

Acelemiz yok.



Gıda alerjiniz varsa lütfen ekibimize bildiriniz.

GÜZİDE

RESTORAN



Masada buluşuruz.

To the table

Speak freely.

- * *Soup of the Day*
Whatever simmered today.
- * *Mezes of the Day*
What the kitchen loved that day.
- * *Cheese Selection*
Seasonal and local cheeses.
- * *Fried Calamari*
Semolina, tartar sauce, arugula, lemon.
- * *Shrimp in Clay Pot*
Garlic, smoked pepper, warm bread.
- * *Pan-Fried Liver*
Butter, sumac onion salad.

From the fire

Comes from the hearth.

- * *Garden Layers*
Eggplant, zucchini, tomato, carrot, okra; Hollandaise sauce.
- * *Grilled Sea Bass Fillet*
Arugula, red onion, charred lemon.

* *Grilled Meatballs*

Charred eggplant, buttery tomatoes, crispy potatoes.

Green in between

A touch of green goes well sometimes.

- * *Mediterranean Salad*
Greens, lettuce, cherry tomatoes, corn, carrots.
- * *Cherry & Almond Arugula*
Arugula, cherries, almonds, tulum cheese.

Then

A sweet ending.

- * *Sütlaç Brûlée*
Milk, rice, cream, butter, thin caramel crust.
- * *Quince in Cherries*
Quince cooked in cherry juice, clotted cream, cherries, pistachios.