

ARKESTRA

STARTERS

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

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

GRILLED BEETROOT 1080 ₺
ajo blanco, sumac & pomegranate molasses, pumpkin seed granola

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

SEA BREAM CRUDO 1380 ₺
jalepeno salsa, cauliflower, 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

SEASONAL MUSHROOMS 1400 ₺
sautéed mushrooms, egg, fresh thyme, chicken jus

SHRIMP & KOHLRABI 1780 ₺
Karataş shrimp, pickled kohlrabi, tarragon beurre blanc

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



MAINS

GNOCCHI & OCTOPUS 1680 ₺

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

BEEF CHEEK RAVIOLI 1820 ₺

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

STONE BASS & JERUSALEM ARTICHOKE 2420 ₺

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

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

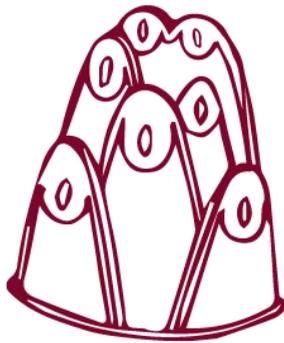
BEEF SHORT RIBS 2980 ₺

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

LAMB SHOULDER & FREEKEH 3020 ₺

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

 540 ₺ / 3140 ₺

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 ₺

DIGESTIFS

LIMONCELLO	840 ₺	ZACAPA 23	1180 ₺
GRAPPA SASSICAIA	1980 ₺	EMINENTE	1580 ₺
GRAPPA SARPA DI POLI	1560 ₺	HENNESSY VS	1060 ₺
MARASCHINO	900 ₺	HENNESSY VSOP	1400 ₺
FERNET BRANCA	900 ₺	HENNESSY XO	3640 ₺
AMARETTO	980 ₺	KÜP RESERVE CHERRY LIQUEUR	810 ₺

All prices include VAT. Our prices have been updated as of January 1st, 2026.

EARL GREY & HONEY ALMOND CRUNCH 620 ๕
earl grey mousse & ice cream, honey almond crunch, date cake

TANGERINE & MERINGUE 680 ๕
tangerine salad, yogurt panna cotta, coconut ice cream

PEAR & FRANGIPANE 680 ๕
red wine poached pear, almond frangipane, lemon verbena ice cream

CHOCOLATE GANACHE TORTE 680 ๕
bitter chocolate ganache, rosemary sable, olive oil, passion fruit & mango sorbet

MADELEINE 540 ๕
warm madeleine, salted caramel sauce

ICE CREAM 320 ๕

vanilla
chocolate
salted caramel
walnut

SORBET 320 ๕

cherry & thai basil
strawberry & poppy seed
lemon



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