

COLD APPETIZERS

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

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

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

HOT APPETIZERS

	€		€
TIGERPRAWNS JULIENNE ^{2, 7, 9}	25	TEMPURA TIGERPRAWNS ^{2, 7}	19
lobster bisque / bechamel / parmesan		tartare sauce	

2, 4, 7, 9

OCTOPUS TENTACLES 29

onion puree / padrone peppers / smoked aioli

SALADS

	€		€
TIGER PRAWN ^{2, 6, 11}	25	SEAFOOD (WARM) ^{2, 4, 14}	29
avocado / cherry tomatoes / cucumber / onion / arugula / yuzu ponzu sauce		salmon / tiger prawns / salmon croquette / squid / octopus / scallops / red caviar / cherry tomatoes / garlic	
LOBSTER ^{2, 3, 7}	29	CAESAR ^{3, 4, 7}	22
avocado / cucumber / pickled ginger / mango / cherry tomatoes / chili kewpie mayonnaise		• tiger prawns • grilled chicken breast / bacon	

7, 8, 11, 12

STRACCIATELLA WITH BLACK TRUFFLE 25

assorted Italian tomatoes / olive mix / basil / balsamic

SOUPS

	€		€
LOBSTER CREAM SOUP ^{2, 7, 9}	19	FISH SOLANKA ^{2, 4}	19
lobster bisque / vegetables / cream / brandy		sea bass / salmon / prawns	
SOUP WITH CHANTERELLE MUSHROOMS	17	GOULASH SOUP ^{7, 9}	14
potatoes / carrots / onions		beef / root vegetable	
		COLD BEETROOT SOUP ^{3, 7, 10, 11}	16
		kefir / pickled beetroot / cucumber / radish / chicken eggs	

TURKISH GRILL

COLD MEZE	€
TZATZIKI ⁷	6
refreshing yogurt dip with cucumber, garlic, and herbs	
HUMMUS ¹¹	8
creamy hummus with smoked pastrami and oriental spices	
ACILI EZME ⁸	8
spicy tomato and pepper salsa with fresh herbs	
BABAGANNUS ¹²	8
smoky eggplant dip with tahini and garlic	
HAVUC TARATOR ⁷	8
carrot and yogurt meze with garlic and walnuts	

MEZZE MIX

28

tzatziki / hummus with pastrami / acili ezme / babagannus / havuc tarator

HOT MEZE	€
SIGARA BOREGI (v) ^{1,3,7}	9
crispy filo pastry rolls with cheese and herbs	
DOLMA ⁷	10
aubergine stuffed with minced beef, served with chickpeas, chili oil, yogurt, and mint	
ICLI KOFTE ^{1,3,7,8,11}	12
bulgur croquettes with walnut filling	
SMOKED AUBERGINE ^{6,7,11}	9
aubergine with tahini, white chocolate, red wine, onion, and pickles	



TURKISH PIDE

KIYMALI ¹	17	HELLOUMI & SUCUK ^{1,7,10,12}	17
beef minced and lamb / vegetable mince / oriental spices		Helloumi cheese / spicy Turkish sausage grilled with oriental spices	
CHEESE & EGG ^{1,3,7}	15		
kashar cheese / Feta Cheese / egg / dill			

DISHES ON COALS

	€
ADANA KEBAB ¹	29
traditional spicy minced lamb kebab	
CHICKEN KEBAB ^{1,7}	24
chicken kebab with Turkish spices	
CHICKEN SHISH KEBAB ^{1,7}	24
chicken thigh skewers in traditional Turkish marinade	
CHICKEN WINGS ^{1,7}	18
crispy boneless chicken wings with a mildly spicy flavor	
BEEF STEAK 250 g	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 ^{3, 6, 7, 9, 10, 11}

ADDITIONAL SIDE DISHES

grilled vegetables with celeriac ^{1, 3, 11}	7
purée and chimichurri sauce	
homemade crispy potato sticks	7
saffron rice with almonds and figs ⁷	7
vegetable salad with olive oil ¹²	7
and pomegranate sauce	

CHEF'S OFFER

	€
ISKENDER KEBAB ^{1,7}	32
sliced beef on pide bread with tomato sauce, yogurt, and butter	
BEYTI KEBAB ^{1,7}	28
grilled minced lamb wrapped in lavash with tomato sauce and yogurt	
BELEN TAVA ^{1,3,7,11}	28
beef ragout in a pot with padrón peppers, tomatoes, onions, egg, sesame, and lavash	

	€
RED STONE BASS ⁷	27
red stone bass fillet with grilled lemon, chickpea ragout, and herbs	
LAMB CHOPS ¹	32
charcoal-grilled lamb rack with a pistachio crust and smoked eggplant purée	
MANTI ^{1,3,7}	18
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

	€
WAGYU BEEF ^{1,3,7}	32
caramelized onions / Cheddar cheese / salad / spring onions / smoked truffle aioli	
RIB-EYE STEAK ^{1,3,7,10}	28
premium beef steak / bacon / tomatoes / onions / pickled vegetables / Cheddar cheese / mustard tartare sauce	

	€
SURF & TURF ^{1,2,3,4,7}	28
premium beef / scallop / prawns / cheese sauce	
OTTOMAN BURGER ^{1,3,7}	26
lamb / cumin / garlic yogurt / sumac onions / paprika brioche bun	

Our burgers are served ^{3,7,10}
with truffle fries and sweet and sour aioli

SEAFOOD

	€
SEA SCALLOPS ^{1,4,7,14}	29
spice crust and green pea purée	
POT OF MUSSELS ^{1,3,5,6,7,8,9,14}	25
white wine sauce / creamy herb and garlic sauce	
FRIED ^{1,2,3,5,6,7,8,9,10}	32
TIGER PRAWNS	
pak choi / garlic / white wine / cherry tomatoes / ciabatta	
GRILLED LOBSTER ^{2,7}	56
herb butter / garlic / pineapple	
LINGUINI PASTA ^{1,2,3,6,7,9,14}	49
WITH LOBSTER	
lobster / prawns / black mussels / bisque	

GRILLED SEAFOOD MIX FOR TWO

96

oysters Rockefeller / tiger prawns /
salmon fillet / perch fillet / mini squid /
octopus / grilled corn / padrone
peppers / crispy zucchini spaghetti /
chili mayonnaise sauce /
remoulade sauce



GRILLED LOBSTER ^{1,2,5,6,7}	56
WITH CHEDDAR SAUCE	
truffle and parmesan fries	

OYSTERS



FINE DE CLAIRE NR. 2 6 pcs. 28 €
FRANCE ^{4, 6, 14} 12 pcs. 48 €
 juicy with a balanced taste and sweeter,
 fruitier flavour

GILLARDEAU NR. 2 6 pcs. 45 €
FRANCE ^{4, 6, 14} 12 pcs. 90 €
 crunchy textures with a mild nutty taste

FRIANDISA NR. 4 6 pcs. 30 €
FRANCE ^{4, 6, 14} 12 pcs. 60 €
 creamy taste with slightly sweet notes

JOSEPHINE NR. 2 6 pcs. 45 €
 Premium oysters from
 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 ^{3, 4, 7} 19 €
 salmon / cucumber / Philadelphia
 cheese / red caviar / mayonnaise

EBITEN AVOKADO MAKI ^{2, 3, 6} 20 €
 tiger prawn / avocado / cucumber /
 mayonnaise / teriyaki

LOBSTER 25 €
CALIFORNIA MAKI ^{2, 3, 4, 6, 7, 10, 11}
 lobster meat / Kewpie mayonnaise /
 sriracha / avocado / cucumber / green
 tobiko

DRAGON UNAGI MAKI ^{4, 6, 7, 11} 24 €
 eel / avocado / cream cheese / unagi sauce

SASHIMI SET ^{4, 6, 10} 25 €
 salmon (50 g) / tuna (50 g) /
 hamachi (50 g)

SUSHI CAKES ^{2, 3, 4, 6, 7, 10, 11} 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) 55 €
WILD KETA CAVIAR 45 €
GORBUSCHA CAVIAR 45 €

Served with croutons, butter, and herbs

BLACK CAVIAR
 PREMIUM SELECTION (50 g un 100 g) 100 €
CLASSIC SELECTION 100 g. 170 €
OSCIETRA
 pasteurized, sturgeon

CALVISIUS TRADITION 120 €
ROYAL 170 €
 fresh, white sturgeon

ARS ITALICA DA VINCI 150 €
 fresh, Adriatic sturgeon 270 €



DESERTS

12€

KUNEFE ^{7, 8}

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

BAKLAVA ^{1, 7, 8}

layered pastry dessert with pistachio cream

POMEGRANATE ^{1, 3, 7, 8}

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

DONDURMA ^{3, 7, 8}

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

CRUSHED NAPOLEON CAKE ^{1, 3, 7}

Diplomat cream, strawberries in alcohol

LIGHT CHOCOLATE CAKE ^{1, 3, 5, 7, 8}

vanilla sauce, raspberries

"GRAND LOKUM" ⁸

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

