LUNCH MENU

YEMEK MENÜSÜ

BAŞLANGIÇLAR

ARMOLA PEYNİRİ. PEKMEZLİ ARMUT. TAZE KEKİK. ÇİÇEK BALI. KITIR
ARMOLA CHEESE. PEAR WITH GRAPE MOLASSES. FRESH THYME. WILDFLOWER HONEY. CRISPBREAD

TUZDA SARDALYA. KIZARMIŞ EKŞİ MAYA. ROKA
CURED SARDINES. TOASTED SOURDOUGH BREAD. ARUGULA

KEÇİ TULUM & ROZBİF
Zeytinli Grissini, Baharatlı Şeftali Reçeli, Turşu ve Çekişte Zeytin
GOAT CHEESE & ROASTBEEF
Olive Grissini, Spiced Peach Jam, Pickles and Olives

OT MÜCVERİ. SÜZME YOĞURT
HERB FRITTERS. STRAINED YOGURT

MINI KADINBUDU KÖFTE. PÜRE
MINI KADINBUDU. PAN-FRIED BEEF AND RICE CROQUETTES. MASHED POTATOES

KÖZ PATLICAN VE TULUM PEYNİRLİ BÖREK
ROASTED EGGPLANT AND CHEESE FILO

YAZ KIZARTMASI
Ev Yapımı Sarımsaklı Domates Sos, Süzme Yoğurt
FRIED SUMMER VEGETABLE
Homemade Garlic Tomato Sauce, Strained Yogurt

KABAK CİPS. SARIMSAKLI YOĞURT
ZUCCHINI CHIPS WITH GARLIC YOGURT

ÇITIR SARDALYA. TARHUNLU MAYONEZ. ACILI SOS. ROKA
CRISPY SARDINES. TARRAGON MAYONNAISE. SPICY SAUCE. ARUGULA

SALATALAR

YEDİKULE MARUL
Çiğ Kara Kabak, Badem Krokan, Tulum Peyniri, Zeytinyağı ve Limon Sos
YEDIKULE LETTUCE
Raw Black Zucchini, Almond Brittle, Tulum Cheese, Olive Oil & Lemon Dressing

ENGİNAR & BROKOLİ
Kuşkonmaz, Sultaniye Bezelye, İç Bakla, Kavrulmuş Fındık, Zeytinyağı ve Limon Sos
ARTICHOKE & BROCCOLI
Asparagus, Sugar Snap Peas, Fava Beans, Roasted Hazelnuts, Olive Oil & Lemon Dressing

BURRATA & ÇİLEK
Roka, Rezene, Çilekli Pancar Sos, Balsamik
BURRATA & STRAWBERRY
Arugula, Fennel, Strawberry-Beetroot Sauce, Balsamic

DOMATES SALATA
Ezine Peynir, Nar Ekşisi ve Zeytinyağı
TOMATO SALAD
Ezine Cheese, Pomegranate Molasses & Olive Oil

STARTERS

Vejetaryen / Vegetarian

SALADS

PİZZA

MARGHERITA
Domates Sos, Fior di Latte, Fesleğen
MARGHERITA
Tomato Sauce, Fior di Latte, Basil

MANTAR & ACI BAL
Taze Kekikli Krem Peynir Sos, İstiridye ve Kestane Mantarı, Acı Bal
MUSHROOM & SPICY HONEY
Cream Cheese Sauce with Fresh Tyhme, Oyster and Chestnut Mushrooms, Spicy Honey

KUZU COTTO
Domates Sos, Kuzu Cotto, Fior di Latte, Mor Soğan, Trüf Yağı, Antep Fıstığı
LAMB COTTO
Tomato Sauce, Lamb Cotto, Fior di Latte, Red Onion, Truffle Oil, Pistachios

MİDYE
Yanık Soğan Kreması, İç Midye, Endivyen, Frenk Soğanı
MUSSEL
Burnt Onion Cream, Mussels, Endive, Chives

DANA KABURGA
Arpacık Soğan ve Sarımsak, Soğan Turşusu
BEEF RIBS
Pearl Onions and Garlic, Pickled Onion

URLA
Pesto Sos, Fior di Latte, Enginar Konfi, Kuşkonmaz, Kuru Domates ve Roka
URLA
Pesto Sauce, Fior di Latte, Confit Artichoke, Asparagus, Sun-Dried Tomato, Arugula

ANA YEMEK

LİMONLU ORGANİK PİLİÇ ŞIŞ. MUHAMMARA VE SOĞAN PİYAZI
LEMON-MARINATED ORGANIC CHICKEN SKEWERS. MUHAMMARA (RED PEPPER WALNUT SPREAD) AND ONION SALAD

ISIRGAN OTLU KÖFTE. TAHINLI PİYAZ. BALON EKMEK. TURŞU
MEETBALLS WITH NETTLE. TAHINI BEAN SALAD. PUFFED FLATBREAD AND PICKLES

BALIK & EKMEK. TABBULE
GRILLED FISH AND BREAD. TABBOULEH

ORGANİK PİLİÇ BUT KONFİ. KABUKLU TAZE PATATES. PAZI
ORGANIC CHICKEN THIGH CONFIT. SKIN-ON NEW POTATOES. SWISS CHARD

DANA ŞİNİTZEL. MAYONEZLİ TURŞULU TAZE PATATES SALATA
BEEF SCHNITZEL. FRESH POTATO SALAD WITH PICKLES & MAYONNAISE

EL YAPIMI PAPPARDELLE. UZUN PİŞMİŞ DANA KIYMA. DOMATES SOS. FESLEĞEN
HOUSEMADE PAPARDELLE. SLOW COOKED RED WINE BRAISED GROUND BEEF. TOMATO SAUCE AND BASIL

EL YAPIMI TAGLIATELLE. KARİDES. SARIMSAKLI VE BEYAZ ŞARAPLI DOMATES SOS
HOUSEMADE TAGLIATELLE WITH SHRIMP. SLOW-COOKED TOMATO SAUCE WITH WHITE WINE AND GARLIC

DANA BURGER. COLESLAW SALATA VE ÇITIR PATATES
BEEF BURGER. COLESLAW AND CRISPY FRIES

PIZZA

Vejetaryen / Vegetarian

MAIN COURSES

TATLILAR

Mutfağımız 12:00-17:00 saatleri arasında servis vermektedir.
Akşam servisine hazırlık için 17:00-19:00 saatleri arası servise kapalıdır.

BADEMLİ KEŞKÜL
ALMOND MILK PUDDING

KREM KARAMEL
CREME CARAMEL

KLASİK PROFİTEROL
CLASSIC PROFITEROLE

KROKOLİN PROFİTEROL, PORTAKAL KREMA VE BADEM DONDURMA
CROQUELIN PROFITEROLE, ORANGE CREAM & ALMOND ICE CREAM

ÇEŞME LİMONLU PAVLOVA, FISTIK KROKAN
PAVLOVA WITH ÇEŞME LEMON CURD & PISTACHIO BRITTLE

ÇİLEKLİ TART
STRAWBERRY TART

SUPANGLE
TURKISH CHOCOLATE PUDDING

DESSERTS

Kitchen Hours: Our kitchen is open from 12:00 PM to 5:00 PM.
Between 5:00 PM and 7:00 PM, the kitchen is closed for preparation for the evening service.

Herhangi bir gıda alerjiniz veya hassasiyetiniz varsa lütfen sipariş öncesinde bize bildirin.

Fiyatlar TL cinsindendir ve tüm vergiler dahildir, %10 servis ücreti eklenecektir.

If you have any food allergies or sensitivities, please inform us before placing your order.

Prices are in TL and inclusive of taxes, a 10% service charge will be applied.

Menu by Chef Seray Öztürk