

Pide I Mini saj bread, fresh zahter oil	2
Simit I Sesame ring pastry	5
Raki meze I Barrel aged feta, piel de sapo melon	12
Zeytinyagli I Olive oil confit seasonal vegetables, Istanbul style	16
Atom I Labne yogurt, curly peppers, marash chillies, burnt butter	15
Humus I Chickpeas, beef pastirma, toasted sesame	18
Tarama I White cod roe, finger limes, salty mikado sticks	17
Pastirma I Cured salmon, fennel, pickled chillies	22
Roka I Fishermen's salad, rocket, radishes and mizithra cheese	17
Gavurdagi I Tomato, cucumber, walnut, strawberry, pomegranate ice	18



Patlican I Grilled eggplant, burnt yogurt, pomegranate, wild rice	17
Balik ekmak I Sand whiting fillets, bazlama bread, garlic toum, pickles	24
Ahtapot I Octopus, broad bean fava, sumac pickled onion	28
Dil I Beef tongue, isot and sumac salad	18
Pachanga I Duck and almond borek, tkemali plum sauce	26
Sucuk I Camel sausage, borlotti bean pilaki	24



Borek I Wild and native greens, feta, filo pie	25
Balik I Barramundi, tahini, pistachio, cabbage salad	36
Manti I Mini beef dumplings, pulled beef cheek, garlic yogurt, mint oil	26
Köfte I Beef meatballs, white bean piyaz, roasted peppers	26
Küsleme I Lamb fillet, charred leek begendi	38

BOSPHORUS FEAST MENU

\$88 per person

Mini Pide | Saj bread, fresh zahter oil

Atom | Labne yogurt, curly peppers, marash chillies, burnt butter

Humus | Roasted chickpeas, beef pastirma, toasted sesame

Pastırma | Cured salmon, fennel, pickled chillies

Ahtapot | Octopus, broad bean fava, sumac pickled onion

Manti | Mini beef dumplings, pulled beef cheek, garlic yogurt, mint oil

Küslleme | Lamb fillet, charred leek begendi

Patlıcan | Grilled eggplant, burnt yogurt, pomegranate, wild rice

Roka | Rocket salad, radishes, mizithra cheese

Turkish Mess | Mastika cream, merengue, berries, rose liqueur

We gladly change any item according to dietary requirements