

Tasting Menu

Mussels served with avocado and house aperitif

İzmir

Home-made Bread turmeric walnut bread, with olives, tomatoes dried with Karpaz olive oil, basil, pomegranate syrup and garlic, served with Erzincan Tulum cheese

Cyprus & Safranbolu/Karabük

Starters

Seabass Marine seabass slices cooked with orange, mustard, onion, garlic and dill, served on mashed avocado and accompanied with artichoke and fresh broad beans

Mediterranean

Piyaz (White Bean Salad) bean salad with pomegranate syrup, pomegranate seeds, fresh celery and tahini, served with a soft-boiled egg

Antalya

Aubergine Wrap roasted aubergine filled with roasted tomato, buttered chickpeas, hot pepper seeds, spring onion, olive oil and pomegranate syrup covered with smoked garlic yoghurt, served with sour tahini

Gaziantep

Manti handmade Turkish manti dumplings filled with seafood and vegetables, served with turmeric, spring onion and basil sauce

Kayseri

Salad

Citrus Salad crispy lettuce, rocket, beetroot, tomatoes, hazelnuts, crispy peppers and cucumber, served with a pomegranate and olive oil dressing

Main

Wild Seabass Paper seabass fillet roasted with root vegetables and fresh spices

Muğla / Fethiye

Lamb Shank roasted lamb shank, served on roasted aubergine, tarragon and barley puree, served with turmeric mashed potato

Ottoman Palace Dish

One or both of the main dishes can be replaced with a vegetarian option

Dessert

Baklava Cheesecake pistachio cheesecake wrapped in baklava dough, served with lemon sorbet

Gaziantep

Price per person (min. 2 people): €50