



TURKISH BREAKFAST

Tulum cheese, white cheese, Gruyere cheese from Kars, Aegean olives, butter, spicy tomato & pepper paste with walnut, clotted cream, honeycomb

Home-made marmalades; Bodrum tangerine, Aydın quince, Gümüşlük strawberry, cherry and double roasted tahini, mulberry molasses

From Garden; tomato, cucumber, parsley, mint, arugula

Çakallı Menemen; tomato, pepper, kashar cheese

Baker's Basket; sesame bagel, pastry with cottage cheese, sourdough Siyez bread, Gözleme with Aegean herbs and cheese

354

CONTINENTAL BREAKFAST

Baker's Basket; Croissant, apricot danish, pain au chocolat, sourdough & toast bread

Bodrum citrus marmelades, Pine honey from Marmaris, Milas farmers market butter
Whole and sliced fruits

Boiled egg, olive oil, Aegean herbs

328

ORGANIC EGGS

Boiled Free Range Chicken Egg

Sunny Side Up with Butter

Scrambled Egg

Eggs with Sucuk from Afyon

Çakallı Menemen

Omelette of Your Choice

Kashkaval Cheese / Mushroom / Red Pepper / Onion / Tomato / Sucuk

YOUR CHOICE FROM MENU

Eggs Benedict

Poached egg, hollandaise sauce, chives, beef bacon, or smoked salmon

308

Avocado Toast

Toasted Kavlica wheat bread, smoked salmon, boiled egg, sun-dried tomatoes

296

White Omelette with Aegean Herbs and Asparagus

Spicy Labneh cheese, tomato, & green olive tapenade

246

Pancake

Whole wheat pancake, forrest berries, maple syrup

312

HEALTHY BOWLS

Peanut & Banana Bowl

Lactose free yoghurt, ranola, double roasted walnut, pumpkin seed, cinnamon

252

Chia & Strawberry Bowl

Chia Pudding, strawberry, blueberry, coconut, pumpkin seed, cinnamon

242 TL

Only free range chicken is used in our dishes.

* 10% service charge will be added to your bill.

** VAT is included in our prices and our currency is TL.

*** Please refer to service team for dietary requirements.