



MENU

For the Table

**ZA'ATAR BUTTER, TAPENADE,
OLIVE OIL WITH POMEGRANATE MOLASSES**

First Course

Choice of one

OCTOPUS CARPACCIO DF-GF-NF

Cold-Pressed Olive Oil, Arugula

CIG KOFTE DF-V-VG

Bulgur Patties, Fresh herbs, Lettuce,
Lemon, Pomegranate Molasses

Second Course

Choice of one

GRILLED PRAWN GF-DF-NF

Fennel, Orange Reduction, Fresh Mint

CHEF BOREK V-NF

Phyllo Dough, Dill, Parsley,
Feta Cheese, Tomato Marmalade

Third Course

For the palate

GRANITA GF-DF-NF-V-VG

Lemon, Mint

Fourth Course

Choice of one

CAULIFLOWER STEAK GF-DF-NF-V-VG

Grilled Cauliflower, Puree of Cauliflower,
Garlic, Fresh Herb Sauce

KUSLEME GF-NF

Grilled Lamb Loin, Sliced Roasted Veggies,
Demi-Glace

PAN SEARED SEA BASS GF-NF

Roasted Zucchini, Muscat,
Fennel & Sunchoke Foam, Dill Powder

Fifth Course

Choice of one

DOMESTIC CAKE

Milk & Dark Chocolate, Berry Reduction,
Cream, and Cacao Biscuit

PISTACHIO DREAM

Phyllo Crisp, Pistachio Mousse,
Pistachio Cream, Maras Ice Cream

%20 gratuity (taxable) and %3,5 surcharge will be added to your bill.

