

## **Amouse Bouche**

**“Chardonnay” Yaprak orba;** Dolma, Yoęurt mus  
*“Chardonnay” Wine Leaves Soup; Dolma, Yogurt mousse*

## **BAŐLANGILAR / STARTERS**

**Bahar Salata;** Krpe enginar, Izgara taze fasulye, “Bergama tulum” peyniri  
*Spring Salad; Baby artichoke, Grilled green beans, “Bergama tulum” cheese*

**Midye Tava;** Bahe yeŐillikleri, Turp, Acı lahanalı tarator sos  
*Fried Mussels; Garden greens, Turnip, Kimchi aioli*

**“Karaburun Kefal Havyarı”;** Domates Trio, Simit kruton, Taze baharatlar  
*“Karaburun Bottarga”; Trio tomatoes, Simit crouton, Fresh herbs*

**Yeni Dana Carpaccio;** Kz taze soęan aioli, Patates cipsi, Grana Padano  
*Beef Carpaccio; Roasted spring onion aioli, Potato chips, Grana Padano*

**99 TL**

**gle yemeęi mens seeeęiniz baŐlangı, ana yemek ve tatlıdan oluŐmaktadır.  
İecekler haritir.**

## **ANA YEMEKLER / MAIN COURSES**

**Orzo Risotto;** “Çanakkale domates”, “Karaburun bebek enginar”, Stracciatella  
*Orzo Risotto; “Çanakkale tomato”, “Karaburun baby artichoke”, Stracciatella*

**Deniz Mahsullü Pappardelle;** Sofrito, Miso-domates sos  
*Seafood Pappardelle; Sofrito, Miso-tomato sauce*

**Günün Izgara Balığı;** Yaz kabağı, Ev yapımı kuru domates, Karides bisque sos  
*Grilled Fish of the Day; Zucchini, House dried tomato, Shrimp bisque sauce*

**“Trakya Kıvırcık Kuzu” Üçlemesi;** Acılı Beluga mercimek yahni, “Urfa domates salça”, Yeşil elma  
*“Thracian Kıvırcık Lamb” Trio; Spicy Beluga lentil stew, “Urfa tomato paste”, Green apple*

## **TATLI / DESSERT**

**Çikolatalı Ganache;** Tuzlu bitter çikolata, Urfa biberli dondurma, Çilek  
*Chocolate Ganache; Salted chocolate, Urfa pepper spiced ice cream, Strawberry*

**Şamfıstık-Yoğurt Cheesecake;** Çilekli dondurma, Kimyonlu beze, İstotlu karışık çerez  
*Pistachio-Yogurt Cheesecake; Strawberry ice cream, Cumin meringue, Spiced mixed nuts*

**99 TL**

***The lunch menu consists of your choice of a starter, main course and dessert.  
Drinks excluded.***