Our Breakfast (Tue 2 People) 1.000 ₺

"Gözde" and "Bergama" Turkish Cheese, Honey-Cream, Lemon, Olive Paste, Local Olives, "Kekamoura" Cheese, Spicy Sujuk and Pea Pasta, Breakfast Salad, Fresh Seasonal Fruits, Toasted Sourdough Bread, Crispy Bread "Filiz" Flatbrek Fried Bread

Scrambled Eggs Three Cheese 650 ₺
Tulum, Mihaliç, Wild Goat, Fresh Green Salad

Poached 600 ₺
Bun Bread, Confit Garlic Yogurt, Fresh Herb Oil, Spicy Butter

Green Fried 600 ₺
Crimini Zucchini, Leek, Fennel, Stinging Nettle Beef, Green Harissa Sauce, Two Fried Eggs

Potato Fried 600 ₺
Hand Fried Potatoes, Caramelized Onion, Two Fried Eggs

Menemen with Cream 650 ₺
Garden Tomatoes, Village Peppers, Buffalo Cream

Sausage 780 ₺
Pan Fry Butcher's Sausage, Village Peppers, Butter

Mother's Fried Potatoes 650 ₺
Potatoes, Village Peppers, Mother's Tomato Sauce, Confit Garlic Yogurt

Avocado 650 ₺
Avocado Purée, "Tire" Mad Cheese, Scrambled Eggs, Fresh Green Salad, Sourdough Bread

Sausage Toast 700 ₺
Butcher's Sausage, Sourdough Bread Toast, "Michelsky" Cheese, "Akshaviness"

Granola 600 ₺
Forest Berry Strained Yogurt, Fresh Fruits, Peanut Butter, Salted Granola

French Toast 800 ₺
Brioche Butter Bread, Salted Caramel, Forest Fruit Jam, Vanilla Cream

Filter Coffee 230 ₺
Iced Filter Coffee 330 ₺
Ask for brew options

Cold Brew 300 ₺
Espresso (Double) 220 ₺
Americano 16oz | 12oz 230 ₺
Cortado 260 ₺
Flat White 16oz | 12oz 275 ₺
Latte 16oz | 12oz 260 ₺
Cappuccino 260 ₺
Espresso Tonic 270 ₺
Mocha 16oz | 12oz 280 ₺
Salted Caramel Latte 16oz | 12oz 290 ₺
Affogato 300 ₺
Irish Coffee 590 ₺
Baileys Latte 16oz | 12oz 590 ₺

Relax Tea 230 ₺
Rooibos, Chamomile, Lavender, Narcissus flower, Apple, Vanilla

Green Tea 230 ₺
Balance 230 ₺
Green Tea, Lemongrass, Yerba Mate, Orange Peel

Winter Tea 230 ₺
Sage, Linden, Moringa, Lemongrass, Lemon Balm, Jasmine

Matcha 16oz | 12oz 310 ₺
Matcha Latte 16oz | 12oz 350 ₺
Iced Matcha Mango 395 ₺
Iced Matcha Strawberry 395 ₺
Iced Matcha Raspberry 395 ₺
Chai Tea Latte 250 ₺

Note: You may choose almond milk or oat milk for your drinks. (+50₺)

WATER / SOFT DRINK

Water 400ml / 1000ml 95 / 210 ₺

Soft Drinks 170 ₺
Soda 170 ₺
Fresh Juice 220 ₺
Lemonade 240 ₺
Hibiscus 240 ₺

Tarama 480 ₺
Fish Roe, Red Onion, Lemon Oil, "Gevrek" (Crispy Turkish Sesame Bread)

Batırık 480 ₺
Fresh Beluga, Pepper Pate, Tomato Paste, Red Onion, Pomegranate Molasses, Chili Flakes, Fresh Onion, Fresh Garlic, Parsley, Basil, Olive Oil, Vine Leaves

Fisherman Sea Rass 750 ₺
Lime, Balsamic, Albanian Pepper, Kokinisi Radish

Aegean Salad 680 ₺
Garden Greens, "Tire" Mad Cheese, Onion, Olive Oil, Lemon

Summer Tomatoes 580 ₺
Mezgit, Pickled Onion, Soy Pesto

Batit's Cacik 480 ₺
Smoked Yogurt, Forest Fruits, Green Almond, Pickled Peas

Cold Green Soup 580 ₺
Kefir Foam, Cress Zucchini, Pumpkin Seeds, Butter

Cambilya "Tatar" 580 ₺
Heirloom Bread Bites, Onion

Handmade Potato 580 ₺
Truffle and Parmesan (Milk)

Roasted Potatoes 460 ₺
Truffle Yogurt

Boiled "Ayli Kofte" 380 ₺
Burnt Yogurt, Walnut

Green "Mücver" 600 ₺
Mezgit, Pickled Onion, Pine Nuts

Roasted Aegean Herbs 650 ₺
"Yerkoni" Sauce, Roasted Almonds

Beef Tongue 950 ₺
Celery, Pickled Okra Seeds, Spicy Yogurt, Glaze

"Akbiyar" Acorn Kokoreç 1.100 ₺
Artichoke Puree

"Turbana" Shrimp 1.100 ₺
Beyond Flowers, Green Oil, Lemon Oil, Burnt Oil

Octopus in Ash 1.350 ₺
Cajun Parmesan Sauce, Baby Potatoes

"Karaburun" Baby Calamari 1.250 ₺
Grilled / Pan Fried

Shrimp Spaghetti 900 ₺
Parmesan, Basil

Famous Sea Bass (300 - 350gr) 1.300 ₺
Fish Sauce

Denizer Steak (250gr) 1.400 ₺
Bone Marrow Sauce

Lamb Sauce (250gr) 1.450 ₺
Bone Marrow Sauce, Burnt Lemon

Meatballs (250gr) 950 ₺
Pizza lemon salad, Spicy Pepper Sauce

Free-Range Chicken (280gr) 850 ₺
Sweet Mashed Potatoes, Burnt Lemon

Chocolate Mousse 680 ₺
Berries, Grape Crunch, Popping Candy

Burnt Pie 540 ₺
Meringue, Strawberry, Caramel Ice Cream

Buffet Caramel 650 ₺
Cocoa Caramel, Hazelnut Ice Cream

RED WINE

Lethe Kırçinen	520 ₺ / 2.600 ₺
Urla Vourla	640 ₺ / 3.200 ₺
Ilus Karasula	2.400 ₺
Lethe Papaskrazn	2.900 ₺
Urla Nexus	3.650 ₺
Usca Somec 23	3.400 ₺
Urla Tempus	3.850 ₺
Chamlija Nero Sabonna Müskaser	4.200 ₺
Porta Carli Amrun	4.500 ₺
Chateau Kalpak	4.200 ₺

ROSÉ WINE

Ilus Ax Rose	2.500 ₺
Urla Serendian	520 ₺ / 2.600 ₺
Porta Carli Felici	2.950 ₺

WHITE WINE

Lethe Osmanca	2.450 ₺
Prodom Narince	2.600 ₺
Prodom Chardonnay Cuvee	2.800 ₺
Ilus Emir	540 ₺ / 2.800 ₺
Stateera Fume Blanc	3.000 ₺
Urla Chardonnay	3.200 ₺
Porta Carli Pacen Sauvignon Blanc	640 ₺ / 3.200 ₺
Chamlija Alhariño	3.000 ₺

SPARKLING WINE

Martini Brut	3.500 ₺
Martini Rose	3.600 ₺

RAKI (DECANTER)

Sarı Zeybek Yaş Üzüm 16cl	320 ₺
Sarı Zeybek 3 Meşe 16cl	580 ₺
Efe Gold 16cl	470 ₺

RAKI (BOTTLE)

Sarı Zeybek Yaş Üzüm 35cl / 70cl	2.350 / 3.850 ₺
Sarı Zeybek 3 Meşe 35cl / 70cl	2.350 / 3.850 ₺
Beşgelevgi Gobek 35cl / 70cl	2.450 / 4.100 ₺
Efe Gold 35cl / 70cl	2.300 / 3.850 ₺
Ouzo Plomari 35cl / 70cl	1.500 / 3.050 ₺

COCKTAIL

Mercan Kılıç 750 ₺
Bombay Sapphire, Marsyanas, Martini, Apple and Cucumber, Lime

Baş Yoku 750 ₺
Grey Goose, Lillet Blanc, Grape, Pear, Lime

Kızıl Kuş 750 ₺
Gin Ha Ogre Mezcal, Olmeca Verdeal, Raspberry, Beet

Yaz 750 ₺
Havana 7, Bacon Aromatik, Pineapple, Coconut Oil, Banana Milk, Citrus Blend

Ağlı Acıdar 750 ₺
Patron Silver, Sea Bass, Hot Green Pepper, Lime

Hazan 750 ₺
Hennessy, Cottage Rum Tequila, Rum, Ginger, Melon

Elmek Kadapçı 750 ₺
Bumbu Rum, Caramel, Toasted Bread Syrup, Well Salted Caramel Vodka Foam

BEER

Efes Draft (Small)	330 ₺
Efes Draft 45cl	260 ₺
Efes Bottle 16cl	230 ₺
Becks 35cl	270 ₺
Beffaus 50cl	310 ₺
Corona 33.5cl	360 ₺
Miller 35cl	320 ₺
Heineken 35cl	370 ₺
Hoegaarden 33cl	370 ₺
A'Sanne Cold IPA 35cl	440 ₺
A'Sanne New Zealand IPA 35cl	440 ₺
Stella Artois 33cl	385 ₺
1 Kafalar Monaki	440 ₺

All prices are inclusive of taxes and service charge.
Please inform your waiter about your food allergies or intolerances.

Vegetarian Vegan