

-TASTING MENU-

Sweet Tomato Salad with Goat Cheese and Walnuts

Broad Beans Puree with Dried Kalamata Olives

Eggplant and Pepper Mezze with Sour Bread Croutons

Smoked Fish Pate and Sea Beans

Smoked Eggplant with Milk

Quince Celery

Salt-Cured Bonito Fish Marinated in Rakı

Smoked Herb Borani

Shrimp Cooked with Butter and Persian Limes

Pan Fried Lamb Liver and Onion Salad with Sumac

Persian Kebab and Persian Rice

Oven-Baked Rice Pudding with Dulce de Leche and Crispy Pumpkin Dessert with Yoghurt Ice Cream

can be veganized

*Please, let us know if you have any allergies. All prices include VAT. 10% Service fee will be added.





-COLD MEZZES-

Sweet Tomato Salad with Goat Cheese and Walnuts
Finely Chopped Green Salad with Pomegranate
Melon Salad with Fennel and Feta Cheese

Hot Feta Cheese with Za'atar on Paper

Broad Beans Puree with Dried Kalamata Olives

Eggplant and Pepper Mezze with Sour Bread Croutons

Smoked Eggplant with Milk

Too Hot to Handle

Smoked Fish Pate and Sea Beans

Quince Celery

Purslane Salad with Apple Yoghurt

Salt-Cured Bonito Fish Marinated in Rakı

Sour Ceviche

can be veganized

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-HOT MEZZES-

Phyllo Dough Savory Pastry Filled with Eggplant and Mushrooms

Smoked Herb Borani

Shrimp Cooked with Butter and Persian Limes

Grilled Calamari with Black Garlic Cream

Pan Fried Lamb Liver and Onion Salad with Sumac

Kokoreç on Turkish Flatbread

Charcoal Grilled Tavern Meatballs and White Bean Salad

Turkish Style Dumpling Filled with Spinach and Walnut

-MAIN COURSES-

Grilled Sea Bass Roll and Lemon Chutney

Persian Kebab and Persian Rice

Charcoal Grilled Lamb Loin and Hummus

-DESSERTS-

Oven-Baked Rice Pudding with Dulce de Leche
Crispy Pumpkin Dessert with Yoghurt Ice Cream
Chocolate Mousse with Sour Cherry

can be veganized

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