

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

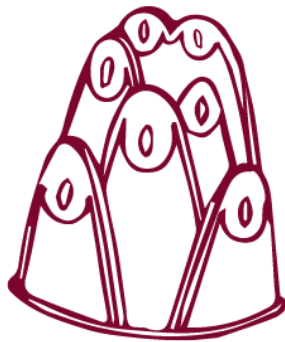
BEEF SHORT RIBS 2980

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*

 580 / 3140

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

 760 / 4480

BLACK KNIGHT ICE WINE, GER, 2020
Silvaner

5160

URLA, SYMPOSIUM, TR, 2023
Bornova Misketi

3140

YABAN, SAMAN SARISI, TR, NV
Sungurlu

2920

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

820

All prices include VAT.

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

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

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

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

MADELEINE 540
warm madeleine, salted caramel sauce

ICE CREAM 320

vanilla
chocolate
salted caramel
walnut

SORBET 320

cherry & thai basil
strawberry & poppy seed
lemon



All prices include VAT.