini, cherry tomatoes, mastic-infused olive oil

Pancakes

1152 TL

Hazelnut chocolate, fresh seasonal fruits, maple syrup

Açaı Coconut Bowl

1498 TL

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

Homemade Granola

1348 TL

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

