

ARKESTRA

STARTERS

POTATO BREAD & BUTTER 320

lacto fermented potato bread, whipped brown butter, scallion oil

MARKET GREENS & FENNEL 920

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

GRILLED FRENCH BEANS 980

ajo blanco, pistachio pesto, mint, purple basil, lime

STEAK TARTARE 1380

beef tartare, parmesan, egg yolk, dijon mustard, chives, potato crunch

SEA BREAM CRUDO 1240

jalepeno salsa, sweet corn, lemon verbena vinaigrette

TUNA SASHIMI 1540

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

LEEK TARTE TATIN 1140

caramelised leeks, olive caramel, tangazola cheese sauce

SEASONAL MUSHROOMS 1260

porcini, kanlıca, black trumpet, egg, fresh thyme, vegetable jus

EGGPLANT & TARE CASHEW 980

eggplant tempura, tare cashew cream, apricot gastrique, thai basil, miso sauce

GRILLED OCTOPUS 1580

grilled octopus legs, baby potato, pastırma sauce, samphire

ARKESTRA KATSU SANDO 1620

panko fried beef, homemade shokupan, tonkatsu sauce



MAINS

TORTELLINI & SPINACH 1420

ricotta tortellini, lemon spinach, parmesan cream, spring onion oil

DUCK PANSOTTI 1520

pulled duck leg stuffed pansotti pasta, shiitake consommé, spring onion

STONE BASS & YUZU 2120

tare glazed stone bass, cabbage, yuzu beurre blanc, samphire

SOLE MEUNIÈRE 4980

lemon brown butter, dill, capers, orzo risotto

CHICKEN & RATATOUILLE 1580

free-range chicken breast ballotine, tomato, zucchini, eggplant, parsley velouté

STEAK AU POIVRE 2800

steak, potato terrine, black pepper beef sauce

BEEF SHORT RIBS 2620

slow-cooked beef short ribs, potato mousseline, chimichurri, beef jus

LAMB & FREEKEH 2680

grilled lamb saddle, lamb tenderloin, freekeh croquette, fresh herbs fricassée, black garlic cream



