

ARKESTRA

STARTERS

POTATO BREAD & BUTTER 370

lacto fermented potato bread, whipped brown butter, scallion oil

MARKET GREENS & FENNEL 920

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

GRILLED BEETROOT 980

ajo blanco, sumac & pomegranate molasses, pumpkin seed granola

STEAK TARTARE 1380

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

SEA BREAM CRUDO 1240

jalepeno salsa, samphire, cauliflower, lemon & olive oil vinaigrette

TUNA SASHIMI 1680

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

LEEK TARTE TATIN 1220

caramelised leeks, olive caramel, tangazola cheese sauce

SEASONAL MUSHROOMS 1260

sautéed mushrooms, egg, fresh thyme, chicken jus

SHRIMP & KOHLRABI 1580

Mersin shrimp, grilled kohlrabi, ginger & red pepper sauce

ARKESTRA KATSU SANDO 1880

panko fried beef, homemade shokupan, tonkatsu sauce



MAINS

GNOCCHI & OCTOPUS 1520

potato gnocchi, octopus kokoreç, pastırma crunch, white wine & butter emulsion

BEEF CHEEK RAVIOLI 1620

pulled beef cheek stuffed ravioli, smoked shiitake consommé, spring onion

STONE BASS & JERUSALEM ARTICHOKE 2180

grilled stone bass, roasted jerusalem artichoke, cilantro & green pepper sauce

SOLE MEUNIÈRE 4980

lemon brown butter, dill, capers, orzo risotto

CHICKEN & CABBAGE 1640

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

RIBEYE STEAK 'AU POIVRE' 2920

250 gr ribeye steak, black pepper sauce, potato chips

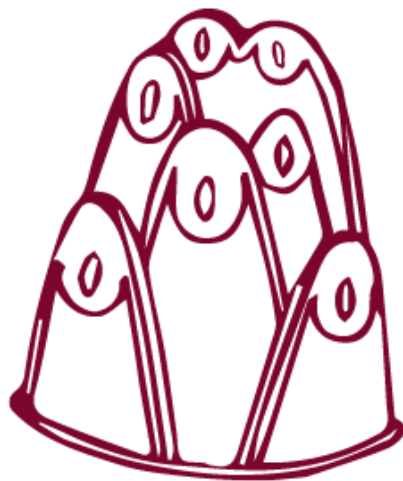
BEEF SHORT RIBS 2760

slow-cooked beef short ribs, celeriac mousseline, chimichurri bordelaise sauce

LAMB SHOULDER & FREEKEH 2680

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

 480 / 2800

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

 680 / 4000

BLACK KNIGHT ICE WINE, GER, 2020
Silvaner

4600

URLA, SYMPOSIUM, TR, 2023
Bornova Misketi

2800

YABAN, SAMAN SARISI, TR, NV
Sungurlu

2600

OREMUS TOKAJI ASZU 3 PUTTONYOS, HU, 2016
Furmint

11950

DIGESTIFS

LIMONCELLO	750	ZACAPA 23	1050
GRAPPA SASSICAIA	1780	EMINENTE	1400
GRAPPA SARPA DI POLI	1300	HENNESSY VS	950
MARASCHINO	750	HENNESSY VSOP	1250
FERNET BRANCA	750	HENNESSY XO	3250
AMARETTO	870	KÜP RESERVE CHERRY LIQUEUR	720

All prices include VAT. 12% service charge will be applied.

EARL GREY & HONEY ALMOND CRUNCH 560
earl grey mousse & ice cream, honey almond crunch, date cake

TANGERINE & MERINGUE 620
tangerine salad, yogurt panna cotta, coconut ice cream

APPLE & WALNUT 560
apple compote, caramelized mille-feuille, walnut croquant, walnut ice cream

CHOCOLATE GANACHE TORTE 620
bitter chocolate ganache, rosemary sable, olive oil, passion fruit & mango sorbet

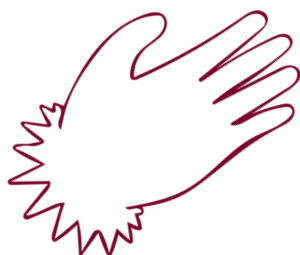
MADELEINE 480
warm madeleine, salted caramel sauce

ICE CREAM 280

vanilla
chocolate
salted caramel
walnut

SORBET 280

cherry & thai basil
strawberry & poppy seed
lemon



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