

COLD ENTREES

BEETROOT ARTICHOKE SALAD V, N, D | TRY 430,00

Roasted beetroot, served with the heart of artichoke marinated with lemon oil mustard seeds and fresh tarragon, fresh green mix leaves, crumbled feta cheese, cashew, raisin, orange honey vinaigrette

GOAT CHEESE SALAD G, V, D, N | TRY 450,00

Goat cheese on crispy vermicelli dough, caramelized walnut, baby arugula, caramelized pears, figs jam, julienne beetroot cucumber and carrots, balsamic honey dressing, reduction balsamic on top, microgreen

ORZO PRAWN SALAD G, N, S | TRY 870,00

Orzo, marinated prawns with lemon oil and herbs, kale, mixed leaves, blueberries, cherry tomatoes, sesame paste vinaigrette

BEEF CARPACCIO D, N | TRY 1.150,00

Marinated beef tenderloin with herbs, topped with baby arugula, pistachios, parmesan cheese, chives and microgreens, with truffle-infused lemon oil dressing

SALMON TARTAR | TRY 1.150,00

Fresh salmon, chives, dill, ginger, fresh lemon juice, olive oil, avocado salsa, baby arugula

GUACAMOLE IN CONES G, V, D | TRY 430,00

Crispy tortilla cones, avocado guacamole, purple microgreens

BURRATA SALAD G, V, D | TRY 820,00

Italian burrata cheese, colored tomatoes, baby arugula, sun dried tomato, gold flakes on top, basil oil, balsamic dressing, dried thyme and parmesan grissini

EXOTIC SEA BASS CEVICHE | TRY 890,00

White fish cubes, ginger, chives, dill, red and green chili, lemon zest, pineapple, mango, kiwi, pomegranate, shallots, served with citrus dressing, physalis, kumquat, microgreen on top

BLUEFIN TUNA TERIYAKI G | TRY 1.170,00

Bluefin tuna mixed with mango, chives, ginger and mayo teriyaki sauce on a crispy sesame cracker

TRUFFLED CHICKPEAS MOUSSE V, G, VG, D | TRY 460,00

Truffled hummus with herbs and truffle oil, served with homemade crackers and togarashi powder

HOT ENTREES

ARANCINI MUSHROOMS TRUFFLE G, V, D | TRY 460,00

Mushrooms risotto balls, mozzarella cheese, emmental cheese, intense tomato sauce, truffle oil

EGGPLANT INVOLTINI V, N | TRY 590,00

Eggplant rolls filled with veggies, feta cheese mix , pomodoro sauce, dried cherry tomatoes, cashew nuts

GRILLED OCTOPUS G | TRY 1.900,00

Marinated grilled octopus served with lemon glazed fresh herbs, sumac powder and citrus, microgreens on top, baby arugula and caramelized lemon

SHRIMP KUNAFI G, S | TRY 610,00

Shrimp wrapped with crispy vermicelli, served with soy chili sauce

PULLED BEEF ASADO TACOS G, D | TRY 1000,00

Slow-cooked Angus beef brisket, tortilla bread, cheddar cheese, mayo hickory BBQ, guacamole salsa, topped with crispy vegetables

SHRIMP MACARONI G, D, S | TRY 870,00

Shrimp, Macaroni pasta perfumed with truffle oil, cream cheese, fresh cream, parmesan cheese

MAIN COURSE

BEEF TOMAHAWK G, D | TRY 6.900,00

Grilled beef tomahawk ribs with a side dish of roasted baby potatoes or French fries, sautéed vegetables and roasted mushrooms, served with mushroom or pepper sauce

RIB EYE STEAK G, D | TRY 2.000,00

Grilled rib eye steak, served with artichoke greens salad mustard vinaigrette dressing, choice between French fries or mashed potatoes, mushrooms or green peppercorn sauce.

BEEF TENDERLOIN PEPPER/MUSHROOM G, D | TRY 1.790,00

Grilled beef tenderloin with truffled gratinated potatoes, a bouquet of sautéed vegetables and glazed onions, served with mushroom or pepper sauce

MINI BEEF BURGER G, D | TRY 690,00

Beef patty served in a brioche bun, topped with homemade purple pickles, caramelized onions, sweet gherkins and chipotle sauce

CHICKEN ROULADE G, D | TRY 690,00

Sous-vide chicken rolls stuffed with brown butter, sundried tomatoes, spinach, mushrooms duxelles, served with Isabella potato, vegetables and Rose sauce

LINGUINI GRILLED GAMBAS G, D, S | TRY 1.250,00

Jumbo gambas, linguini pasta with soy oyster and julienne escabeche vegetables (zucchini, carrots, eggplant, green beans, colored capsicum), served with ginger chili sauce

SEARED SALMON G | TRY 1.300,00

Seared salmon, served with spinach, potato fondue with herbs and vierge sauce

PACCHERI PASTA G, D | TRY 500,00

Roasted eggplants, intense pomodoro sauce, eggplant chips, sundried tomato

RISOTTO ASPARAGUS G, D | TRY 800,00

Risotto asparagus perfumed with lemon zest and truffle oil, fresh greens beans and shaved asparagus and parmesan

RISOTTO STROGANOFF G, D | TRY 980,00

Marinated sliced beef tenderloin served with risotto mixed with exotic mushrooms, sauce stroganoof , allumette chips

SIDES

FRENCH FRIES G, V | TRY 250,00

TRUFFLED FRIES G, D, V | TRY 490,00

MASHED POTATO V, D, G | TRY 270,00

STEAMED VEGETABLES VG, V | TRY 470,00

ROASTED MUSHROOMS VG, V | TRY 250,00

EDAMAME VG, V | TRY 390,00

DESSERTS

ALMOND VANILLA CAKE GF | TRY 460,00

CHOCOLATE FERRERO D, N, V | TRY 460,00

ICE CREAM SCOOP D | TRY 190,00

Vanilla, Pistachio N

SORBET SCOOP VG | TRY 180,00

Dark Chocolate, Lemon, Mango, Strawberry

CRÈME BRÛLÉE À L'ORANGE D, V | TRY 460,00

Chef's Signature

HONEYCOMB PARFAIT D, G | TRY 470,00

TIRAMISU CLASSIC D, G | TRY 550,00

All prices are VAT included. %10 service charge is not included.

(G) CONTAINS GLUTEN | (V) VEGETARIAN | (D) CONTAINS DAIRY | (S) CONTAINS SHELLFISH | (N) CONTAINS NUTS | (VG) VEGAN *RAW OR UNDERCOOKED MEAT | (GF) Gluten Free | (DF) Dairy Free | (SF) Sugar Free (CA) Contains Alcoholuts