COLD APPETIZERS

CEVICHE TRIO [4, 6, 11] 25
hamachi with kimchi / tuna with passion fruit / salmon with yuzu ponzu

HAMACHI TATAKI [4, 6, 9, 11] 24
sweet and sour kimchi glaze / celery julienne

GRILLED AVOCADO WITH TIGER PRAWNS [1, 2, 3, 4, 6, 10] 19
tobiko roe / homemade mayonnaise / radish

SALMON TARTARE [1, 3, 4] 19
shallot onions / capers / quail egg / herbs

TUNA TARTARE [1, 3, 4, 11] 24
ponzu / sesame / spring onions / avocado

ASSORTI OF PICKLED HERRING [7, 9, 10] 15
potato fondant with herbs / sour cream sauce

HOT APPETIZERS

TIGERPRAWNS JULIENNE [2, 7, 9] 25
lobster bisque / bechamel / parmesan

TEMPURA TIGER PRAWNS [2, 7] 19
tartare sauce

SEA SCALLOPS [1, 4, 7, 14] 29
spice crust and green pea purée

GALICIAN-STYLE OCTOPUS [3, 7, 14] 29
potato puree with caramelized onions / smoked paprika / homemade aioli / Padron peppers

SALADS

TIGER PRAWN [2, 6, 11] 25
avocado / cherry tomatoes / cucumber / onion / arugula / yuzu ponzu sauce

LOBSTER [2, 3, 7] 29
avocado / cucumber / pickled ginger / mango / cherry tomatoes / chili kewpie mayonnaise

SEAFOOD (WARM) [1, 2, 4, 9] 29
salmon / tiger prawns / salmon croquette / squid / octopus / scallops / red caviar / cherry tomatoes / garlic

CAESAR [1, 3, 4, 7] 22
- 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
lobster bisque / vegetables / cream / brandy

GOULASH SOUP [7, 9] 14
beef / root vegetable

FISH SOLANKA [2, 4] 19
sea bass / salmon / prawns

LENTIL CREAM SOUP [2, 7] 14
spiced croutons / pastrami chips

TRADITIONAL MEZE

MEZZE MIX 28 [1, 7, 8]
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

PACANGA BOREK [1, 3, 7] 12
filo pastry rolls filled with pastrami
and cheese / sour cream / capers / dill /
gherkins

ICLI KOFTE [1, 3, 7, 8, 11] 12
bulgur croquettes with walnut filling

DOLMA [7] 10
aubergine stuffed with minced beef, served
with chickpeas, chili oil, yogurt and mint

MANTI [1, 3, 7] 12
traditional Turkish manti with beef,
tomato sauce, yogurt, and garlic chips



TURKISH PIDE

KUSBASI PIDE [1, 3, 7, 11] 17
chopped beef tenderloin / vegetables /
oriental spices / sesame

CHEESE & EGG [1, 3, 7] 15
kashar cheese / Feta Cheese / egg / dill

HALLOUMI & SUCUK [1, 7, 10, 12] 17
Halloumi cheese / spicy Turkish sausage
grilled with oriental spices

LAHMACUN [1] 17
minced beef / lamb fat / oriental spices

DISHES ON COALS

ADANA KEBAB [1] 29
traditional spicy minced lamb kebab /
tomato-onion sumac salad and grilled
vegetables

LAMB CHOP [1, 7] 32
couscous with mint / grilled vegetables /
red grape sauce

CHICKEN KEBAB [1, 7] 24
chicken kebab with Turkish spices /
tomato-onion sumac salad and grilled
vegetables

CHICKEN WINGS [1, 7] 22
crispy boneless chicken wings with a mildly
spicy flavor / tomato-onion sumac salad
and grilled vegetables

BEYTI KEBAB [1, 7] 28
grilled minced lamb wrapped in lavash
with tomato sauce and yogurt

ISKENDER KEBAB [1, 7] 32
sliced beef on pide bread with tomato sauce,
yogurt, and butter

[1,7]

TURKISH GRILL MIX
FOR TWO
78

GRILL PLATTER MIX

beyti kebab
chicken kebab
chicken wings
lamb chops

Served with saffron rice /
grilled vegetables / garlic yogurt /
tomato sauce



CHEF'S OFFER

RED STONE BASS FILLET [4, 7] 37
sweet pea puree / green asparagus salsa / red caviar

BEEF CHEEKS BRAISED IN DARK BEER [1, 7] 35
delicate corn polenta with Comte cheese / cauliflower tempura

BARBARY DUCK BREAST [1, 7, 9] 35
Madeira sauce / sweet and sour eggplant / celeriac puree

ARGENTINIAN RIBEYE STEAK [1, 7, 9] 55
truffle potato puree with confit onions / sauteed mushrooms / pepper demi-glace

WAGYU BEEF BURGER [1, 3, 7] 32
caramelized onions / Cheddar cheese / lettuce leaves / spring onions / smoked truffle aioli

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 / grilled vegetables

3, 6, 7, 9, 10, 11



SEAFOOD

FRIED TIGER PRAWNS [1, 2, 3, 5, 6, 7, 8, 9, 10] 32
pak choi / garlic / white wine / cherry tomatoes / ciabatta

GRILLED LOBSTER [2, 7] 56
herb butter / garlic / pineapple

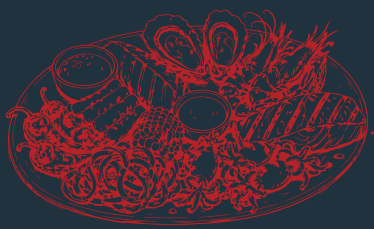
LINGUINI PASTA WITH LOBSTER [1, 2, 3, 6, 7, 9, 14] 49
lobster / prawns / black mussels / bisque

GRILLED LOBSTER WITH CHEDDAR SAUCE [1, 2, 5, 6, 7] 56
truffle and parmesan fries

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

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



DESSERTS 12



KUNEFE [7, 8]

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

BAKLAVA [1, 7, 8]

layered pastry dessert with pistachio ice cream

DONDURMA [3, 7, 8]

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

CRUSHED NAPOLEON CAKE [1, 3, 7]

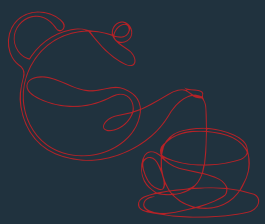
Diplomat cream, strawberries in alcohol

LIGHT CHOCOLATE CAKE [1, 3, 5, 7, 8]

vanilla sauce / raspberries

**"GRAND LOKUM"
FLAVOR COLLECTION** [8]

forest berries

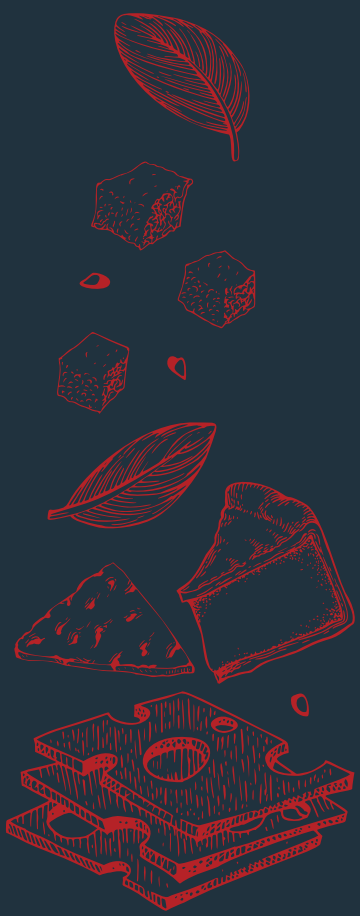


TURKISH TEA 6

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***