



Simit & cheese, sourdough simit balls, buffalo milk cream cheese with local blue cheese flavor

Cured & baked smoked salmon trout, horseradish aioli

Fried fish skin, tamarind chutney, coriander pure , salted yogurt

Lettuce leaves, fresh herbs yogurt sauce, dukkah

Turkish beef tartar, mint oil powder, cress sprouts, bulgur chips

Smoked beef tongue with kashar cheese, fermented turnip juice

Baby squid, fire roasted unripe wheat porridge, dehydrated yogurt jelly

Purple basil granita, ginger foam

Babakale shrimp, citrus bisque foam, isot pepper, leek

Bodrum mandarine, caramelized chocolate

Rose & pistachio baklava, buffalo clotted cream

*Tasting men  per person 3850 tl. / wine pairing 2800 tl.
Taxes are included, 12% service charge is not included.*