

Cold Entrees

BEETROOT ARTICHOKE SALAD | TRY 350,00

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 | TRY 390,00

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

HOUSE SALAD | TRY 370,00

Mixed salad leaves, baby arugula, baby spinach, colored tomatoes, cucumber julienne, fresh mushrooms, pumpkin and sunflower seeds, avocado roses and raspberry vinaigrette dressing

FREEKEA SALAD | TRY 350,00

Green freekeh, arugula, frisée salad, cucumber, tomato on the vine, carrots, chickpeas, pomegranate, white mulberries, caramelized walnut, xéréz vinaigrette dressing

BEEF CARPACCIO | TRY 700,00

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

SALMON TARTAR | TRY 650,00

Fresh salmon, chives, dill, ginger, baie rose, fresh lemon juice, olive oil, avocado salsa, microgreen, red currant

GUACAMOLE IN CONES | TRY 320,00

Crispy tortilla cones, avocado guacamole, purple microgreens

FRESH CRAB SALAD | TRY 1.200,00

King crab meat, avocado, mango, lemon juice, olive oil, chives, raspberry, microgreen, goji berries, orange pulp

BURRATA SALAD | TRY 460,00

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

EXOTIC SEABASS CEVICHE | TRY 460,00

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

TZATZIKI CRISPY ROLLS | TRY 250,00

Crispy vermicelli rolls, labneh, cucumber, dill, chives, thyme, lemon, olive oil, togarashi, chervil

TRUFFLED CHIKPEAS MOUSSE | TRY 290,00

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

TUNA UZU-ZUKURI | TRY 650,00

Seared-crusted fresh tuna with crushed black pepper and sesame, uzu-zukuri asian sauce, watermelon radish, leeks, red and green hot capsicum and ginger pickles

BEEF TATAKI | TRY 620,00

Marinated seared beef tenderloin, maple soy ponzu sauce, scallion fresh, radish, coriander leaves, white and black sesame, microgreen on top

Hot Entrees

ARANCINI MUSHROOMS TRUFFLE | TRY 380,00

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

BRIE IN FILO | TRY 590,00

Brie cheese in crispy filo, served with honey, fresh raspberry and balsamic caviar, with caramelized walnut

GRILLED OCTOPUS | TRY 1.200,00

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

SHRIMP KUNAFI | TRY 510,00

Shrimp wrapped with crispy vermicelli, served with soy chili sauce

PULLED BEEF ASADOS TACOS | TRY 700,00

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

Main Course

BEEF TOMAHAWK | TRY 3.700,00

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

BEEF STRIPLOIN MUSHROOM/PEPPER | TRY 1.290,00

Beef striploin with a side of glazed potatoes with herbs, roasted mushrooms and beetroot, baby carrots and broccoli, served with mushroom or pepper sauce

BEEF TENDERLOIN PEPPER/MUSHROOM | TRY 1.150,00

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

MINI BEEF BURGER | TRY 560,00

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

CAJUN CHICKEN SKEWERS | TRY 560,00

Grilled chicken cubes marinated in cajun spices, pineapple, yellow and green zucchini, colored capsicum and onions, served with herbed roasted baby potatoes, baby carrots and cajun creamy sauce

CHICKEN ROULADE | TRY 560,00

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

BABY CHICKEN | TRY 790,00

Marinated grilled baby chicken in Jospier, roasted baby potatoes with herbs and grilled vegetables

LINGUINI GRILLED GAMBAS | TRY 1.100,00

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 | TRY 780,00

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

SEARED SEABASS | TRY 870,00

Seabass stuffed with perfumed rosemary, lemon confit and glazed tarragon fennel, served with couscous ratatouille and grenobloise sauce

SAFRAN RISOTTO | TRY 740,00

Risotto served with saffron juice and butter, topped with parmesan cheese, tarragon, seared gambas and microgreens

POMODORO PASTA | TRY 300,00

Roasted eggplants, intense pomodoro sauce, eggplant chips

Sides

FRENCH FRIES | TRY 180,00

TRUFFLED FRIES | TRY 240,00

MASHED POTATO | TRY 190,00

STEAMED VEGETABLES | TRY 200,00

ROASTED MUSHROOMS | TRY 200,00

SPINACH | TRY 200,00

Desserts

ALMOND VANILLA CAKE | TRY 360,00

CHOCOLATE GRANDEUR | TRY 360,00

ICE CREAM SCOOP | TRY 100,00

Vanilla, Pistachio

SORBE SCOOP | TRY 100,00

Chocolate, Lemon, Mango, Strawberry

CRÈME BRULE A L'ORANGE | TRY 350,00

Chef's Signature

CITRUS SERENADE | TRY 390,00

HONEY COMB PARFAIT | TRY 390,00

TIREMISU | TRY 390,00

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