

Spring 2022

aşeka

menu

Tater Tots, caramilized lemon and confit garlic aioli

Duck Prosciutto, cured in house, balloon bread, creme fraiche, quince chutney

Panisse, preserved lemon, herbs and sardine

Korean Pork Belly Slider, kimchi, gochujang aioli, cilantro

Cheese Board, grissini

Little Gem lettuce caesar salad, anchovy dressing, cured egg yolk

Salt Roasted Beets, sorrel cream, cranberries, goat cheese, toasted hazelnuts

Porcini Agnolotti, fava bean crema, oyster mushrooms, black pepper, chives

Charred Brussel Sprouts, mushroom xo, tahini dressing, cashew

Catch of the day

Bavette Steak, burnt onion chimichurri, garlic bao

Confit Duck Leg, aromatic white beans, creme fraiche, grilled sourdough

Lamb Neck Pavé, miso-celeriac puree, puffed quinoa, jus

Orange Cardamom Panna Cotta, orange gelee, poppy seed crumble

Doughnut, banana filling

Please inform us about any dietary or allergy requirements.
The prices are set by Turkish Lira currency.