WINE PAIRING

Arcadia Pét-Nat | Sauvignon Gris | TR, 2023

Ethereo Rías Baixas | Albariño | ESP, 2023

Kuzubağ | Çal Karası | TR, 2024

Côtes d'Avanos Amfora | Kalecik Karası | TR, 2022

Croft Fine Tawny Port | Touriga National, Tinta Roriz,
Tinta Barroca | PT

Wine Pairing
3200 TL

All prices include VAT.

MENU

POTATO BREAD & BUTTER
lacto fermented potato bread, whipped brown butter, scallion oil

BONITO CRUDO
jalepeno nahm jim sauce, lemon olive oil vinaigrette

BEETROOT & KIMCHI TETELA
beetroot tartare, kimchi, ajo blanco, almond, grape

CRISPY ALMOND SHRIMP
ginger & red pepper thai sauce, grilled cabbage, cilantro

GNOCCHI & MUSHROOM
potato gnocchi, seasonal mushrooms, mushroom cream

BEEF SHORT RIBS APICIUS
slow-cooked beef short ribs, apicius sauce, cumin carrot purée

CHOCOLATE GANACHE TORTE
bitter chocolate ganache, rosemary sable, olive oil, passion fruit & mango sorbet

Tasting Menu
5800 TL

All prices include VAT.