

COLD PLATES TO SHARE

COLD FISH PLATTER Fish roe spread, cured seabass, Mackerel fish pickle, fish pate, cured bonito, paleo bread 146.-

MEZZE PLATTER at FERIYE fava bean puree, baba ghannouj, muhammara, stuffed zucchini flowers, stuffed vine leaves with cherry, tulum cheese pate, kalamata olives 84.-

LOCAL CHEESE PLATTER Kargı, Pelit, Mersin tulum, chili pepper jam and fig paste 89.-

SOUPS

Grilled bell pepper soup (V) 28.-

Sour chicken soup 32.-

SALAD

Crispy green salad with 'Yedikule' lettuce rocket, radish and tomatoes (V) 39.-

Watermelon rocket salad with 'Mihaliç' cheese (V) 42.-

Shepherd's salad (V) 41.-

Oven baked okra salad with purslane and chickpeas (V) 46.-

Buckwheat salad with purslane and crispy zucchini (V) 46.-

Grilled halloumi salad with zucchini and grilled bell pepper (V) 45.-

Baby spinach salad with peach and 'Erzincan Tulum' cheese sauce (V) 49.-

Grilled asparagus salad with shi drum 59.-

Tenderloin stripes salad with grilled eggplant and tomatoes 69.-

STARTERS

Fried summer vegetables with tomato and yogurt sauce (V) 44.-

Crispy vegetables with ginger carrot sauce (V) 58.-

Crispy calamari, hummus 64.-

Grilled octopus, warm potatoes with fresh french beans 74.-

Grilled calamari, pickled onions 64.-

Sauteed shrimps, white bean mash 69.-

Sardines wrapped with vine leaves, fresh tomato sauce 55.-

Grilled liver, mashed potatoes with caramelized onions 59.-

Mini meatballs with pistachios, homemade potatoes 59.-

ASK FOR OUR DELICIOUS COCKTAIL MENU

Please inform us if you have any allergies

** Free range chicken*

VAT included, service is not included

PLATES

- Grilled seabass, rocket salad with fennel 119 .-
- Grouper, fresh samphire, potatoes with tomato 149.-
- Salmon, cucumber with fresh green beans, ginger and sesame 118 .-
- Shrimp skewers, borlotti beans mash 108 .-
- Pasta with octopus and mussels 82 .-
- Grilled lamb loin skewers, eggplant bechamel, 'spoon' salad 123 .-
- Rice with mussels, shrimps and sweet corn 76 .-
- Tenderloin with caramelized onions, sauteed chards and french fries 116 .-
- Beef ribs, mashed potatoes with mustard (cooked for 12 hours) 114 .-
- Grilled lamb chops, grilled zucchini, couscous pasta 115 .-
- Beef ribs stuffed eggplant and tomatoe rice 68 .-
- Spaghetti Bolognese 61 .-
- Homemade noodles with walnuts and cheese (V) 56 .-
- Grilled chicken* breast, turmeric basmati rice sauteed spinach 67 .-
- Penne pasta with fresh tomatoes and mozzarella (V) 59 .-
- Dried stuffed eggplant with extract sumac, thick yogurt 69 .-
- 'Tire' meatballs, eggplant with yogurt 69 .-

PLATES TO SHARE

For 2-4 guests

- Whole Seabass / 2-4 guests 215 .-, 395 .-
- Roasted beef fillet / 2-4 guests 192 .-, 358 .-
- Braised beef ribs / 2-4 guests 184 .-, 344 .-
- Pasta with octopus and mussels / 2 - 4 guests 142 .-, 196 .-
- Rice with mussels, shrimps and sweet corn / 2 - 4 guests 136 .-, 179 .-
- Spaghetti Bolognese / 2 - 4 guests 116 .-, 178 .-
- Slow cooked lamb shoulder / 3 guests 248 .-
- Whole free range chicken / 4 guests 196 .-

S I D E S

- please inform us
about number of guests -

Grilled vegetables 29 .-

Rice with tomato 29 .-

Homemade noodles
with walnuts and cheese 29 .-

Couscous pasta with thyme 29 .-

French fries 29 .-

Mashed potatoes 29 .-

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