

ARKESTRA

STARTERS

POTATO BREAD & BUTTER 410 ₺
lacto fermented potato bread, whipped brown butter, scallion oil

SUMMER TOMATOES & TULUM 920 ₺
bergama tulum, black olives, kale pesto, rock samphire

MARKET GREENS & FENNEL 1020 ₺
spinach, kale, miso cashew cream, pickled green almond, grapefruit vinaigrette

STEAK TARTARE 1640 ₺
egg yolk, parmesan, dijon mustard, chives, sourdough baguette

SHRIMP & AJO BLANCO 1580 ₺
boiled shrimp, almond cream, fennel, grapes, curry oil

AMBERJACK CARPACCIO 1460 ₺
lemon, jalapeno salsa, sea beans, olive oil

TUNA SASHIMI 1960 ₺
sushi rice ice cream, puffed rice, garlic & onion chips, ginger ponzu vinaigrette

RATATOUILLE TARTE 1380 ₺
zucchini, eggplant, tomato chutney, basil pesto

GRILLED OKRA 1180 ₺
Antep pistachio pesto, tahini yogurt sauce, mint

CALAMARI & PEAS 1620 ₺
grilled baby calamari, peas, baby gem lettuce, aromatic herb oil

ARKESTRA KATSU SANDO 2240 ₺
panko fried beef, homemade shokupan, tonkatsu sauce



MAINS

RICOTTA FIOR 1520 €

fior pasta stuffed with ricotta & parmesan, tomato sauce, pine nuts

BOTTARGA SPAGHETTINI 1840 €

grated bottarga, lemon, garlic, parsley, olive oil

GNOCCHI & SHRIMP 1760 €

potato gnocchi, sautéed shrimp, bisque sauce

STONE BASS & TOMATO 2460 €

dry aged & grilled stone bass, black tomato, sea beans, zucchini

RED MULLET MEUNIÈRE 2820 €

french beans, lemon brown butter, dill, capers, orzo risotto

CHICKEN & CABBAGE 1820 €

free-range chicken breast ballotine, grilled white cabbage, mustard miso cream

STEAK AU POIVRE 3200 €

beef tenderloin, black pepper sauce, potato terrine

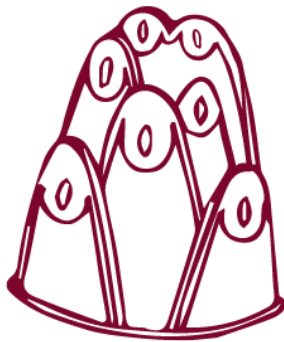
BEEF SHORT RIBS APICIUS 2980 €

slow-cooked beef short ribs, apicius sauce, cumin carrot purée

LAMB SHOULDER & FREEKEH 3020 €

slow cooked lamb shoulder, freekeh risotto, chicken jus, pickled cucumber







DESSERT

DESSERT WINE

CROFT FINE TAWNY PORT, PT, NV
Touriga Nacional, Tinta Roriz, Tinta Barroca

 540€ / 3140€

CORVUS PASSITO, TR, 2015
Vasilaki, Moscato d'Alessandria

 770€ / 4500€

BLACK KNIGHT ICE WINE, GER, 2020
Silvaner

5400€

URLA, SYMPOSIUM, TR, 2023
Bornova Misketi

3200€

YABAN, SAMAN SARISI, TR, NV
Sungurlu

3300€

OREMUS TOKAJI ASZU 3 PUTTONYOS, HU, 2016
Furmint

13400€

DIGESTIFS

LIMONCELLO

840€

ZACAPA 23

1180€

GRAPPA SASSICAIA

1980€

EMINENTE

1580€

GRAPPA SARPA DI POLI

1560€

HENNESSY VS

1060€

MARASCHINO

900€

HENNESSY VSOP

1400€

FERNET BRANCA

900€

HENNESSY XO

3640€

AMARETTO

980€

KÜP RESERVE
CHERRY LIQUEUR

810€

All prices include VAT. Our prices have been updated as of January 1st, 2026.

EARL GREY & HONEY ALMOND CRUNCH 620 ￼
earl grey mousse & ice cream, honey almond crunch, date cake

STRAWBERRY & MERINGUE 680 ￼
strawberry salad, yogurt panna cotta, rose ice cream, lime gel

PEAR & FRANGIPANE 680 ￼
red wine poached pear, almond frangipane, lemon verbena ice cream

CHOCOLATE GANACHE TORTE 680 ￼
bitter chocolate ganache, rosemary sable, olive oil, passion fruit & mango sorbet

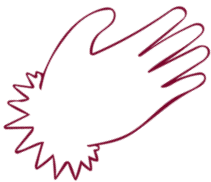
MADELEINE 540 ￼
warm madeleine, salted caramel sauce

ICE CREAM 320 ￼

vanilla
chocolate
salted caramel
walnut

SORBET 320 ￼

cherry & thai basil
strawberry & poppy seed
lemon



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