

WINE PAIRING

Santero DOC Extra Dry Prosecco | Glera | IT

El Perro Verde Rueda | Verdejo | ESP, 2021

Kuzubağ | Çal Karası | TR, 2024

Côtes d'Avanos Amfora | Kalecik Karası | TR, 2022

Croft Fine Tawny Port | Touriga National, Tinta Roriz,
Tinta Barroca | PT

Wine Pairing
3200 TL



All prices include VAT.

MENU

POTATO BREAD & BUTTER

lacto fermented potato bread, whipped brown butter, scallion oil

SUMMER TOMATOES & TULUM

bergama tulum, black olives, kale pesto, rock samphire

SEA BREAM CRUDO

jalepeno salsa, fennel, lemon & olive oil vinaigrette

GRILLED OKRA

Antep pistachio pesto, tahini yogurt sauce, mint

GNOCCHI & SHRIMP

potato gnocchi, sautéed shrimp, bisque sauce, watercress

BEEF SHORT RIBS APICIUS

slow-cooked beef short ribs, apicius sauce, cumin carrot purée

CHOCOLATE GANACHE TORTE

bitter chocolate ganache, rosemary sable, olive oil, passion fruit & mango sorbet

Tasting Menu

5800 TL



All prices include VAT.