

ARKESTRA

STARTERS

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

SNOW PEAS & LOR 880 ₺
snow peas, lor cheese cream, sorrel pesto, mint

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

STEAK TARTARE 1540 ₺
egg yolk, parmesan, dijon mustard, chives, sourdough baguette

SEA BREAM CRUDO 1380 ₺
jalepeno salsa, fennel, lemon & olive oil vinaigrette

TUNA SASHIMI 1860 ₺
sushi rice ice cream, puffed rice, garlic & onion chips, ginger ponzu vinaigrette

LEEK TARTE TATIN 1360 ₺
caramelised leeks, olive caramel, tangazola cheese sauce

CABBAGE SPROUT TONNATO 1180 ₺
grilled cabbage sprout, shrimp, tonnato sauce, caper chips, almond

CALAMARI & PEAS 1540 ₺
grilled baby calamari, peas, aromatic herb oil

ARKESTRA KATSU SANDO 2080 ₺
panko fried beef, homemade shokupan, tonkatsu sauce



MAINS

GNOCCHI & SHRIMP 1760 €

potato gnocchi, sautéed shrimp, bisque sauce, watercress

ARTICHOKE FIOR 1640 €

fior pasta stuffed with artichoke purée, white wine sauce, pea shoots

STONE BASS & CHICKPEAS 2320 €

dry aged & grilled stone bass, lemon chickpeas, spinach

SOLE MEUNIÈRE 5520 €

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, mushroom chips

LAMB SHOULDER & FREEKEH 3020 €

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



