



Jumbo Shrimp Burst / 690 ₺

Jumbo Shrimp Garnished with Rice Crisps, Special Sauce



Hot Sushi Roll



Kani Crunchy Maki / 790 ₺

Surumi Crab, Avocado, Cucumber, topped with Special Sauce, Teriyaki Sauce, Chives

Katana Roll / 850 ₺

Katsu Fried Salmon, Cucumber, Topped with Katana Surumi, Ikura Caviar

Ebi Ten Roll / 900 ₺

Katsu Shrimp, Asparagus, Avocado, Soft Cheese, Smoked Salmon, Special Sauce

Ebi Crispy Maki / 730 ₺

Tempura Shrimp, Teriyaki Sauce, Crispy Sesame, Pickled Ginger, Wasabi

Roll / Maki



Geisha Roll / 680 ₺

Avocado, Cucumber, Mango, Beetroot Sauce

California Roll / 780 ₺

Surimi Crab, Cucumber, Avocado, Soft Cheese, Tobiko, Mayonnaise

Pheladelphia Roll / 800 ₺

Cucumber, Avocado, Fresh Salmon, Soft Cheese, Cut Almonds, Chives

Dragon Roll / 850 ₺

Unagi eel, cucumber, avocado, soft cheese, topped with katsu crumbs, Ikura salmon caviar, teriyaki sauce

Sake Avocado Maki / 650 ₺

TFresh Salmon , Avocado , Pickled Ginger , Wasabi



Avocado Maki / 570 ₺

Avocado, Pickled Ginger, Wasabi



Mango Maki / 630 ₺

Mango , Avocado , Wakame , Pickled Ginger , Wasabi



Sake Sashimi / 800 ₺

3 slices of Salmon, Wakame, Wasabi, Pickled Ginger



10:00 – 13:00

Breakfast

Breakfast Plate / 660 ₺

*Arugula, Tomato, Cucumber, Olive, Tulum Cheese,
Boiled Egg, Sourdough,
Sumac Strawberry Jam*

Menemen 2.0 / 630 ₺

Pelati Tomato, Roasted Pepper, Organic Egg

Croissant & Avocado / 640 ₺

Guacamole Sauce, Poached Eggs, Rakula, Tulum Cheese Zest

Croissant & Gravlax / 700 ₺

Salmon Gravlax, Cretan Zucchini, Poached Eggs, Hollandaise Sauce

Granola Bowl / 730 ₺

Sweet Yogurt, Strawberry, Pineapple, Fruit Granola

Strawberry Bowl / 730 ₺

Strawberry Yogurt, Quinoa, Oats, Coconut

Fit Bowl / 730 ₺

*Fried Halloumi Cheese, Avocado Paste, Smoked Entrecôte, Arugula,
Çengelköy Cucumber, Almond Puree, Boiled Egg*

Omelette / Mediterranean Greens / 510 ₺

**Matcha Omelette, Fresh Herbs / 620 ₺*

**Tulum Cheese Omelette / 590 ₺*

**Mushroom Omelette / 640 ₺*

**Asparagus, Zucchini Omelette / 660 ₺*

Starters

Gillardeau No:2 Oyster / 650 ₺

Gillardeau Oysters, Hot Sauce, Lemon

Shrimp & Ceviche / 710 ₺

Cured Shrimp, Fresh Herb Aguachille Sauce, Crispy Onions, Cretan Zucchini

Sultana Peas / 580 ₺

Mint Pea Puree, Grilled Sultana Peas, Pea Sprouts, Strawberries, Lime

Roasted Corn / 480 ₺

Open Fire Roasted Corn, Truffle Aioli, Chilli Salt

Zucchini Spaghetti / 680 ₺

*Pistachio Pesto, Cretan Zucchini, Colorful Zucchini, Fruit Pickles,
Lamb Ear, Lagada Sauce*

Urla Artichoke / 640 ₺

Dill Filled Rice, Lemon Cheeks, Artichoke Leaves

Watermelon Cheese / 590 ₺

Sliced Watermelon, White Cheese, Alaçatı Mint

Salads

Tomato & Burrata / 690 ₺

Grilled Fruit, Burrata, Olive Oil, Toasted Sourdough Bread, Basil

Arugula and Purslane / 620 ₺

*Cherry Tomato, Bergama Tulum, Oil Lemon Sauce, Seasonal Fruit,
Sliced Almond*

Caesar Salad / 620 ₺

Caesar Sauce, Yedikule, Bread Crumbs, Parmesan

**Chicken / 760 ₺*

**Salmon / 790 ₺*

Pizza

Pizza Margherita / 880 ₺

*Fior di Latte Mozzarella Cheese, Tomato Sauce,
Basil Leaves, Extra Virgin Olive Oil*

Marinara & Stracciatella / 950 ₺

Pelati Tomato Sauce, Garlic, Ball Thyme, Stracciatella Cheese, Olive Oil

Pizza Quattro Formaggi / 930 ₺

Parmesan, Gorgonzola, Ricotta, Mozzarella

Pizza Funghi Tartufo / 898 ₺

Mozzarella, Wild Mushrooms, Truffle Oil

Butcher Sausage Pizza / 980 ₺

Butcher Sausage, Mozzarella, Tomato Sauce, Basil, Tulum Cheese

Pizza Asado / 1050 ₺

*Roast Beef Ribs, Mozzarella Cheese, Tomato Sauce, Young Arugula,
Extra Virgin Olive Oil*

Zucchini & Pesto / 950 ₺

Pistachio Pesto, Zucchini Flower, Pistachio, Olive Oil

+burrata / 230 ₺

+ribs / 310 ₺

+mushrooms / 270 ₺

Snacks

Popcorn Shrimp / 810 ₺

Satsuma Mayonnaise, Spice Mix, Crispy Lettuce

Truffle Baby Potatoes / 690 ₺

Yoghurt truffle remoulade, Stone oven potatoes, truffle oil, Smoky paprika

Chips / 600 ₺

French Fries, Parmesan Cheese

Stuffed Mussel Croquettes / 600 ₺

Spicy Rice, Mussels, Yuzu Mayonnaise, Lemon Cheek

Crispy Zucchini / 640 ₺

Breaded Zucchini, Cumin Aioli, Tulum Cheese

Crispy Calamari / 890 ₺

Fried Calamari, Truffle Aioli

Crispy Chicken / 795 ₺

Chicken Pieces Marinated in Spiced Milk, Yuzu Sauce

Fresh Vegetable Bowl / 660 ₺

Grilled Seasonal Vegetables, Almond Puree, Tabbouleh

Falafel Bowl / 620 ₺

Hummus, Falafel, Zahter, Fresh Herbs

Epi Burger / 890 ₺

110gr Meatballs, Epi Sauce, Lettuce, Cheddar

+110gr meatballs / 340 ₺
+cheddar / 80 ₺

Truffle Burger / 930 ₺

110gr Meatballs, Truffle Mayonnaise, Cheddar, Lettuce

+110gr meatballs / 340 ₺
+cheddar / 80 ₺

Club Sandwich / 730 ₺

Chicken Breast, Pastrami, Kashar Cheese, Lettuce, Thyme Aioli, Pickle Sticks

Nachos / 760 ₺

Chips, Guacamole Dip, Cilantro and Lime

Tempura Technique Snacks

Sultana Peas / 600 ₺

Baby Eggplant / 600 ₺

(with Roll sauce)

From the Pan & Open Fire

Linguine & Pelati Sauce / 760 ₺

Pelati Pasta with Tomato Sauce, Basil, Olive Oil

Linguine Chicken / 850 ₺

Garlic and Olive Oil Linguine, Chicken Thigh Slices Over an Open Fire

Seafood Calamarata / 1050 ₺

Clams, Shrimp, Calamari, Garlic, Tomato Sauce, Bisk Sauce, Basil, Parmesan

Pappardelle & Ribs / 1050 ₺

Mohair Ribs with Tomatoes, Onion Chutney, Parmesan

Rigatoni with Pesto Sauce / 780 ₺

Asparagus, Pistachio Pesto Sauce, Olive Oil, Stracciatella

Beef Tenderloin / 1300 ₺

220gr Beef Fillet, Grilled Vegetables, Basil Mashed Potatoes

Beef Ribeye / 1490 ₺

*300gr Entrecôte Cooked on Open Fire,
Basil Mashed Potatoes*

Oven Roast Beef Ribs / 1200 ₺

*4.5 Hour Cooked Beef Ribs, Barbecue Sauce, Parsley,
Basil, Buttered Almonds*

Grilled Sea Bass / 1100 ₺

Asparagus, Peas, Capers, Olive Oil, Parsley, Basil, Buttered Almonds

Baked Salmon & Tabbouleh / 1100 ₺

*Cured Salmon, Quinoa Tabbouleh, Fresh Herbs,
Cheek Lime*

Orzo & Meatballs / 950 ₺

*Barley Vermicelli Risotto, Pelati Tomato Sauce, Burrata,
200gr Butcher Meatballs, Parmesan*

Lobster Tagliatelle / 4500 ₺

*Open Fire Cooked Lobster, Asparagus, Garlic, Tomato,
Bisque Sauce, Salmon Caviar*

Desserts

Tiramisu / 610 ₺

Kahlua Likör, Baileys, Çikolata Rendesi

Lilya 2.0 / 550 ₺

Vanilyalı Beyaz Çikolata, Anasonlu Şeftali, Crumble

French Toast / 730 ₺

Toasted Cinnamon Shokupan Bread, Vanilla Mascarpone, Cherry Jam

Fruit Bowl (2-4 Person)

Seasonal Fruits

650 ₺ - 1200 ₺



Ice Cream



Brussels Babe (Summer Edition) / 490 ₺

Brussels Cookie gelato with belgian cookie crunch

Milky Way / 490 ₺

Fresh milk gelato

French Kiss / 490 ₺

Strawberry milkshake gelato

Ice Latte / 490 ₺

Espresso Gelato with coffee crunch

Hips Don't Lie / 490 ₺

Sea salt caramel with toffee crunch

Choconut Paradise / 490 ₺

Coconut gelato with dark chocolate chunks

Pista la Vista (Summer Edition) / 490 ₺

Pistachio Sorbe with real Turkish Antep pistachios

Raspberry Sunset (Summer Edition) / 490 ₺

Raspberry sorbe with wild raspberry bits

Sour Love / 490 ₺

Lemon sorbe infused with mint leaf

Very Berry Cherry / 490 ₺

Raspberry sorbe with sour cherry

Melting For You / 490 ₺

Dark chocolate sorbe with fudge and chunks

Summer Passion / 490 ₺

Passion fruit sorbe with pinch of chilly



Dubai Special / 450 ₺

Pistachio Sauce, Chocolate Sauce, Shredded Wheat Crumbs

Golden Tropic / 450 ₺

Mango Sauce, Mango Pieces

Pink Affair / 450 ₺

Strawberry Sauce, Strawberry Pieces

Caramel Luxe / 450 ₺

Lotus Cream, Lotus Crumb

Velvet Cocoa / 450 ₺

Chocolate Crumb, Belgium Chocolate

Berry Obsession / 450 ₺

Fruit, Sauce

Melon Chic / 450 ₺

Melon Picces, Crepe Crumb



You can request MyFood food for your little friends from your waiter by specifying your adult/kid selection.