

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, tonnato sauce, caper chips

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

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



MAINS

GNOCCHI & SHRIMP 1760 €
potato gnocchi, sautéed shrimp, bisque sauce

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, red pepper, spinach

RED MULLET MEUNIÈRE 2820 €
french beans, lemon brown butter, dill, capers, orzo risotto

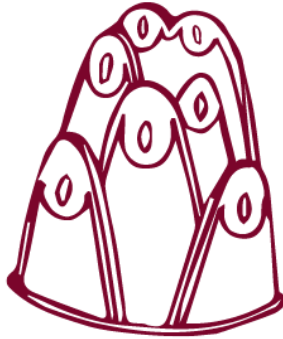
CHICKEN & CABBAGE 1820 €
free-range chicken breast ballotine, grilled white cabbage, mustard miso cream

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

LAMB SHOULDER & FREEKEH 3020 €
slow cooked lamb shoulder, freekeh risotto, chicken jus, pickled cucumber







TATLI

TATLI ŐARAP

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

 540 ₺ / 3200 ₺

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

 770 ₺ / 4500 ₺

BLACK KNIGHT ICE WINE, GER, 2020
Silvaner

5400 ₺

URLA, SYMPOSIUM, TR, 2023
Bornova Misketi

3200 ₺

YABAN, SAMAN SARISI, TR, NV
Sungurlu

3300 ₺

OREMUS TOKAJI ASZU 3 PUTTONYOS, HU, 2016
Furmint

13400 ₺

DİJESTİF

LIMONCELLO

840 ₺

ZACAPA 23

1180 ₺

GRAPPA SASSICAIA

1980 ₺

EMINENTE

1580 ₺

GRAPPA SARPA Dİ POLİ

1560 ₺

HENNESSY VS

1060 ₺

MARASCHINO

900 ₺

HENNESSY VSOP

1400 ₺

FERNET BRANCA

900 ₺

HENNESSY XO

3640 ₺

AMARETTO

980 ₺

KÜP RESERVE
VIŐNE LİKÖRÜ

810 ₺

EARL GREY & BAL BADEM 620 ₺
earl grey mousse & dondurma, bal badem krokan, hurma kek

ÇİLEK & MERINGUE 680 ₺
çilek salata, yoğurt panna cotta, gül dondurma, lime jel

ARMUT & FRANGIPANE 680 ₺
kırmızı şarapta armut, badem franjipan, melisa çayı dondurma

ÇİKOLATALI GANAJ TART 680 ₺
ılık çikolatalı ganaj, biberiyeli sable, zeytinyağı, mango passion sorbe

MADELEINE 540 ₺
sıcak madeleine, tuzlu karamel sos

DONDURMA 320 ₺

vanilya
çikolata
tuzlu karamel
ceviz

SORBE 320 ₺

vişne & reyhan
çilek & haşhaş tohumu
limon



Fiyatlarımıza KDV dahildir. Fiyatlarımız 01.01.2026 tarihinde değiştirilmiştir.