

STREET FOOD FROM AROUND THE WORLD

GUACAMOLE & TOTOPOS (V) (E) (GF)

Avocado, Lime, Pinto Beans, Sweet Corn, Ezine Cheese, Boiled Egg, Coriander, Sesame

HUMMUS TRILOGY (N)

Classic, Spicy Huancaína, Honey Broad Beans, Oven Baked Crisps

STICKY FRIED CHICKEN (F) (N)

Chicken Bites, Chili Sauce, Nori, Crushed Cashew Nuts

PATATAS BRAVAS (V) (E) (DF)

Crispy Potato, Spicy Tomato Sauce, Garlic Mayo

TRUFFLE FRIES (V)

Truffled French Fries, Parmesan Cheese

CALAMARI (F) (DF) (E)

Lemon & Garlic Aioli

FISH TACOS (F) (E) (DF)

Seabass Chunks, Chipotle Mayo, Coleslaw

TANTUNI TACOS (DF)

Chopped Beef, Turkish Pickles, Pico De Gallo

KOKOREC TACOS (DF)

Lamb Kokoreç, Charred Tomatoes & Pepper, Cumin, Oregano

SEAFOOD ANTICUCHOS PLATTER (DF) (GF) (F) (SF)

Mixed Skewers of Seabass, Shrimps, Octopus

CROWD PLEASERS

BODRUM SALAD (V) (GF)

Organic Baby Leaves, Sun Dried Tomato, Kalamata Olives, Lor Cheese, Chili Candied, Walnuts, Tangerine Dressing

SUMMER SALAD (V) (GF)

Seasonal Tomatoes, Ricotta, Basil

CAESAR SALAD (E) (F)

Romaine Lettuce, Poached Egg, Bergama Tulum, Quinoa Coated Chicken Bites

With Grilled Jumbo Shrimps (S)

LEGUMES SALAD (VG) (GF)

Green Lentil, Quinoa, Sunflower & Pumpkin Seeds, Parsley, Pomegranate Dressing

MORENA CHEESE BURGER

Angus Rib Beef, Caramelized Onions, Mushrooms, Blue Cheese, French Fries

FALAFEL WRAP (VG)

Crushed Chick Peas, Turkish Pickles, Fresh Herbs, Tahini Tarator

PENNE CAPONATA (V)

Penne with Eggplant, Cherry Tomatoes, Basil & Kaymak

FROM THE GRILL

LOBSTER FEAST (S)

Whole Lobster, Zucchini & Carrot Spaghetti with Garlic & Herb Butter

CHARRED SEA BREAM (F)

Citrus Yoghurt, Herb Salad

WILD-CAUGHT SEABASS (F)

Mustard & Lemon Butter, Crushed Potato, Capers

SHISH TAWOOK*

7 Spiced Marinated Chicken, Pita, Sumac Onion, and Lemon & Garlic Aioli

CHICKEN LEG (GF)

Asparagus & Mushroom Risotto

BEEF FILLET (S)

Lomo Saltado Sauce, Potato Nest

BAKED CAULIFLOWER (V) (GF)

Roasted Cauliflower, Garlic, Mustard, Parmesan Cheese

GRILLED JUMBO SHRIMPS (S)

Lemon Vinaigrette

FROM OUR WOODEN OVEN

AVAILABLE DAILY FROM 12PM TO 6PM

WOOD OVEN PITA (VG)

Garlic Roasted Tomatoes, Marinated Olives, Hummus & Spicy Yoghurt

PIDE

MINCED BEEF PIDE (DF)

Minced Beef, Tomato, Parsley, Red Pepper

TRUFFLED CHEESE PIDE

Ezine, Tulum & Truffle

LAHMACUN

THE CLASSIC (DF)

Minced Beef & Lamb, Onion, Pepper, Tomato, Parsley, Isot Pepper

THE VEGAN (VG) (DF)

Tomato, Parsley, Onion, Green Pepper, Red Pepper

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING

PRICES ARE IN TURKISH LIRAS AND INCLUSIVE OF VAT AN ADDITIONAL %13 SERVICE CHARGE IS APPLICABLE

(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN FREE | (DF) DAIRY FREE | (N) CONTAINS NUTS | (P) PEANUTS | (E) CONTAINS EGG | (F) CONTAINS FISH | (S) CONTAINS SHELLFISH | *GLUTEN FREE OPTION AVAILABLE



SWEETS

CHURROS (E) (V)
Chocolate Dip

PAVLOVA (E) (GF)
Local Cherries, Cream, Homemade Meringue & Aegean Honey

CHOCOLATE INDULGE (E)
Berries, Chocolate Mousse, Ivory Cake

MARKET FRUIT PLATTER (DF) (GF) (V) (VG)
Seasonal Fruits Hand Selected By Our Chefs from Yalikavak Market

BY DESIGN ICE CREAM

ATHENA'S GIFT | Madagascar Vanilla Pod, Extra Virgin Olive Oil
DARK CHOCOLATE & ORANGE | Dark Chocolate, Candied Orange
WILD STRAWBERRY | Strawberries
ISTANBUL CARTEL | Honey, Kaymak, Simit

+18 BY DESIGN ICE CREAM

ESPRESSO MARTINI | Vodka, Coffee Liqueur, Espresso
RAKI & ROLL | Raki, Cantaloupe Melon
THE NEGRONI | Gin, Sweet Vermouth, Campari
OAXACA SIN | Mezcal, Chocolate, Hazelnut, Sherry
THE CUBAN CLUB | Aged Rum, Banana, Salted Caramel

SPECIALITY COFFEE

TURKISH COFFEE
ESPRESSO
DOUBLE ESPRESSO
AMERICANO
CAPPUCCINO
CAFÉ LATTE
FLAT WHITE
EDITION COLD BREW
TURKISH ICED LATTE

WELLNESS

FLOWERY BOOSTER
Homemade Flowery Infusion, Tonic Water

ENERGY SLAP
Orange, Ginger, Turmeric, Ginger Ale

MELEZ TEA

KOMBUCHA
REFRESH | Satsuma, Pineapple

BOOST | Hibiscus, Echinacea, Elderberries

ICED TEA
TAHITI | Hibiscus, Lemongrass

MYSTIC | Mango, Turmeric

CROWN
Bee Pollen Bulliet Bourbon, Aperol, Earl Grey
THIRD EYE
Mancino Rosso, Vermouth, Probiotic
Absolut ELYX Vodka, Butterfly Blue Pea Tea, Bodrum
Citrus Liqueur, Sparkling Wine
THROAT
Beeater Gin, Fig Leaves, Sparkling Wine
HEART
Deli Dane Olive Oil Beeater Gin, Wheatgrass,
Green Apple, Lime Sherbet

SOLAR PLEXUS
Beeater Gin, Turmeric, Ginger, Lemon, Tonic
SACRAL
Altos Plata Tequila, Grenadine, Lime, Spicy Tincture,
Mint
CHAOS
Nigella infused Havana 3 Rum, Pineapple Cordial,
Saline Solution
SUPERIOR BALANCE
Altos Plata Tequila, Montelobos Mezcal, Sumac
Pineapple, Ginger, Lime