

# COLD APPETIZERS

<p><b>CEVICHE TRIO</b> <sup>4, 6, 11</sup> ..... 25 € hamachi with kimchi / tuna with passion fruit / salmon with yuzu ponzu</p> <p><b>HAMACHI TATAKI</b> <sup>4, 6, 9, 11</sup> ..... 24 € sweet and sour kimchi glaze / celery julienne</p> <p><b>GRILLED AVOCADO WITH TIGER PRAWNS</b> <sup>1, 2, 3, 4, 6, 10</sup> ..... 19 € tobiko roe / homemade mayonnaise / radish</p>	<p><b>SALMON TARTARE</b> <sup>1, 3, 4</sup> ..... 19 € shallot onions / capers / quail egg / herbs</p> <p><b>TUNA TARTARE</b> <sup>1, 3, 4, 11</sup> ..... 24 € ponzu / sesame / chili kewpie mayonnaise / spring onions / avocado</p> <p><b>ASSORTI OF PICKLED HERRING</b> <sup>7, 9, 10</sup> ..... 15 € potato fondant with herbs / sour cream sauce</p>
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## SEAFOOD SELECTION FOR TWO ..... 96

6 oysters / fried tiger prawns / prawns in potato crust / mussels / wild keta salmon roe / octopus/ squid / salmon tartare / seared tuna / soused herring in blackcurrant sauce / grilled corn / sweet and sour aioli

1, 2, 3, 4, 6, 7, 10, 11, 12, 13

# HOT APPETIZERS

<p><b>TIGERPRAWNS JULIENNE</b> <sup>2, 7, 9</sup> ..... 25 € lobster bisque / bechamel / parmesan</p>	<p><b>TEMPURA TIGERPRAWNS</b> <sup>2, 7</sup> ..... 19 € tartare sauce</p>
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## OCTOPUS TENTACLES ..... 29

onion puree / padrone peppers / smoked aioli

2, 4, 7, 9

# SALADS

<p><b>TIGER PRAWN</b> <sup>2, 6, 11</sup> ..... 25 € avocado / cherry tomatoes / cucumber / onion / arugula / yuzu ponzu sauce</p> <p><b>LOBSTER</b> <sup>2, 3, 7</sup> ..... 29 € avocado / cucumber / pickled ginger / mango / cherry tomatoes / chili kewpie mayonnaise</p>	<p><b>SEAFOOD (WARM)</b> <sup>2, 4, 14</sup> ..... 29 € salmon / tiger prawns / salmon croquette / squid / octopus / scallops / red caviar / cherry tomatoes / garlic</p> <p><b>CAESAR</b> <sup>3, 4, 7</sup> ..... 22 € • tiger prawns • grilled chicken breast / bacon</p>
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## STRACCIATELLA <sup>7, 8, 11, 12</sup> ..... 25 WITH BLACK TRUFFLE

assorted Italian tomatoes / olive mix / basil / balsamic

# SOUPS

<p><b>LOBSTER CREAM SOUP</b> <sup>2, 7, 9</sup> ..... 19 € lobster bisque / vegetables / cream / brandy</p> <p><b>SOUP WITH CHANTERELLE MUSHROOMS</b> ..... 17 € potatoes / carrots / onions</p>	<p><b>FISH SOLANKA</b> <sup>2, 4</sup> ..... 19 € sea bass / salmon / prawns</p> <p><b>GOULASH SOUP</b> <sup>7, 9</sup> ..... 14 € beef / root vegetable</p> <p><b>COLD BEETROOT SOUP</b> <sup>3, 7, 10, 11</sup> ..... 16 € kefir / pickled beetroot / cucumber / radish / chicken eggs</p>
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# TURKISH GRILL

## COLD MEZE

<b>TZATZIKI</b> <sup>7</sup> .....	6
refreshing yogurt dip with cucumber, garlic, and herbs	
<b>HUMMUS</b> <sup>11</sup> .....	8
creamy hummus with smoked pastrami and oriental spices	
<b>ACILI EZME</b> <sup>8</sup> .....	8
spicy tomato and pepper salsa with fresh herbs	
<b>BABAGANNUS</b> <sup>12</sup> .....	8
smoky eggplant dip with tahini and garlic	
<b>HAVUC TARATOR</b> <sup>7</sup> .....	8
carrot and yogurt meze with garlic and walnuts	
<b>GREEK SALAD</b> <sup>7</sup> .....	12
cucumber, tomato, onion, and olives	

## HOT MEZE

<b>SIGARA BOREGI (v)</b> <sup>1,3,7</sup> .....	9
crispy filo pastry rolls with cheese and herbs	
<b>PRAWN CASSEROLE</b> <sup>2,4,7</sup> .....	12
prawns in tomato sauce with cheese and oriental spices	
<b>DOLMA</b> <sup>7</sup> .....	9
aubergine stuffed with minced beef, served with chickpeas, chili oil, yogurt, and mint	
<b>ICLI KOFTE</b> <sup>1,3,7,8,11</sup> .....	12
bulgur croquettes with walnut filling	
<b>SUCUK</b> <sup>1,6,7,11,12</sup> .....	10
spicy Turkish sausage grilled with oriental spices	
<b>SMOKED AUBERGINE</b> <sup>6,7,11</sup> .....	9
aubergine with tahini, white chocolate, red wine, onion, and pickles	

**MEZZE MIX** <sup>1,7,8,1</sup> ..... 28  
 tzatziki / hummus with pastrami / acili ezme /  
 babagannus / havuc tarator

# DISHES ON COALS

	€	
<b>ADANA KEBAB</b> <sup>1</sup> .....	29	
traditional spicy minced lamb kebab		
<b>CHICKEN KEBAB</b> <sup>1,7</sup> .....	24	
chicken kebab with Turkish spices		
<b>CHICKEN SHISH KEBAB</b> <sup>1,7</sup> .....	24	
chicken thigh skewers in traditional Turkish marinade		
<b>CHICKEN WINGS</b> <sup>1,7</sup> .....	18	
crispy boneless chicken wings with a mildly spicy flavor		
<b>BEEF STEAK 250 g</b> .....	55	
rib-eye, Argentina		

### All grilled dishes are served

with lavash, tomato-onion sumac salad, and grilled vegetables

### TURKISH GRILL MIX FOR TWO

68

#### Grill platter MIX

beyti kebab / chicken kebab /  
 chicken wings / lamb chops  
 Served with saffron rice /  
 grilled vegetables / garlic yogurt /  
 tomato sauce



### FISH OF THE DAY ON CHARCOAL

(300-400 g)

ask the waiter about the catch of the day

Served with premium truffle fries  
 and parmesan / Coleslaw / homemade  
 marinades / grilled vegetables <sup>3, 6, 7, 9, 10, 11</sup>

### ADDITIONAL SIDE DISHES

grilled vegetables with celeriac <sup>1,3,11</sup> .....	7
purée and chimichurri sauce	
homemade crispy potato sticks .....	7
saffron rice with almonds and figs <sup>7</sup> .....	7
vegetable salad with olive oil <sup>12</sup> .....	7
and pomegranate sauce	



## CHEF'S OFFER

	€		€
<b>ISKENDER KEBAB</b> <sup>1,7</sup> .....	32	<b>RED STONE BASS</b> <sup>7</sup> .....	27
sliced beef on pide bread with tomato sauce, yogurt, and butter		red stone bass fillet with grilled lemon, chickpea ragout, and herbs	
<b>BEYTI KEBAB</b> <sup>1,7</sup> .....	28	<b>LAMB CHOPS</b> <sup>1</sup> .....	32
grilled minced lamb wrapped in lavash with tomato sauce and yogurt		charcoal-grilled lamb rack with a pistachio crust and smoked eggplant purée	
<b>BELEN TAVA</b> <sup>1,3,7,11</sup> .....	28	<b>MANTI</b> <sup>1,3,7</sup> .....	18
beef ragout in a pot with padrón peppers, tomatoes, onions, egg, sesame, and lavash		traditional Turkish manti with beef, tomato sauce, yogurt, and garlic chips	



### CHEF'S DAILY SPECIAL

your waiter will tell you about the daily special



## BURGERS

	€		€
<b>WAGYU BEEF</b> <sup>1,3,7</sup> .....	32	<b>SURF &amp; TURF</b> <sup>1,2,3,4,7</sup> .....	28
caramelized onions / Cheddar cheese / salad / spring onions / smoked truffle aioli		premium beef / scallop / prawns / cheese sauce	
<b>RIB-EYE STEAK</b> <sup>1,3,7,10</sup> .....	28	<b>OTTOMAN BURGER</b> <sup>1,3,7</sup> .....	26
premium beef steak / bacon / tomatoes / onions / pickled vegetables / Cheddar cheese / mustard tartare sauce		lamb / cumin / garlic yogurt / sumac onions / paprika brioche bun	

**Our burgers are served** <sup>3,7,10</sup>  
with truffle fries and sweet and sour aioli

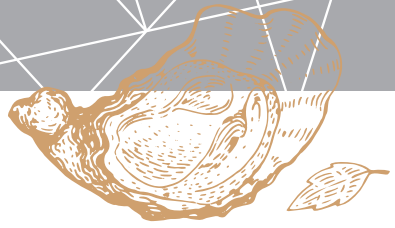
## SEAFOOD

	€		€
<b>SEA SCALLOPS</b> <sup>1,4,7,14</sup> .....	29	<b>GRILLED SEAFOOD MIX FOR TWO</b>	96
spice crust and green pea purée		oysters Rockefeller / tiger prawns / salmon fillet / perch fillet / mini squid / octopus / grilled corn / padrone peppers / crispy zucchini spaghetti / chili mayonnaise sauce / remoulade sauce	
<b>POT OF MUSSELS</b> <sup>1,3,5,6,7,8,9,14</sup> .....	25		
white wine sauce / creamy herb and garlic sauce			
<b>FRIED</b> <sup>1,2,3,5,6,7,8,9,10</sup> .....	32		
<b>TIGER PRAWNS</b>			
pak choi / garlic / white wine / cherry tomatoes / ciabatta			
<b>GRILLED LOBSTER</b> <sup>2,7</sup> .....	56	<b>GRILLED LOBSTER</b> <sup>1,2,5,6,7</sup> .....	56
herb butter / garlic / pineapple		<b>WITH CHEDDAR SAUCE</b>	
<b>LINGUINI PASTA</b> <sup>1,2,3,6,7,9,14</sup> .....	49	truffle and parmesan fries	
<b>WITH LOBSTER</b>			
lobster / prawns / black mussels / bisque			

1, 2, 3, 4, 6, 7, 10



# OYSTERS



**FINE DE CLAIRE NR. 2** 6 pcs. 28 €  
**FRANCE**<sup>4, 6, 14</sup> 12 pcs. 48 €  
 juicy with a balanced taste and sweeter,  
 fruitier flavour

**GILLARDEAU NR. 2** 6 pcs. 45 €  
**FRANCE**<sup>4, 6, 14</sup> 12 pcs. 90 €  
 crunchy textures with a mild nutty taste

**FRIANDISA NR. 4** 6 pcs. 30 €  
**FRANCE**<sup>4, 6, 14</sup> 12 pcs. 60 €  
 creamy taste with slightly sweet notes

**JOSEPHINE NR. 2** 6 pcs. 45 €  
 Premium oysters from 12 pcs. 90 €  
 the Gillardeau house.  
 Famous for their delicate sweetness,  
 creamy texture, and oceanic saltiness

**Oysters are served with** Mignonette sauce with aronia juice

# SUSHI AND SASHIMI

**PHILADELPHIA MAKI**<sup>3, 4, 7</sup> ..... 19 €  
 salmon / cucumber / Philadelphia  
 cheese / red caviar / mayonnaise

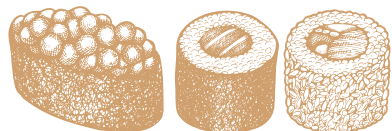
**EBITEN AVOKADO MAKI**<sup>2, 3, 6</sup> ..... 20 €  
 tiger prawn / avocado / cucumber /  
 mayonnaise / teriyaki

**LOBSTER** ..... 25 €  
**CALIFORNIA MAKI**<sup>2, 3, 4, 6, 7, 10, 11</sup>  
 lobster meat / Kewpie mayonnaise /  
 sriracha / avocado / cucumber / green  
 tobiko

**DRAGON UNAGI MAKI**<sup>4, 6, 7, 11</sup> ..... 24 €  
 eel / avocado / cream cheese / unagi sauce

**SASHIMI SET**<sup>4, 6, 10</sup> ..... 25 €  
 salmon (50 g) / tuna (50 g) /  
 hamachi (50 g)

**SUSHI CAKES**<sup>2, 3, 4, 6, 7, 10, 11</sup> ..... 20 €  
 • tiger prawns / tobiko roe / edamame /  
 avocado / chuka / pickled ginger  
 • salmon / tobiko roe / edamame /  
 avocado / chuka / pickled ginger  
 • tuna / tobiko roe / edamame /  
 avocado / chuka / pickled ginger



# CAVIAR

**RED CAVIAR**  
 PREMIUM SELECTION (100 g) ..... €

**WILD KETA CAVIAR** ..... 55 €

**GORBUSCHA CAVIAR** ..... 45 €

**Served** with croutons, butter, and herbs

**BLACK CAVIAR**  
 PREMIUM SELECTION (50 g un 100 g) ..... €

**CLASSIC SELECTION** 50 g. 100 €  
**OSCIETRA** 100 g. 170 €  
 pasteurized, sturgeon

**CALVISIUS TRADITION** 50 g. 120 €  
**ROYAL** 100 g. 170 €  
 fresh, white sturgeon

**ARS ITALICA DA VINCI** 50 g. 150 €  
 fresh, Adriatic sturgeon 100 g. 270 €



# DESERTS

12€

## KUNEFE <sup>7, 8</sup>

kataifi pastry dessert with melted cheese, vanilla ice cream, and pistachios

## BAKLAVA <sup>1, 7, 8</sup>

layered pastry dessert with pistachio cream

## POMEGRANATE <sup>1, 3, 7, 8</sup>

vanilla mousse with pecan nuts, moist almond sponge cake, pomegranate compote

## DONDURMA <sup>3, 7, 8</sup>

chewy Turkish ice cream with a silky texture (vanilla, chocolate, pistachio)

## CRUSHED NAPOLEON CAKE <sup>1, 3, 7</sup>

Diplomat cream, strawberries in alcohol

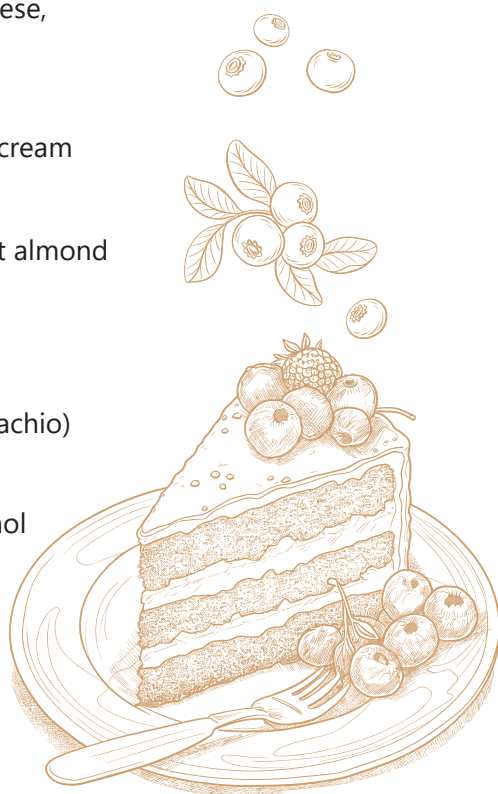
## LIGHT CHOCOLATE CAKE <sup>1, 3, 5, 7, 8</sup>

vanilla sauce, raspberries

## "GRAND LOKUM" <sup>8</sup>

## FLAVOR COLLECTION

forest berries



**TURKISH TEA** ..... 6€  
with Turkish delight

**TURKISH COFFEE** ..... 7€  
with Turkish delight

## CHEESE SELECTION 21€

### LOCAL SEMI HARD CHEESE "IEVA"

rich creamy flavor with pronounced notes of walnuts and fenugreek seeds

### LATVIAN HARD CHEESE

very intense and piquant flavour, hard cheese, matured for 6 months

### CABRA AL ROMERO

goat cheese with rosemary, is made with pasteurized 100% murcian goat's milk, with flavours of citrus

### MANCHEGO

DOP Grand Valle de Montecelo, most famous Spanish hard cheese, made from unpasteurized sheep's milk; it has a mild, creamy taste and sweet aroma

### REBLOCHON DE SAVOIE

soft washed-rind and smear-ripened French cheese, made in the Alpine region

### MUNSTER GÉROMÉ

soft cheese with strong tasting, mainly made from milk from the Vosges region - between Alsace, Lorraine and Franche-Comté

**Served with ginger-pear jam  
and crunchy cookies**

