

## COLD MEZE

### Fatma's Homemade Pide A, G, K

Gluten-free and vegan options

### Fava **v+g** L

Fava beans, caramelized onions, tomatoes and tomato relish, capers

### Tarator **v+** A, L, H, VK

Walnut tarator with rye bread, pomegranate seeds and cherry vinegar, olive oil

### Lentil Balls **v+** A, H

Red lentil and bulgur balls with spring onions, mint, parsley, pomegranate syrup and romaine lettuce

### Anatolian Harvest Salad **v/v+** A, H, J, G, K

Grilled vegetables, seasonal fruits, freekeh, buckwheat, corn, pistachios, crispy croutons, finished with honey vinaigrette and beetroot syrup (*vegan option*)

### Vine Leaves **v/v+g** L, H, G

Vine leaves, rice, sour cherries, pine nuts, currants, allspice, mint, cinnamon, sour cherry sauce, yogurt, lemon confit (*vegan option*)

### Smoky Cheese and Red Pepper **v** G, A, L, WM, VK · 2, 3

Turkish sheep's cheese, charcoal pepper, piquant green chili, pepper crumble (*gluten free option*)

### Mütebbel, Smoked Eggplant with Yogurt **vg** K, G, H

Eggplant, yogurt, walnuts, tahini, pomegranate, garlic, lemon

### Tarama D, C, F, SM · 2

Finely salted fish roe, onions, lemon, pepper, olive oil, caviar, crispy cracker (*gluten free option*)

### Ceviche à la Turca **g** D, I, J

Sea bass, finely diced vegetables, lemon confit, whole-grain mustard, olive oil and truffle

### Layered Phyllo and Pastırma A, G · 2, 3

Thinly sliced Turkish cured beef with delicate layers of crisp phyllo, avocado cream, Turkish sheep's cheese, onion, tomato, chili and sumac

### Çiğ Köfte Tartare A, G, L, WM · 2

Beef fillet tartare with fine bulgur, Anatolian spices, fresh herbs, tomato, labneh, pomegranate molasses and lettuce

### Allergens

A – gluten, B – crustaceans, C – eggs, D – fish, E – peanuts, F – soy, G – milk, H – nuts, I – celery, J – mustard, K – sesame, L – sulphites, M – lupins, N – molluscs, WM – wheat flour, VK – whole grain flour, SM – soy flour

### Additives

1 – colouring, 2 – preservatives, 3 – antioxidants, 4 – caffeine, 5 – quinine, 6 – sweeteners, 7 – aspartame, 8 – blackened olives

## WARM MEZE

### Stuffed Mushrooms **v+g** L

Mushrooms with fava, caramelized onion and tomato relish

### Grilled Vegetables **v+g** I

Grilled vegetables with lemon and olive oil, basil oil

### Stuffed Eggplant **v+**

Traditional Imam Bayıldı, braised eggplant with bell pepper, tomatoes, onions and olive oil, mildly spicy.

### Crispy Börek **v/v+** A, G, WM

Crispy mini börek filled with leek and fresh herbs, served with a light ayran sauce (*vegan option*)

### Zucchini Crisps **v** A, G, C, WM

Zucchini, corn semolina, herbs, yogurt-mint-dill dip

### Halloumi **vg** G

Halloumi in a pan with cherry tomatoes, field salad and a mildly spicy honey spice blend

### Homemade Mantı **v** A, C, G, L, WM

Homemade mantı filled with sweet potatoes and goat cheese, served with leek cream, garlic-yogurt, dry mint and paprika butter

### Mücver, Zucchini Fritters **v** A, C, G, WM

Zucchini balls, fresh herbs, yogurt-mint-dill dip

### Fried Anchovies with Aioli A, C, D

Small anchovies, corn flour, homemade garlic aioli

### Mini Calamari Shish Skewers **g** D, F, G, H, N, SM

Grilled mini calamari skewers with cherry tomatoes, tarama mousse and sun-dried tomato relish (pesto)

### Octopus **g** N, L, I

Octopus braised in red wine, potatoes, chili, cinnamon, cumin, parsley, garlic

### Sea Bass Fillet **g** D, G, I, L

Oven-baked sea bass fillet, caramelized celery purée with black garlic, baby lettuce, pickled onions, cherry tomatoes and pomegranate molasses

### Osman's Kebap A, G, K, WM · 2

Minced beef, flatbread croutons, yogurt, tomato sauce, potatoes, paprika butter, sesame seeds, garlic

### Lamb Shish A, G, L · 2, WM

Lamb shish with lavash bread, tzatziki, smoked paprika-harissa cream, pickled onions and grilled tomatoes

### Freekeh Grilled Chicken A, G

Tomato-paprika marinated grilled chicken leg served with firik, Turkish-style buckwheat and corn, finished with corn cream, Corinthian grapes, pomegranate and fresh herbs

### Lamb Ragout with Figs (Yahni) G, L

Lamb, red wine, dried figs, chili, cinnamon, rice

**v+** vegan | **v/v+** vegan option | **v** vegetarian | **g** gluten free

All prices in €



## DESSERTS

### **Halva Parfait** *v+* A, H, K, WM

Silky halva mousse served with baklava phyllo, a vibrant forest-fruit marmalade, and a touch of toasted sesame

### **Milk Rice** *v* A, G, WM · 4

Light and creamy milk rice, paired with aromatic mocha crumble and sour cherry marmalade

### **Chocolate Bomb Inspired by İzmir Bombası** *v* A, C, G, H, L, WM

Molten dark chocolate wrapped in crisp dough, served with silky pistachio soup and bright orange gel

### **Shahmaran's Çörek** A, C, G, H, WM · 1, 2 **with Golden Angel Hair** *v*

A contemporary dessert inspired by Ottoman flavors, combining soft tsoureki with crisp kadayıf, pistachio pastry cream, light cheese ganache, and aromatic anise-saffron syrup

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grain flour, SM – soy flour

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## DIGESTIF

Citrivo Limoncello 4 cl 8,00

Amaro Montenegro<sup>L</sup> 4 cl 8,50  
Italian herbal liqueur

## BRANDY & COGNAC

Carlos I Brandy 4 cl 10,00

Hennessy V.S.O.P. 4 cl 14,00

## COCKTAIL

Silk Road<sup>AE14</sup> 17,00  
Cognac, espresso liqueur, pistachio, chocolate,  
oat milk and coffee

## DESSERT WINE

Château Dudon Sauternes AOC<sup>L</sup> 0,1l 13,00  
France · Sauternes  
Honey · Apricot · Candied fruit · Elegant

