

ARKESTRA

STARTERS

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

SUMMER TOMATOES & TULUM 920 ₺
bergama tulum, black olives, kale pesto, rock samphire

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

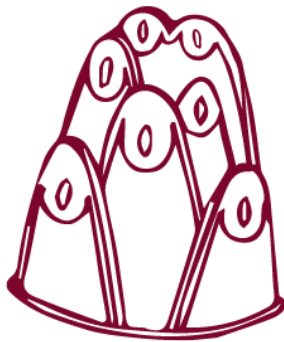
CHICKEN & CABBAGE 1820 ￼
free-range chicken breast ballotine, grilled white cabbage, mustard miso cream

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







DESSERT

DESSERT WINE

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

 540 ㄱ / 3140 ㄱ

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

 770 ㄱ / 4500 ㄱ

BLACK KNIGHT ICE WINE, GER, 2020
Silvaner

5400 ㄱ

URLA, SYMPOSIUM, TR, 2023
Bornova Misketi

3200 ㄱ

YABAN, SAMAN SARISI, TR, NV
Sungurlu

3300 ㄱ

OREMUS TOKAJI ASZU 3 PUTTONYOS, HU, 2016
Furmint

13400 ㄱ

DIGESTIFS

LIMONCELLO

840 ㄱ

ZACAPA 23

1180 ㄱ

GRAPPA SASSICAIA

1980 ㄱ

EMINENTE

1580 ㄱ

GRAPPA SARPA DI POLI

1560 ㄱ

HENNESSY VS

1060 ㄱ

MARASCHINO

900 ㄱ

HENNESSY VSOP

1400 ㄱ

FERNET BRANCA

900 ㄱ

HENNESSY XO

3640 ㄱ

AMARETTO

980 ㄱ

KÜP RESERVE
CHERRY LIQUEUR

810 ㄱ

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

STRAWBERRY & MERINGUE 680 ๕
strawberry salad, yogurt panna cotta, rose ice cream, lime gel

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

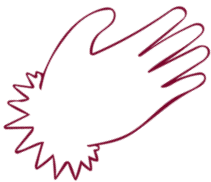
MADELEINE 540 ๕
warm madeleine, salted caramel sauce

ICE CREAM 320 ๕

vanilla
chocolate
salted caramel
walnut

SORBET 320 ๕

cherry & thai basil
strawberry & poppy seed
lemon



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