



**Simit & cheese**, sourdough simit balls, buffalo milk cream cheese with local blue cheese flavor

**Cured & smoked salmon trout**, horseradish aioli

**Fried fish skin**, tamarind chutney, coriander pureé, salted yogurt

**Lettuce leaves**, fresh herbs yogurt sauce, dukkah

**Turkish beef tartar**, mint oil powder, cress sprouts, bulgur chips

**Smoked beef tongue with kashar cheese**, fermented turnip juice

**Baby squid**, fire roasted unripe wheat porridge, dehydrated yogurt jelly

**Purple basil granita**, ginger foam

**Iskenderun shrimp**, citrus bisque foam, isot pepper, leek

**Bodrum mandarine**, caramelized chocolate

**Rose & pistachio baklava**, buffalo clotted cream

*Tasting menu per person 3850 tl. / wine pairing 2800 tl.  
Taxes are included, 12% service charge is not included.*