



MEZE

Please ask for Mezes of the Day

Deep Fried Tomato Patties
Stuffed Vine Leaves with Sour Cherry
Artichoke Cooked in Olive Oil
Roasted Aegean Greens
Puff Pastry with Cheese

COLD STARTERS

Burrata

Roasted garlic bread, tomato salad with fresh basil, reduced balsamic

Beet Carpaccio

Goat cheese cream, pesto sauce

Seabass Ceviche

Tomato salsa, basil-olive oil sauce

Homemade Salmon Gravlax

Buttermilk sauce with ginger

Veal Carpaccio

Rocket salad with balsamic, parmesan and truffle oil

WARM APPETIZERS

Feta Casserole

Rosemary, porcini, truffle oil

Kadayif with Goat Cheese

Crispy shredded dough filled w/ goat cheese, honey balsamic sauce

Meat Stuffed Chard Rolls with Yogurt

Kokorec (2 pcs)

Shrimps Pilaf

Grilled Octopus

Creamy Ispir beans

Grilled Calamari

Garlic butter sauce

SALAD

Artichoke Salad

Fresh artichoke slices, mixed greens, tomatoes, parmesan, olive oil
lemon sauce

Feta Salad

Izmir tulum cheese, walnut, chopped greens, tomatoes, olive oil -
honey - pomegranate sauce

Regional Tomato Salad

Red onions, walnut, red pepper paste, pomegranate sauce, basil,
olive oil-balsamic sauce

Caesar Salad

Plain or with Grilled organic chicken



PASTA & RISOTTO

Shrimp Linguini

Creamy tomato sauce, sliced zucchini

Penne Arrabiatta

Burrata Summer Pasta

Spaghetti, lemon peel, lemon-butter sauce, fried breadcrumbs

Mushroom Risotto

Porcini and oyster mushrooms

MAIN COURSE

Grilled Filet Mignon

Filet mignon slices, sauteed spinach with oyster mushrooms

Steak Café de Paris

French fries and walnut salad

Veal Schnitzel

Mustardy potato salad

Veal Ribs *10 hrs oven baked

Creamy potato puree

Oven Baked Lamb Shanks

Damson plums, Biga couscous with saffron

Halep Kebab

Steak slices, smoked aubergine, pita bread, yogurt, tomato sauce

Organic Chicken with Herbs

Mixed seasonal vegetables

Grilled Seabass

Olive tomato sauce, seabans salad

Grilled Seabream

Baby potatoes, rocket, red onions

Grilled Salmon

Samphire, mung beans salad with olives

Chef's Seafood Stew

Seabass, shrimps, octopus, calamari, mixed salad, toasted rustic bread

DESSERT

Apple Baklava

Rice Pudding

Chocolate Profiterole

Peach Galette

Vanilla ice cream

Bread Pudding

Clotted cream

Semifreddo

Honey-croquant parfait, raspberry sauce

Flamm Fruit Salad

Merengue, ice cream and raspberry sauce

Ice Cream (1 scoop)

Plain, Vanilla, Chocolate Noir, Ginger, Café Turc, Macaron

Sorbet: Framboise, Lemon, Coconut, Exotic

