

ARKESTRA

STARTERS

POTATO BREAD & BUTTER

lacto fermented potato bread, whipped brown butter, scallion oil

MARKET GREENS & FENNEL

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

GRILLED FRENCH BEANS

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

STEAK TARTARE

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

AMBERJACK CRUDO

jalepeno salsa, sweet corn, lemon verbena vinaigrette

TUNA SASHIMI

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

LEEK TARTE TATIN

caramelised leeks, olive caramel, tangazola cheese sauce

SEASONAL MUSHROOMS

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

EGGPLANT & TARE CASHEW

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

GRILLED OCTOPUS

grilled octopus legs, baby potato, pastırma sauce, samphire

ARKESTRA KATSU SANDO

panko fried beef, homemade shokupan, tonkatsu sauce



MAINS

TORTELLINI & SPINACH

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

DUCK PANSOTTI

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

STONE BASS & YUZU

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

SOLE MEUNIÈRE

lemon brown butter, dill, capers, orzo risotto

CHICKEN & RATATOUILLE

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

STEAK AU POIVRE

steak, potato terrine, black pepper beef sauce

BEEF SHORT RIBS

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

LAMB & FREEKEH

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



