

SNACKS / ATIŞTIRMALIKLAR

<i>Tomato bruschetta; heirloom tomatoes, olives, bocconcini and basil</i> v, d Domates bruschetta; renkli domatesler, zeytin, bocconcini ve fesleğen	65 TL
<i>Crispy calamari, green pepper, spring onion, chili flakes, roasted garlic mayonnaise</i> mo, e Çtır kalamar, yeşil biber, taze soğan, pul biber, fırınlanmış sarımsaklı mayonez	110 TL
<i>Prawn "manti", yoghurt and spicy tomato</i> cr, d Karides mantı, yoğurt ve baharatlı domates sos	95 TL
<i>Zucchini and lentil fritters, cashew curry cream</i> e, ve, n Kabaklı kırmızı mercimek mücver, körili kajun kreması	65 TL
<i>Parmesan and truffle fries, aioli</i> v, e, d, gf Parmesanlı ve trüf aromalı patates kızartması, aioli sos	75 TL
<i>Braised pulled lamb sliders, red cabbage slaw, provolone cheese</i> d, e Tiftiklenmiş kuzu eti, kırmızı lahana, provolone peyniri	90 TL
<i>Crispy seabass taco, avocado, pickled shallot, chimichurri sauce</i> f Çtır levrek tako, avocado, soğan turşusu, chimmichurry sos	95 TL
<i>Chicken croquettes, baby greens, chipotle mayo</i> d, e Tavuk kroket, mini yeşillikler, chipotle biberli mayonez	80TL

STARTERS / BAŞLANGIÇLAR

<i>Beetroot mucver, sumac yoghurt, mint oil</i> v, d Pancar mücver, sumaklı yoğurt, nane yağı	80 TL
<i>Beef carpaccio, arugula, garlic truffle mayo, parmesan</i> d, e Dana karpacıo, roka, sarımsaklı ve trüflü mayonez, parmesan	95 TL
<i>Sautéed shrimps, garlic butter, chilli, potato pancake</i> cr, d, f Sotelenmiş karides, sarımsaklı tereyağı, patates pankek	110 TL
<i>Prawn cocktail, spicy tomato, avocado, lemon sauce</i> cr, e, f Karides kokteyl, acılı domates, avokado, limon sos	115 TL
<i>Pan fried red mullet, potato galette, spinach salad, tomato and caper vinaigrette</i> f Tavada pişirilmiş barbun, çtır patates, ıspanak salatası, domates ve kapari sos	95 TL
<i>Cured bonito, pickled shallot, salsa verde</i> f, mu Lakerda, kırmısı soğan turşusu, salsa verde sos	95 TL

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SOUPS / ÇORBALAR

<i>Roasted red pepper and tomato, crumbled goat cheese, rustic pesto croutons</i> v, d, n Fırınlanmış kırmızı biber ve domates çorbası, keçi peyniri parçaları, fesleğenli ktır ekmekler	65 TL
<i>Spiced cauliflower and white bean, blue cheese croutons</i> v, d Baharatlı karnabahar çorbası, beyaz fasülye, blue peynirli ktır ekmekler	65 TL
<i>Seafood soup, shrimp, mussels, clams, seabass and squid</i> f, cr, mo, gf, d Deniz ürünleri çorbası, karides, midye, kum midyesi, levrek ve kalamar	100 TL

SALADS / SALATALAR

<i>Moroccan chicken thigh, sweet potatoes, cous cous, feta cheese, pistachio, pomegranate dressing</i> d, n Morocco usulü tavuk but, tatlı patates, kuskus, ezine peyniri, antep fıstığı, nar ekşisi	100 TL
<i>Stracciatella cheese, marinated tomato salad, truffle oil and basil</i> d, gf, n, v Stracciatella peyniri, marilenmiş domates salatası, trüf yağı ve fesleğen	115 TL
<i>Textures of beetroot – Roasted, pickled and raw beets, goat cheese, lettuce, pine nuts, balsamic vinaigrette</i> d,n,v Pancar kombinasyonu – Fırınlanmış, çiğ ve turşu pancarlar, keçi peyniri, marul, çam fıstığı, balsamik sos	110 TL
<i>Panzanella, grilled haloumi cheese</i> d, v Panzanellası ve ızgara hellim peyniri	115 TL

ALSACE FLAT BREADS

<i>Goat cheese and spinach</i> d, v, n Keçi peynirli ve ıspanaklı	100 TL
<i>Spiced lamb, yoghurt, almond flakes, mint</i> d,n Baharatlı kuzu, yoğurt, file badem, nane	110 TL
<i>Sundried tomato and olive</i> d, v Güneşte kurutulmuş domates ve zeytin	100 TL
<i>Mushroom and confit onion</i> d, v Mantarlı ve konfi soğanlı	100 TL
<i>Beef bacon, potato, truffle oil</i> d Dana beykın, patates ve trüf yağı	110 TL

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PASTA & RISOTTO / MAKARNA & RISOTTO

<i>Mussel mouclade spaghetti – blue mussels, light curry cream</i> mo,d,e <i>Midye mouclade soslu sphagetti – midye, hafif körili karma</i>	145 TL
<i>Capellini shrimp scampi – shrimp, garlic, tomato, chilli, lemon, parsley</i> cr, d, e <i>Karidesli capellini –Karides, sarımsak, domates, acı biber, limon ve maydanoz</i>	205 TL
<i>Pan fried gnocchi, roasted pumpkin sauce, pine nuts and sage</i> d, n, v, e <i>Tavada pişirilmiş niyoki, fırınlanmış balkabağı sos, çam fıstığı ve adaçayı</i>	110TL
<i>Brown butter lobster risotto</i> cr, d, gf <i>Yanık tereyağlı iskakoz risotto</i>	230 TL
<i>Zucchini, lemon and chilli taglietelle</i> v, d, e <i>Sakız kabaklı taglietelle, limon, acı biber</i>	110TL
<i>Porchini mushroom risotto, asparagus, truffle oil</i> gf, v, d <i>Porçini mantarlı risotto, kuşkonmaz, trüf yağı</i>	125 TL
<i>Fusilli, braised shortrib, green olives, baby spinach, baked ricotta</i> d, e <i>Fusilli, ağır ateşte pişmiş dana kaburga, yeşil zeytin, bebek ıspanak, fırınlanmış ricotta</i>	165 TL

MAINS / ANA YEMEKLER

<i>Crispy skin salmon, tuscan tomato sauce, black ink risotto</i> f, d, mo, gf <i>Çıtır derili somon, tuscan usulü domates sos, kalamar mürekkepli risotto</i>	200 TL
<i>Beef rib pithivier, grilled asparagus, ratatouille jus</i> d, e <i>Dana kaburgalı pithivier ‘talaş böreği’, ızgara kuşkonmaz, ratatouille sos</i>	205 TL
<i>Rosemary half roast chicken, parmesan soft polenta, asparagus, chicken jus</i> ce, d <i>Biberiyeli fırınlanmış yarım tavuk, parmesanlı yumuşak polenta, kuşkonmaz ve tavuk sosu</i>	175 TL
<i>Confit duck leg, beetroot-pea risotto, caramelized baby carrot, teriyaki sauce</i> so, d <i>Konfit ördek but, pancarlı ve bezelyeli risotto, karmelize mini havuç, teriyaki sos</i>	215 TL
<i>Cauliflower crumbles with wild mushrooms (carb free)</i> gf, v, d <i>Karnabahar parçaları, yaban mantarı (karbonhidratsız)</i>	125 TL

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GRILL / IZGARA

<i>Beef tenderloin, Aegean herb and goat cheese crust, sundried tomato polenta fries</i> d Izgara dana bonfile, ege otlu keçi peyniri, kuru domatesli polenta kızartması	220 TL
<i>Lamb fillet, balsamic baby potato, grilled asparagus</i> gf Izgara kuzu külbasti, balsamikli bebek patates, ızgara kuşkunmaz	220 TL
<i>Rocca Burger, tomato relish, cabbage, sweet pickle, gruyere cheese</i> e, d, se Rocca burger, domates püresi, lahana, tatlı salatalık turşusu, Gravyer peyniri	155 TL
<i>Seabass, cauliflower puree, grilled zucchini, wild rice</i> d, f, gf Tavada pişirilmiş levrek, karnabahar püresi, ızgara kabak ve yabani pirinç	200 TL
<i>Jumbo prawn, honey endivia, hummus with pastırması</i> cr, se, mu Izgara jumbo karides, ballı hindiba, pastırmalı humus	260 TL

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Chocolate Mousse / ikolatalı Mus

Dark Belgian chocolate mousse, cherry compote, red velvet crumble
Bitter Belika ikolatası, viřne sos, red velvet kek paracıkları

Cheesecake Tiramisu / Cheesecake Tiramise

Cheesecake layered with Tiramisu mousse
Tiramisu ile kaplanmış cheesecake

Seasonal Fruit Tart / Meyveli Tart

Fresh fruit, crme patisserie, crisp pastry shell
Mevsim meyveleri, taze crme patisserie

Classic Crme Brulee / Crme Brulee

Tahitian vanilla custard, crisp Caramelized sugar
Tahiti vanilya aromalı, tır karamelize řeker

Baklava Seleciton

Traditional Turkish pastries Made from pistachio and walnut
Fıstık dolama, fıstık drm, ceviz dolama

Gluten Free Chocolate Cake / Glutensiz ikolatalı Pasta

Decadent Belgian chocolate cake
Belika ikolatası, glutensiz kek

Seasonal Fruit Plate / Mevsim Meyveleri Tabađı

Assorted seasonal fruits
Karışık mevsim meyveleri

Artisanal Ice Cream (3 scoops) / Ev Yapımı Dondurma (3 Top)

Vanilla, chocolate, strawberry, pistachio, berries
Vanilya, fıstık, ikolata, ilek, orman meyveleri

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