

# BREAKFAST MENU

## TURKISH BREAKFAST

1950 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.*

