



"Our Mediterranean green cuisine is carefully crafted to nourish and delight. We source only the freshest ingredients to create healthy, flavorful dishes that will leave you feeling satisfied and energized."

EXECUTIVE CHEF - ZAFER TOK

TASTINGS

Fried Padron Peppers with aioli mayonnaise (V)

Mixed Vegetables with olive crumble and romesco dip



Beetroot Tiramisu (V)

Beetroot slices, mascarpone cheese, beetroot cream, beetroot cocoa, and oil.



Tiger Shrimps

With salmon caviar, avocado tartare, black garlic purée, and fresh herb-infused lemon sauce.



Quinoa Salmon Tartare

With microgreens and green aromatic oil.

Quinoa is rich in fiber, iron, copper, thiamine, vitamin B6, and protein.

It is also a good source of manganese, magnesium, folate, and phosphorus.



Brown Iceberg (V)

With chives, sesame rice paper, caramelized onion, apple, and celery-infused balsamic dressing.



Green Wild Leaves (V)

With mixed wild herbs, caperberries,

Parmesan cheese, and honey Dijon mustard dressing.



Heirloom Tomato Salad (V)

With fresh herbs, Ezine cheese, purple onion, walnuts, and whole-pepper olive oil dressing.



Smoked Roasted Pepper Soup

With almond milk and orange oil.



Nantucket Scallop Chowder

With shellfish velouté and smoked Gouda croutons.



Creamy Olive-Stuffed Ravioli (V)

Filled with olives and ricotta cheese, served with olive leaf oil and quince chutney.

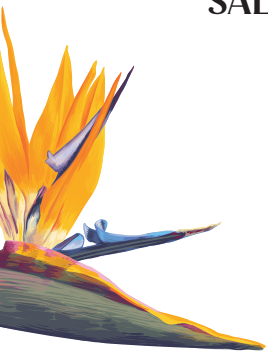


Eggplant Mille-Feuille (V)

With feta cheese cream, microgreens, fresh herb extract, and tomato chutney.



COLD APPETIZERS SALADS



SOUPS & HOT APPETIZERS

MAIN COURSES

Sirloin Steak

Served with pavé potatoes and gravy sauce.

King James I loved the beef fillet he was served so much that he bestowed upon it the title of "Sir Loin," which is where the name Sirloin Steak originates.



Quail Confit

Served with plum purée, sautéed edamame, and crispy potatoes.



Sea Bass with Beurre Blanc Sauce

Herb-Crusted Sea Bass, served with sweet purée and lemon butter sauce.

Chef Clémence Lefeuvre (née Clémence Prau) apparently invented Beurre Blanc by accident in the early 20th century.



Lamb Loin Fillet

Served with oven-baked eggplant, mushrooms, and spiced olive oil.



Lamb loin, one of the finest meats obtained from milk-fed lambs raised in the Taurus Mountains of the Mediterranean region, is a flavorful and tender cut that leaves an unforgettable taste on the palate.

Galaktoboureko

With Caramel Ice Cream and cinnamon cherry sauce.



It is a unique delicacy created by placing specially prepared pudding between layers of phyllo dough, sprinkling black pepper on top, and baking it in the oven.

DESSERTS

Orange-Flavored Fried Milk Halva

With roasted hazelnuts.

As one of the elegant and delicious examples of Ottoman cuisine, this deeply rooted dessert has survived to the present day. This traditional dessert was not only cherished during the Ottoman era but has also remained an essential part of various dessert tables today.



Oven-Baked Fresh Pineapple Dessert (V)

With balsamic caramel sauce, crumble, and vanilla ice cream.



VEGAN MENU

Rice Paper Rolls

With rice vermicelli, seasonal vegetables, micro greens, and Thai sauce



MAIN COURSE

Cauliflower Steak

With crumble crust, potato celeriac purée, and plum chutney



HORS D'OEUVRES

Spaghetti with Vegetables

With zucchini, carrots, eggplant, mushrooms, and a garlic olive oil sauce.



DESSERT

Pumpkin Cup

Served with tahini, pumpkin, and vegan cream



KIDS' MENU

Grilled Meatballs



Spaghetti Bolognese



French Fries

Grilled Chicken



Spaghetti Napoli



Gluten



Egg



Dairy
Lactose



Mustard



Fish



Crustacean



Peanut



Tree
Nuts



Celery



Sesame



Vegetarian



Vegan



Carrot



Hot Pepper