

## Wine Pairings

Turmeric Hummus & Chickpea Chips  
110£

"Sepet" on baguette with Chili Pepper Jam  
110£

Keçi Sepet Cheese & Truffle Honey  
120£

Butter & Anchovy on Baguette  
125£

Salmon Gravlax on Chili Chips  
135£

Roast beef on Baguette, Mustard  
135£

## Let's begin...

Soup of the Day  
*serving daily, please ask.*  
75£

Chimichurri Humus  
*fennel, chimichurri, homemade pita chips*  
130£

Zucchini Fritters  
*katik cheese, cashew, yogurt with fresh herbs*  
135£

Guacamole & Nachos  
*sour cream, avocado, lime, coriander*  
190£

Italian Meatballs 250 gr  
*parmigiano reggiano, pesto, sourdough  
bread, marinara, cilantro*  
220£  
*pancetta 55£ 🐷*

Potato Meg-nifico  
*paçal cheese foam, chili pepper jam*  
120£

Corn Tempura  
*truffle aioli, chives, albanian pepper*  
140£

Boneless Chicken Wings  
*with teriyaki or buffalo sauce*  
180£

Küp Bonfile 160 gr  
*soy glaze, sesame, kohlrabi*  
260£

## Salads

Root Vegetables  
*carrot puree, curly endive lettuce,  
konfit beetroot, flaxseeds*  
210£

Yeşil Salata  
*fennel, mediterranean greens, lemon peel  
baby radish, mustard vinaigrette*  
95£

+ 180 gr chicken 75£  
+ 120 gr salmon 155£  
+ 120 gr bonfillet 185£

Waldorf Sezar  
*oven baked organic chicken, lettuce, green  
apple, dates, sourdough crouton*  
275 £

Meg's Salad  
*"malkara" lentil, "iza" wheat, curly endive  
lettuce, w. cheddar foam, dried olive paste*  
255 £

## Homemade Pasta

*\*pastas are made fresh, prepared in our own kitchen.*

### Rigatoni a la Vodka

*vodka sauce, parmigiano cream,  
grana padano, chives*

235<sup>€</sup>

### Cacio e Pepe Tagliolini

*parmigiano reggiano,  
pecorino, cream, blackpepper*

255<sup>€</sup>

### Meg's Bolognese

*grana padano, glazed vegetables*

285<sup>€</sup>

### Karidesli Garganelli

*soka, parmigiano reggiano, lime zest*

295<sup>€</sup>

### Toscana Pici Pesto

*pici with spinach, pesto,  
parmigiano, dried olives, parmigiano reggiano*

255<sup>€</sup>

## Main

### Big Meg

*160 gr meatballs, Meg's special burger bun,  
seasoned french fries*

225<sup>€</sup>

### Salmon with Crispy Skin <sup>170 gr</sup>

*beluga lentil salad, carrot puree seasoned  
with 5 herbs, dried olive paste, fresh herbs*

295<sup>€</sup>

### Organic Chicken & Celery Stalk

*organic chicken breast with crunchy crust, local  
turkish cheese, celery stalk, dates*

220<sup>€</sup>

### Slow Cooked Ribs

*mashed potatoes with celery,  
demi glace*

290<sup>€</sup>

### Meg's Organic Chicken Schnitzel

*potato salad, pickled mustard seeds*

225<sup>€</sup>

### Steak Au Poivre <sup>160 gr</sup>

*hoisin sauce with black pepper, crispy onion*

260<sup>€</sup>

### Detroit Style Pizza

*\*margherita, pesto*

*\*funghi, truffle aioli*

345<sup>€</sup>

*\*beef/pork pepperoni, red pepper jam*

375<sup>€</sup>

*sundays only*

## Desserts

### Chocolate Fondant

*moist French chocolate cake*

135<sup>€</sup>

### Choux au Craquelin

*tiramisu*

140<sup>€</sup>