Breakfast

Vegetable & goat cheese omelette (v) 75
breakfast potatoes

Poached eggs with chard & spinach (v) 65
yogurt - bread crumbs

"Mihlama" & corn bread (v) 65

Croissant sandwich 85
scrambled egg - cheese - arugula
smoked salmon or smoked turkey

Sourdough avocado toast (v) 80
half egg - arugula - tomato - labneh

Triple berry smoothie bowl (vgn) 95
black mulberry - blue berry
blackberry - acai - sesame
hemp seed

Mango & pineapple granola bowl (v) 90
light yoghurt - cashew

STARTERS & SOUPS

Watermelon & feta cheese (v) 75
spinach - fresh herbs
Qunioa - lettuce - fresh herbs (vgn) 75
lemon & olive oil
Buffalo burrata & avocado (v) 145
tomato - basil pesto
balsamic reduction
Smoked octopus carpaccio 105
mung bean - mini herb salad
bergamot sauce
Mix garden leaves (v) 75
goat cheese - tomato - cucumber

Papardelle 90
ricotta & ground beef

Wholewheat or gluten free fusilli (v) 75
tomato & basil
Seafood ravioli 125
calamari - shrimp - mussel
pink sauce - chives

Salads

Nicoise salad 115
lightly seared fresh tuna
french beans - baby potato
egg - mustard dressing

Quinoa - lettuce - fresh herbs (vgn) 75
lemon & olive oil

Smoked octopus carpaccio 105
mung bean - mini herb salad
bergamot sauce
Mix garden leaves (v) 75
goat cheese - tomato - cucumber

Quinoa bowl (v) 80
avocado - kalamata olives
feta cheese - cucumber
roasted red pepper sauce

Main Courses

Grill tenderloin 200gr 160
oyster mushroom sauce - onion chips
Dry aged grill striploin 350gr 240
truffle mashed potato - beef jus
Steamed seabbass 180
peppers - onion - sumac - herbed oil
Pan seared sea bream 180
spinach - quinoa - mustard
Grill prawn 220
babaghanous - smoked pepper
Lamb chops* 220
mashed potato - caramelized onion
chimichurri sauce
Lamb liver 160
smoked eggplant - yoghurt
Hummus & roasted vegetables (vgn) 95
mini carrots - french beans - broccoli
tomatoes - flax seeds

Smoked salmon 100
cream cheese - capers - red onion
dill - arugula

Spinach & portobello (v) 80
mushroom - mozzarella - tomato

Broccoli & arugula 110
parmesan - mozzarella - tomato

Herbs & cheese (v) 80
"lor" cheese - herbs
spinach - chard

Beef pepperoni 90
caramelized onion - tomato - mozzarella

Fresh truffle & purple potato 120
mozzarella

SIDES

French fries - truffle & parmesan (v) 45
Sauteed spinach (v) 40
Grilled green vegetables (vgn) 45
Mini green salad (vgn) 40
Half avocado & lime (vgn) 45

Seafood platter (for two) 680
oysters - king crab - shrimp cocktail
"lakarda" - crayfish - seabass ceviche

Guacamole & flour tortilla chips (vgn) 70
Zucchini & eggplant chips (v) 65
"coktail" sauce
Special made beef sausage 115
french fries
Charcuterie board 140
entrecote fumee - lamb cotto
rib fumee - smoked duck breast
Italian beef salami - dried beef
Cheeseplater 115
brie - bleu cheese - manchego
"Divle Obruk" - "Van otlu"

Cheeseburger 110
truffle mayo - crispy leek
"kars" gryuere - fries

Brioche panini "kokorec" 90
chipotle mayo - roasted tomato
pepper pickles

Falafel wrap (v) 75
tahini & yoghurt sauce
red onion - arugula

BEEF TACO 90
braised short rib - "lor" cheese
caramelized onion
avocado - srirracha mayonaisse

Charcuterie sandwich 95
entrecote fumee - smoked turkey
rib fumee - wholegrain mustard
garlic mayo - pickle - french fries

Chocolate & hazelnut bar 65
sweet and sour sauce

Pavlova 55
red forest fruits - mango sauce

Manjari chocolate cream praline 65
caramel - biscuit - hazelnut sauce

Mixed berry bowl 85

Coconut sorbet in coconut shell 70

Slushy black mulberry 60
strawberry - cherry
hibikus ice cream

Frozen yoghurt - berries 60

*Contains alcohol.
All prices are in TL, and inclusive of VAT.
(v) Vegetarian options. (vgn) Vegan options.
If you have any concerns regarding food allergies, please alert your server prior to ordering.
Address: Harbiye St. Askerocağı Ave. Beşiktaş İstanbul TR, Süzer Plaza No:6, 34367 Şişli