SUMMER '22

est. m 2015

COLORFUL TOMATOES
ÇAMUR CHEESE WITH BASIL, GARLIC CHIPS, COLD-PRESSED EDREMIT OLIVE OIL

HUMMUS
LEEK & ONION FRIES

KALE SALAD
CHARD, STRAWBERRY, SOUR DOUGH CROUTONS

PURSLANE
GRILLED PEACH, CASHEW NUTS, ORANGE ZEST, SESAME SEEDS, SORREL VINAIGRETTE

GREEN BEAN TZATZIKI
ROASTED GARLIC YOGURT, PEPITAS, RED PLUM, BAKED LAVAS WITH ZA'ATAR

BURRATAV
ARUGULA, RED PLUM, STRAWBERRY, SORREL VINAIGRETTE

POTATO MEG-NIFICO
LAYERED GRATIN POTATOES, EZINE CHEESE ESPUMA

CAMEMBERT
BAKED FRENCH CHEESE, STRAWBERRY JAM, GARLICKY TANGZHONG BREAD

GRILLED ARTICHOKE HEARTS
EZINE CHEESE ESPUMA, POTATO & LEEK CHIPS, TRUFFLE OIL, RED PEPPER OIL

SALMON TARTAR
FOAMED AVOCADO, PONZU SAUCE, SHICHIMI TOGORASHI

SALTED BONITO
"ÜZÜMKIZI DUZICO" INFUSED RED GLOBE GRAPES, ARUGULA, PICKLED ONION

DAILY CEVICHE
CATCH OF THE DAY, SORREL SAUCE, PICKLED ONION & PEPPER

STEAK TARTAR
EGG YOLK, THIN FRIES, CROSTINI

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BEEF RIBS ON WAFFLES
CHESTNUT & OYSTER MUSHROOMS, MASHED POTATO WAFFLE, MEXICAN PEPPER MARMELADE

TEMPURA BONELESS CHICKEN WINGS
SAMBAL OELEK SAUCE, CORIANDER, LIME

ROBATA GRILLED FILLET MIGNON
GRILLED FRESH ONION, SESAME SEEDS

MOULES MARINIERE
WHITE WINE & BUTTER SAUCE, SOUR DOUGH BREAD

CRISPY CALAMARI
OCTO VINAIGRETTE, REMOULADE

AEGEAN OCTOPUS
CHIPOTLE SAUCE, SALSA CRIOLA, GRILLED CANTALOUP MELON

DRUNK GARFISH
BEER BATTERED FRIED FISH, PICO DE GALLO

PAPPARDELLE
HAND-MADE FRESH PAPPARDELLE, FRESH TOMATO SAUCE, BURRATA

TRUFFLE TORTELLINI
HAND-MADE FRESH TORTELLINI, HOMEMADE RICOTTA CHEESE, EGG YOLK AND PARMIGIANO SAUCE

SHRIMP GARGANELLI
HAND-MADE FRESH GARGANELLI, TIGER PRAWNS, SOKA

LAMB TENDERLOIN
BALIKESIR LAMB, SAMANDAG PEPPER, GRILLED PINEAPPLE, DEMI-GLACE SAUCE

BONELESS BEEF RIBS
LAYERED GRATIN POTATO, RED WINE JUS

FIN WITH SIN
PEPPER ASHED CHOCOLATE CREMEUX, HOME MADE DULCE DE LECHE,
WALNUT CRUMBLE, RED FRUITS JAM