

# ENTICING FOOD | LUSCIOUS MOOD

We travel all around the Bodrum Peninsula and the Gulf of Gökova to source our daily produce. We particularly choose small and artisanal producers to purchase fresh and genuine produce. Our friendly approach and close relations with the producers enable us to receive produce of top notch quality.

Consequently, we update our menu seasonal. Hence, we kindly ask you to understand if a dish you liked at your previous visit is unavailable. We will always offer you an alternative just as delicious as the one you still can not forget from your previous visit. In addition, “Geographically Indicated” (GI) products are also used in my menus to support sustainability.

We pay upmost attention to stay as close as possible to our home terroir while sourcing our produce. Our menu is designed with three regional zones.

Executive Chef

*Gökhan Sunmaz*

SNACKS

<b>Fried Baby Calamari</b> <i>Green lime, homemade tartar sauce</i>	<b>1368 TL</b>
<b>Jumbo Shrimp Cocktail</b> <i>Crispy Yedikule lettuce, homemade cocktail sauce</i>	<b>1388 TL</b>
<b>Organic Tomato Bruschetta</b> <i>Sourdough country bread, fresh basil cream</i>	<b>786 TL</b>
<b>Karaburun Mussel Lollipops</b> <i>Green lime, light garlic mayo</i>	<b>888 TL</b>

HEALTHY BOWLS

<b>Milas Village Salad</b> <i>Bodrum cottage cheese, pink tomatoes, Bodrum olives, red onion, sumac dressing</i>	<b>1318 TL</b>
<b>‘Datça’ Almond Green Salad</b> <i>Bodrum herb, asparagus, almond, edamame, orange dressing</i>	<b>1396 TL</b>
<b>Free-Range Chicken Avocado Salad</b> <i>Baby lettuce, avocado, purple onion pickle, light mayo dressing</i>	<b>1488 TL</b>
<b>Goat Cheese Purslane Salad</b> <i>‘Datça’ almond goat cheese, mountain strawberries, truffle, honey vinaigrette</i>	<b>1464 TL</b>
<b>Mini Mastic Artichoke Shirmp Salad</b> <i>Aragula herb, spring herb spicy pepper dressing, lime</i>	<b>1612 TL</b>
<b>‘Afyon’ Veal Carpaccio</b> <i>Rucola, parmesan cheese, summer tomatoes, balsamic mayo</i>	<b>1584 TL</b>
<b>Homemade Smoked Salmon Carpaccio</b> <i>Ezine cheese cream, capers, aragula, purple onion pickles, sourdough bread</i>	<b>1586 TL</b>
<b>Chef of Choice Summer Vegetables with Olive Oil</b>	<b>982 TL</b>

PASTA

<b>Penne Norma</b> <i>Homemade summer tomato, farm eggplant, pine nuts, fresh basil</i>	<b>1512 TL</b>
<b>Homemade Wild Mountain Mushroom Tagliatelle</b> <i>Creamy bon marrow sauce, asparagus, fresh Bodrum herb</i>	<b>1546 TL</b>
<b>Rigatoni Ragu</b> <i>Homemade veal ragu sauce, parmesan cheese, basil, extra virgin olive oil</i>	<b>1688 TL</b>
<b>Homemade Lingunie With ‘Bodrum’ Seafood</b> <i>‘Bargilya’ shrimps, mussels, calamari, hot dried pepper, tomato</i>	<b>2114 TL</b>
<b>Homemade Oven Roasted ‘Manti’</b> <i>Clotted yogurt, fresh mint pesto, burnet butter sauce</i>	<b>1698 TL</b>

MAIN COURSE

<b>Çökertme Kebabı</b> <i>Beef strip, organic tomato sauce, ‘Torba’ clotted yogurt, homemade ‘Değirmen’ butter</i>	<b>1988 TL</b>
<b>Grilled Afyon Beef Tenderloin</b> <i>Black garlic fermented smoked eggplant cream, asparagus, baby vegetables</i>	<b>2186 TL</b>
<b>Charcoal Grilled Sea Seabass</b> <i>Roasted spring vegetables, sea bean, caramelized lemon</i>	<b>1866 TL</b>
<b>Salmon Fillet Ala Plancha</b> <i>Roasted Bodrum herb, sweet mashed potatoes, cream gremolata sauce</i>	<b>1988 TL</b>

SHARING MAIN COURSE

<b>Grilled Mini Whole Organic Chicken (2-3 Person)</b> <i>Spicy crunchy potatoes, charcoal sweetcorn with parmesan cheese, green pepper aioli, BBQ sauce</i>	<b>4864 TL</b>
<b>Grilled Whole Seabass Fish (1,8 kg / 3 Person)</b> <i>Baby rucola salad, purple onion pickles, jacket baby potato, caramelized lemon</i>	<b>6468 TL</b>

SWEETS & FRUITS

<b>‘Datça’ Almond Peach Pavlova</b> <i>Caramelized peach, sourcherry strawberry compost, pistachio cream</i>	<b>996 TL</b>
<b>Mascarpone Tiramisu</b> <i>Homemade coffee cream, bitter chocolate crumble</i>	<b>996 TL</b>
<b>DAZE Profiterole</b> <i>Vanilla ice cream filling, warm chocolate sauce, salted caramel, roasted almond</i>	<b>996 TL</b>
<b>Summer Fruits Bowl</b> <i>Premium sliced fruits, homemade Bodrum fruit’s sorbet, mint</i>	<b>1118 TL</b>

MÖVENPICK ICE CREAM & SORBET

<b>Classic</b> <i>Madagascar vanilla, Belgium bitter chocolate, ‘Milas’ mountain strawberries, espresso (1 Scoop)</i>	<b>418 TL</b>
<b>More Than Ever Nuts</b> <i>Gaziantep (Ol) pistachio, maple &amp; roasted walnut (1 Scoop)</i>	<b>418 TL</b>
<b>Mango &amp; Passionfruit Sorbet (1 Scoop)</b>	<b>418 TL</b>
<b>Raspberries &amp; Strawberries Sorbet (1 Scoop)</b>	<b>418 TL</b>
<b>Lime &amp; Lemon Sorbet (1 Scoop)</b>	<b>418 TL</b>

