

STARTERS

Guacamole <i>Chili, cucumber, coriander, papadum, red onion, tomato, olive oil</i>	1120 TL
Shrimp Tempura <i>Lime, spicy aioli</i>	1240 TL
Chicken Tempura <i>Blackpepper aioli, toasted sesame, chives, lime</i>	1020 TL
Padrón Peppers <i>Mustardseeds,coriander seeds</i>	1030 TL
Artichoke Dip <i>Baby carrots, Çengelköy cucumber, romaine lettuce, papadum, celery</i>	920 TL
Beef Carpaccio <i>Tenderloin, arugula, balsamic, parmesan, mustard vinaigrette, Memecik olive oil</i>	1980 TL
Ayran Asi <i>Chickpeas, wheat, mint, parsley, olive oil, chili oil</i>	1350 TL
Olive Oil Dish of the Day	1420 TL
Truffle Parmesan French Fries	1260 TL

SALADS

Quinoa Beluga Salad <i>Beluga quinoa tabbouleh, romaine lettuce, basil, mint, strawberries, yuzu mezcál passion dressing, avocado, parsley, red sorrel</i>	1940 TL
Greek Salad <i>Tomato, Çengelköy cucumber, garden peppers, red onion, caper berries, fresh thyme, Ezine cheese, Milas olives</i>	1510 TL
Baby Artichoke & Shrimp Salad <i>Artichoke hearts, Yedikule, red sorrel, basil, avocado, blueberries, yuzu passion sauce, nectarine</i>	1930 TL
Poke Bowl <i>Edamame, wakame, mango, pickled cucumber, avocado, Japanese rice</i>	1860 TL
Grilled Caesar Salad <i>Grilled romaine lettuce, Caesar dressing, parmesan, caper berries, croutons</i>	1520 TL
<i>+Tenderloin</i>	<i>+680</i>
<i>+Chicken</i>	<i>+490</i>
<i>+Somon Gravlax</i>	<i>+690</i>
<i>+Prawn</i>	<i>+740</i>

BURGERS & SANDWICHES

Smash Burger <i>Onion, cheddar, black pepper mayo, pickles</i>	1620 TL
Bronx Burger <i>Slow-braised pulled beef short rib, chestnut mushrooms, lettuce, jalapeños, cheddar cheese & mustard sauce</i>	1560 TL
Chimichurri Hot Dog <i>Sausage, mustard, caramelized onion, whiskey BBQ sauce</i>	1680 TL
Fish Sandwich <i>Sea bass, arugula, onion, tartar sauce</i>	1530 TL
Spaghetti Bolognese <i>San Marzano tomato, parmesan, basil</i>	2040 TL
Penne Alla Burrata <i>San Marzano tomato, pesto, parmesan</i>	1960 TL
Seafood Linguine <i>Shrimp, calamari, vongole, octopus, bottarga, San Marzano tomato, parsley, chili oil</i>	2380 TL
Manti <i>Strained yogurt, burnt butter, tomato sauce</i>	1690 TL

MAIN COURSES

Sea Bass Moules Marinière Style <i>Clams, carrot, zucchini, cream, lime, caper berries</i>	2460 TL
Veal Schnitzel <i>Clams, carrot, zucchini, cream, lime, caper berries</i>	2410 TL
Organic Baby Chicken <i>Orzo with burnt butter, almond dukkah, chicken jus</i>	2080 TL
Çökertme Kebab <i>Beef tenderloin, crispy matchstick fries, strained yogurt, garlic butter, tomato sauce</i>	2320 TL
Ribeye Steak <i>Béarnaise sauce</i>	2410 TL

WOOD FIRE OVEN

Lahmacun	1380 TL
Pide with Beef & Cheese <i>Beef tenderloin, village peppers, tomato, kashar cheese</i>	1660 TL
Pizza	
Margherita <i>San Marzano tomato, fior di latte mozzarella, basil, parmesan</i>	1650 TL
Pepperoni <i>San Marzano tomato, fior di latte mozzarella, pepperoni, basil, parmesan</i>	2080 TL
Funghi <i>San Marzano tomato, chestnut mushrooms, oyster mushrooms, truffle, puree, parmesan</i>	1820 TL
Robespierre <i>San Marzano tomato, fior di latte mozzarella, beef carpaccio, arugula, parmesan</i>	2250 TL
Slow cooked Rib <i>Pickled onions, chili peppers, garlic, fresh arugula & sour cream</i>	2140 TL

DESSERTS

Choco Taco <i>Vanilla ice cream, chocolate sauce, hazelnuts</i>	1040 TL
White Chocolate Mousse <i>Mango, passion salsa</i>	1060 TL
Malva Puding Cake <i>Hazelnut brittle, honey almond ice cream, crepe crisps</i>	1120 TL
Açaí Bowl <i>Blueberry, blackcurrant, coconut sorbet, açaí</i>	1250 TL

ICE CREAMS

<i>Chocolate, vanilla, espresso, pistachio, strawberry, caramelita, coconut (1 Scoop)</i>	460 TL
SORBETS <i>Lemon & lime, passion fruit & mango, raspberry & strawberry (1 Scoop)</i>	460 TL

DAZE
Lunch Menu