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| Tater Tots, house seasoning, kewpie mayonnaise | 820 |
| Duck Croquettes, tarragon remoulade, preserved peppers | 970 |
| Pork Belly Slider, gochujang aioli, kimchi, cilantro | 1170 |
| Steak Tartare, egg yolk cream, crispy lavash, black garlic | 1590 |
| Smoked Trout Rillettes, roe, puffed tapioca, dill | 1150 |
| Local Green Salad, sunflower seeds, champagne vinaigrette, purple basil | 960 |
| Salt Baked Beetroot, whipped ricotta, sorrel, confit fennel, gremolata | 970 |
| Line-caught Seabream Crudo, pomegranate pearls, leche de tigre, crispy Kale Pepper | 1520 |
| Charred Leek, cashew ajo blanco, grape, puffed quinoa | 890 |
| Cauliflower, vegetable demi glace, hummus, prune puree, pine nut | 950 |
| Risotto Bianco, pumpkin, brown butter, sage | 1050 |
| Cavatelli, mushroom jus, crispy oyster mushroom | 980 |
| Agnolotti del plin, parmesan emulsion, beef short rib | 1130 |
| Catch Of the Day, butter pil pil sauce, potato mille feuille, capers | 2550 |
| Confit Duck Leg, sugar bean casserole, swiss chard, duck fat crouton | 2310 |
| Grilled Lamb Loin, mustard jus, celery puree, radicchio, gremolata | 2610 |
| Beef Short Rib Pavé, freekeh pilaf, smoked buffalo milk yoghurt, muhammara, oxtail foam | 2380 |
| Candied Quince, honey and clotted cream sorbet, yoghurt namelaka, financier | 860 |
| Horchata Rice Pudding, hazelnut ganache, burnt cinnamon milk shards | 830 |
| Za'atar Churros, bay leaf crème anglaise | 820 |
| Chocolate and Chestnut Tart, miso caramel ice cream | 890 |

Please inform us about any dietary or allergy requirements.
The prices are set by Turkish Lira currency. 12% service fee will be applied.