



## SNACKS

- Heirloom tomato bruschetta (V)(N)
- Artichoke dip and smoked eggplant dip with crisp bread (V)
- Beer buttered mussels, char grilled lemon
- Chicken and mushroom croquettes
- Crispy calamari, garlic mayonnaise, grilled lemon
- Mini kofta and cherry tomatoes, mini "pide"

## to START

- Beef carpaccio, rocket aioli, quail eggs pickled shallots (GL)
- Roasted sea scallops, cauliflower puree (GL)
- Pan fried chicken livers, pomegranate molasses arugula salad (GL)
- Truffle scented baked brie cheese fig and apple compote, sour dough melba toast (V)
- Tuna tartar, avocado, red onion pickle (GL)

## COCA PIZZA

- Margherita, tomato, mozzarella, basil
- Smoked salmon, cream cheese red onion confit, capers
- Roasted wild mushrooms, creamed spinach truffle, arugula (V)
- Braised beef rib, roasted onions and mushroom tomato chutney

## LIQUID, GREEN & LEAFY

- Classic lentil soup (V)(GL)
- Seafood soup, shrimp, mussels, clams seabass and squid (GL)
- Warm quinoa salad, roast pumpkin, avocado sprouts and haloumi (V)(GL)
- Seared tuna and artichoke "nicoise" salad (GL)
- Fresh burrata, heirloom cherry tomato salad with walnut and rocket pesto (V)(N)(GL)
- Freekeh and feta salad, spicy lamb loin
- Charred grilled chicken, artichoke salad, spinach asparagus, lemon vinaigrette (GL)
- Roasted vegetables with chickpeas brussel sprout leaves and capers (V)(GL)
- Superfood salad, grilled salmon, roasted pumpkin spinach, avocado, brown rice, sunflower and flax seeds, olives, yoghurt dressing (GL)

## MAIN COMPOSITIONS

- Duck ragout, pappardelle, pine nuts (N)
- Artichoke and porchini tortellini parmesan emulsion (V)
- Balsamic glazed salmon, green pea risotto, asparagus spinach salad (GL)
- Vanilla braised veal cheek, chickpea mash, foie gras apple compote (GL)
- Seafood spaghetti "arabiatta"
- Baked sole fillet, lime and spring onions roasted potato wedges (GL)

## FROM THE GRILL

All our meat is masterfully selected from the finest artisans in the "Balikesir" region

### BEEF

- Beef tenderloin 150gr Ladies steak
- Beef tenderloin 200gr
- Beef entrecote 1kg Recommended for two 27 days dry aged

### LAMB

- Tenderloin 250gr
- Rack 300gr

### POULTRY

- All poultry items are prepared a la spatchcock
- Organic half chicken 380gr
- Greek yoghurt marinated organic half chicken

- Quail 300gr
- Marinated with lemon and rosemary

### SEAFOOD

- Jumbo shrimp 200gr
- 1 piece marinated in olive oil, lemon juice, grilled
- Maine lobster tail 160gr
- Baked with garlic butter
- Fish of the day
- Grilled whole

(V) - Vegetarian (GL) - Gluten Free (N) - Contains Nuts

Please advise us of any special dietary requirements and / or allergies, so we may personally cater to your needs.

All prices are in Turkish Lira and are inclusive of all applicable government taxes.