

ARKESTRA

STARTERS

POTATO BREAD & BUTTER 470 ₺

lacto fermented potato bread, whipped brown butter, scallion oil

BEETROOT & KIMCHI TETELA 1280 ₺

beetroot tartare, kimchi, ajo blanco, almond, grape

MARKET GREENS & FENNEL 1160 ₺

spinach, kale, miso cashew cream, pickled green almond, grapefruit vinaigrette

STEAK TARTARE 1860 ₺

egg yolk, parmesan, dijon mustard, chives, sourdough baguette

BONITO CRUDO 1420 ₺

jalepeno nahm jim sauce, lemon olive oil vinaigrette

TUNA SASHIMI 2240 ₺

sushi rice ice cream, puffed rice, garlic & onion chips, ginger ponzu vinaigrette

LEEK TARTE TATIN 1560 ₺

caramelised leeks, olive caramel, tangazola cheese sauce

SEASONAL MUSHROOMS 1680 ₺

seasonal mushrooms, miso soubise, egg, fresh zahtar

CRISPY ALMOND SHRIMP 2080 ₺

ginger & red pepper thai sauce, grilled cabbage, cilantro

ARKESTRA KATSU SANDO 2420 ₺

panko fried beef, homemade shokupan, tonkatsu sauce



MAINS

RICOTTA & MUSHROOM RAVIOLI 1720 ₺

ricotta & parmesan stuffed pasta, smoked mushroom cream, seasonal mushrooms, wild thyme

BOTTARGA SPAGHETTINI 1980 ₺

grated bottarga, lemon, garlic, parsley, olive oil

GNOCCHI & SHRIMP 1840 ₺

potato gnocchi, sautéed shrimp, bisque sauce

STONE BASS & İSPİR WHITE BEANS 2640 ₺

grilled stone bass, ispir bean stew, mustard, baby gem lettuce, kale pesto

RED MULLET MEUNIÈRE 2980 ₺

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

DUCK A L'ORANGE 2840 ₺

grilled duck breast, duck leg confit börek, black garlic cream, pak choi, orange chicken jus

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 SADDLE & FREEKEH DOLMA 3020 ₺

smoked eggplant, tomato ezme, sumac, pomegranate molasses jus





DESSERT

DESSERT WINE

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

 700 ₺ / 4050 ₺

YABAN, SAMAN SARISI, TR, NV
Sungurlu

 960 ₺ / 4200 ₺

URLA, SYMPOSIUM, TR, 2023
Bornova Misketi

4100 ₺

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

5700 ₺

BLACK KNIGHT ICE WINE, GER, 2020
Silvaner

6850 ₺

OREMUS TOKAJI ASZU 3 PUTTONYOS, HU, 2016
Furmint

17000 ₺

DIGESTIFS

LIMONCELLO

950 ₺

ZACAPA 23

1300 ₺

GRAPPA SASSICAIA

2150 ₺

EMINENTE

1750 ₺

GRAPPA SARPA DI POLI

1700 ₺

HENNESSY VS

1150 ₺

MARASCHINO

990 ₺

HENNESSY VSOP

1550 ₺

FERNET BRANCA

990 ₺

HENNESSY XO

4000 ₺

AMARETTO

1075 ₺

KÜP RESERVE
CHERRY LIQUEUR

1020 ₺

All prices include VAT. Our prices have been updated as of June 25th, 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

PEACH & BASIL 680 ￡
peach, apricot, salted almond crumble, green apple & basil sorbet

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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