

SUSHI

ROLL PLATTER - 4 PCS EACH (S)(E)(N)(DF)

KIROHANA ROLL | Shrimp Tempura, Avocado, Soy Paper, Truffle Mayo, Crispy Potato, Teriyaki
CRAZY CRUNCH ROLL | Cucumber, Mango, Breaded Seabass, Black Tiger Sauce, Bread Crumbs
SALMON TRUFFLE ROLL | Salmon, Mango, Avocado, Bread Crumbs, Spicy Surimi, Truffle Ponzu

SASHIMI PLATTER - 12 PCS (S)(F)(DF)(GF)

Chef's Selection of Fresh Raw Fish

NIGIRI PLATTER - 8 PCS (E)(S)(F)(N)

HOT PLATTER - 12 PCS

BLACK TIGER SHRIMP | Shrimp Tempura, Spicy Mayo (S)(E)(DF)(F)(N)

CORN KAKIAGE | Corn Tempura, Truffle Mayo, Shichimi (E)(N)

EDAMAME | Steamed Soy Bean, Sea Salt (VG)(N)

STREET FOOD FROM AROUND THE WORLD

GUACAMOLE & TOTOPOS (V)(GF)(N)

Avocado, Lime, Pinto Beans, Sweet Corn, Coriander, Sesame

MORENA POKE BOWL (V)(DF)(N)

Edamame, Seasoned Basmati Rice, Avocado, Coriander, Market Vegetables

Your Choice of:

Fresh Tuna, Cevichera Sauce (F)(E)

ZUCCHINI & CRAB TOSTADAS (N)(E)(S)

Fresh Crab, Avocado, Zucchini, Red Onion, Lime, Chili, Corn Tortilla

STICKY FRIED CHICKEN (E)(N)(F)

Chicken Bites, Chili Sauce, Nori, Spring Onion, Crushed Cashew Nuts

DYNAMITE SHRIMP (S)(E)(N)

Citrus, Spicy Mayonnaise, Chipotle, Spring Onion, Coriander

FISH TACOS (F)(E)(DF)

Chipotle Mayonnaise, Coleslaw, Avocado, Coriander

SHORT RIB TACOS (DF)

Braised Beef, Onion, Coriander, Salsa Verde

MUSHROOMS CROQUETTE (V)(E)

Mixed Local Mushrooms, Mozzarella, Thyme, Tomato Sauce, Spinach Emulsion

CROWD PLEASERS

MORENA CHEESE BURGER *(N)(E)

Beef Patty, Caramelized Onions, Mushrooms & Blue Cheese Chutney, Truffle Fries

PLANT BASED BURGER (V)

Beans & Mushroom Patty, Lettuce, Tomato, Onion, French Fries

SAGANAKI (V)(N)(E)

Pan Fried Cheese, Dry Fig, Apricot & Maple Syrup Chutney, Hazelnut

TUNA MELT SANDWICH (E)(F)

Toasted Brioche, Bell Peppers, Cheddar Cheese

CAESAR SALAD *(E)(F)(S)

Romaine Lettuce, Soft Cooked Egg, Parmesan.

Your Choice of:

Grilled Chicken Breast

Grilled Prawns

PRAWN SALAD ON BRIOCHE (S)(E)

Pineapple Chutney, Crispy Fennel

BURRATA *(V)(P)

Seasonal Tomatoes, Rocket Leaves, Toasted Focaccia, Basil Dressing

BODRUM SALAD (V)(GF)(N)

Organic Baby Leaves, Avocado, Sun Dried Tomato, Kalamata Olives, Lor Cheese,

Candied Walnuts, Tangerine Dressing

PRAWN SPAGHETTI *(S)(DF)(E)

Olive Oil, Garlic, Chili Flakes, Parsley

PENNE CAPONATA *(V)(E)

Eggplant, Cherry Tomatoes, Basil, Kaymak

FROM THE GRILL

SCALLOPS ON THE SHELL (S)(N)

Citrus Honey Chili Dressing

GRILLED PRAWNS (S)

Garlic & Parsley Butter

KASAP KOFTE (DF)

Pita Bread, Grilled Market Vegetables

CATCH OF THE DAY (F)(GF)

Whole Grilled Fish of the Day, Citrus Labneh, Herb Salad

CHICKEN LEG TERIYAKI (N)(E)

Chili Mayonnaise, Chives, Cabbage Mint Salad

LOCAL FARM BEEF TENDERLOIN 200GR (DF)(GF)

Chimichurri Sauce

RIB EYE 300GR (DF)(GF)

Chimichurri Sauce

MARINATED LAMB CUTLETS *(DF)

Pita Bread, Garlic Cream, Pomegranate Molasses

SIDES

STEAMED RICE (VG)(GF)

STIR FRIED VEGGIES | Mix Vegetables (N)(E)(S)

TRUFFLE FRIES | Truffle French Fries, Parmesan Cheese (V)

SWEET FRIES | Sweet Potato, Sour Cream, Sweet Chili (V)(E)

SPICY POTATO WEDGES | Roasted Pepper, Almond Emulsion (VG)

FROM OUR WOODEN OVEN

WOOD OVEN PITA (V)

Garlic Roasted Tomatoes, Marinated Olives, Hummus & Spicy Yoghurt

PIDE

MINCED BEEF PIDE (DF)

Minced Beef, Tomato, Parsley, Red Pepper

HERBS & CHEESE PIDE (V)

Dil Cheese, Kasar Cheese, Fresh Aegean Herbs

LAHMACUN (DF)

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

PIZZA

MARGHERITA (V)

Tomato Sauce, Mozzarella, Basil

FUNGHI & TRUFFLE (V)

Mozzarella, Local Mushrooms, Parmesan & Truffle

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, SESAME, SOY | (P) PEANUTS | (E) CONTAINS EGG | (F) CONTAINS FISH | (S) CONTAINS SHELLFISH | *GLUTEN FREE OPTION AVAILABLE



SWEETS

NEW YORK STYLE CHEESECAKE (E)(V)(N)
Berry Coulis, Pistachio

CHURROS (E)(V),
Chocolate Dip

CRÈME BRULEE (V)(E)(N)
Seasonal Berries

BAKLAVA (N)(V)
Turkish Puff Pastry, Pistachio, Traditional Turkish Ice Cream

DEVIL'S CAKE (V)(N)(E)
Chocolate, Cherry, Orange Whisky Ganache, Caramel Popcorn, Mascarpone

MARKET FRUIT PLATE (DF)(GF)(V)(VG) .
Seasonal Fruits Hand Selected by our Chefs from Yalikavak Market

BY DESIGN ICE CREAM .

- TURKISH COFFEE | Turkish Coffee, Mascarpone (GF)(E)
- VANILLA & WHITE CHOCOLATE | Madagascan Vanilla Pod, White Chocolate (GF)(E)
- DARK CHOCOLATE & ORANGE | Dark Chocolate, Candied Orange (GF)(E)
- WILD STRAWBERRY | Strawberries (GF)(E)
- PISTACHIO BAKLAVA | Pistachio, Turkish Puff Pastry (N)(E)
- AMAZON BLISS | Mango, Passion Fruit (GF)(DF)

+18 BY DESIGN ICE CREAM

- ESPRESSO MARTINI | Vodka, Coffee Liqueur, Espresso (GF)(E)
- BASIL ROSSINI | Rosé Champagne, Strawberry, Basil (DF)(V)
- RAKI & ROLL | Raki, Cantaloupe Melon (GF)(E)
- KENTUCKY RUSH | Bulleit Bourbon Whisky, Bitter Chocolate (GF)(E)
- THE CUBAN CLUB | Aged Rum, Banana, Salted Caramel (GF)(E)

ROSÉ SELECTION

GL | BTL

- NV G.H.MUMM LE ROSÉ
- 2018 VINKARA YASASIN ROSÉ IMPÉRIAL ANKARA / TURKEY
- NV MOËT & CHANDON ICE IMPÉRIAL ROSÉ
- NV RUINART ROSÉ
- 2021 "LASOS" SYRAH & KALECIK KARASI 7BILGELER, SELCUK / TURKEY
- 2020 M ROSÉ, CHÂTEAU MINUTY CÔTES DE PROVENCE / FRANCE
- 2020 WHISPERING ANGEL, CHÂTEAU D'ESCLANS CÔTES DE PROVENCE / FRANCE
- 2019 ROCK ANGEL, CHÂTEAU D'ESCLANS CÔTES DE PROVENCE / FRANCE
- 2020 DOMAINES OTT, CHÂTEAU DE SELLE CÔTES DE PROVENCE / FRANCE
- 2019 CHÂTEAU MINUTY 281, MINUTY CÔTES DE PROVENCE / FRANCE
- 2019 GARRUS, CHÂTEAU D'ESCLANS CÔTES DE PROVENCE / FRANCE
- 2020 M ROSÉ MAGNUM, CHÂTEAU MINUTY CÔTES DE PROVENCE / FRANCE
- 2016 ROCK ANGEL MAGNUM, CHÂTEAU D'ESCLANS CÔTES DE PROVENCE / FRANCE

CLEAR DOT
Altos Plata Tequila, Vida Mezcal, Buzz Tincture,
Bay Leaves Liqueur
TENDER BOOSTER
Plymouth Gin, Basil, Mastiha, "Our Garden"
Cordial, Tonic
PINK GLITTER
Absolut Elyx Vodka, Orange Liqueur, Fortified
Wine, Dragon Fruit Shrub, Citrus

C-RUSH
Altos Plata Tequila, Vida Mezcal, Mandarin,
Ginger, Passion Fruit, Citrus
GOLD FEVER
Plymouth Gin, Lemon Sherbet, Elderflower,
Sparkling Wine
RED PEARL
Absolut Elyx Vodka, Red Fruits Grenadine,
Saffron, Citrus
FLAX SIP
Bulleit Bourbon Whiskey, Purple Carrot, Apple
Spirit, Citrus, Protein