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Crafted with

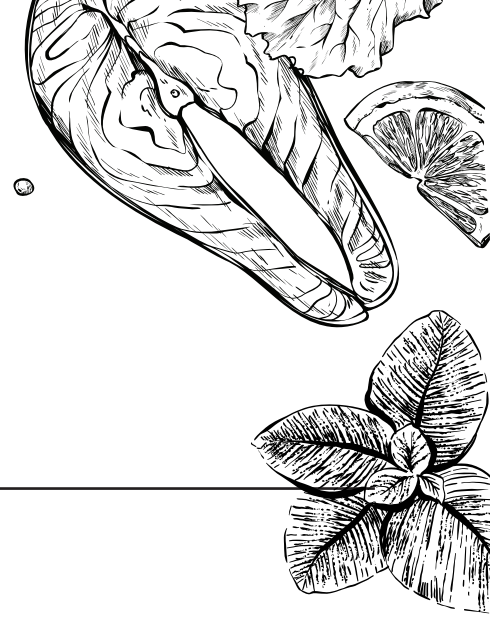
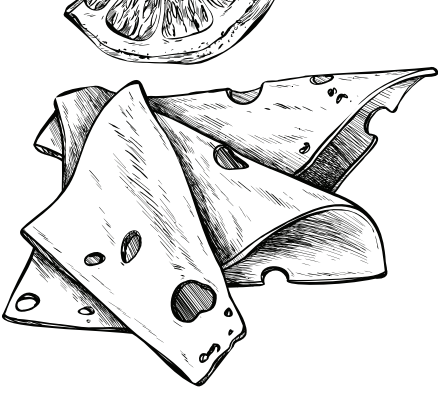
Passion

Savored with

Joy

”





SOĞUK BAŞLANGIÇLAR / STARTERS

PEYNİR TABAĞI

660 TL

Parmesan, isli çerkez, camambert, çeçil peyniri, Kars gravyeri
Bodrum mandalina reçeli,

CHEESE PLATE

*Parmesan, smoked circassian, camembert, çeçil cheese, Kars Gruyere,
Bodrum mandarin jam*

YEŞİL SALATA

420 TL

Akdeniz Yeşillikleri, Semizotu, Roka, Cherry Domates, Salatalık, Mısır

GREEN SALAD

*Mediterranean Greens, Purslane, Arugula, Cherry Tomatoes, Cucumber, Sweet
Corn, Havandan Sauce*

SOMON FÜME SALATA

520 TL

Aperol ve portakal kabuğu ile marine edilmiş somon füme, roka, kırmızı soğan
turşusu, kapari, lime-adaçayı sos ile

SALMON GRAVLAX SALAD

*Salmon gravlax marinated with Aperol and orange peel, arugula, pickled red
onions, capers, lime-tarragon sauce*

BONFILE SALATA

640 TL

Bonfile dilimleri, Akdeniz yeşillikleri, parmesan, karamelize soğan, köz kapyra,
cherry domates ve tane hardallı balsamik sos ile

BEEF FILLET SALAD

*Beef fillet slices, Mediterranean greens, parmesan, caramelized onions, roasted
red peppers, cherry tomatoes, whole grain mustard balsamic sauce*

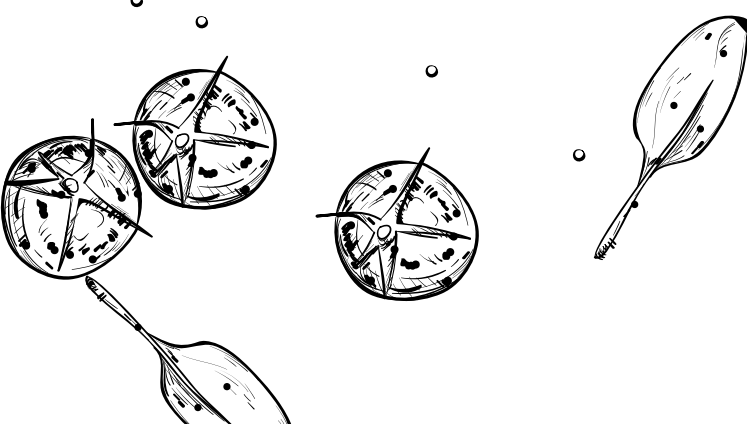
TAVUK SALATA

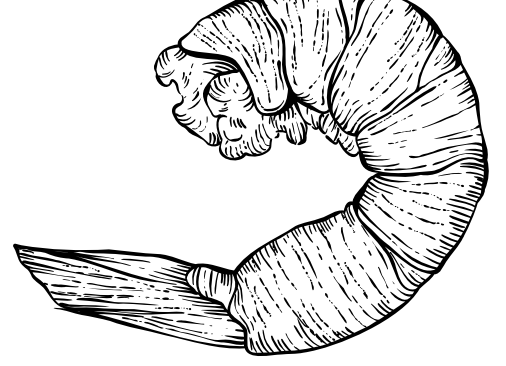
450 TL

Izgara tavuk göğüs, Akdeniz yeşillikleri, Meksika Fasulyesi, Guacomole,
ev yapımı tortilla, mısır, ballı hardallı sos ile

CHICKEN SALAD

*Grilled chicken breast, Mediterranean greens, Mexican Beans, Guacamole,
homemade tortilla, corn, honey mustard sauce*





ARA SICAKLAR / HOT APPETIZERS

PATLICAN ŞİNİTZEL 420 TL

Köz biberli domates sos ve panelenmiş bütün patlıcan üzeri kırmızı soğanlı domates salatası

EGGPLANT SCHNITZEL

Tomato sauce with roasted peppers and whole eggplant with tomato salad with red onion

ATIŞTIRMA TABAĞI 540 TL

Kaburga kroket, patates topları, falafel, patates kızartması

SNACK PLATTER

Rib croquettes, potato tots, falafel, french fries

FALAFEL 310 TL

Tahinli yoğurt sos, cherry domates ve taze yeşillikler ile

FALAFEL

Tahini yogurt sauce, cherry tomatoes, and fresh greens

KARİDES TACO 660 TL

Mor ve beyaz lahana salatası, taze kişniş, guacomole ve yeşil sos ile

SHRIMP TACO

Purple and white cabbage salad, fresh coriander, guacamole, and green sauce

KABURGA KROKET 580 TL

Relish sos ve Akdeniz yeşillikleri ile

RIB CROQUETTES

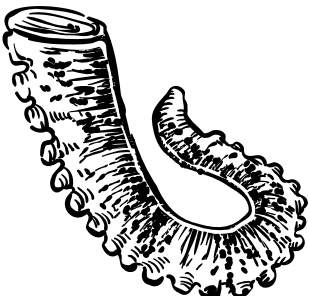
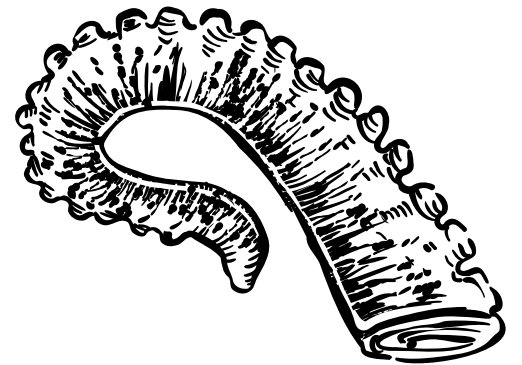
Relish sauce and Mediterranean greens

AHTAPOT IZGARA 730 TL

İsli paprikalı humus, semizotu salatası ve salsa verde ile

GRILLED OCTOPUS

Smoked paprika hummus, purslane salad, and salsa verde





ANA YEMEKLER / MAIN COURSES

KABURGA STRACCI 730 TL

Ev yapımı makarna, 8 Saat özel marinasyonu ile fırınlanmış tiftik kaburga, krema sos, trüf yağı, parmesan

BEEF RIBB STRACCI

Homemade pasta, 8-hour marinated oven-baked rib, cream sauce, truffle oil, parmesan

KÖZ PATLICANLI MANTI 580 TL

Antakya tuzlu yoğurdu, kırmızı ve yeşil yağ

MANTI WITH ROASTED EGGPLANT

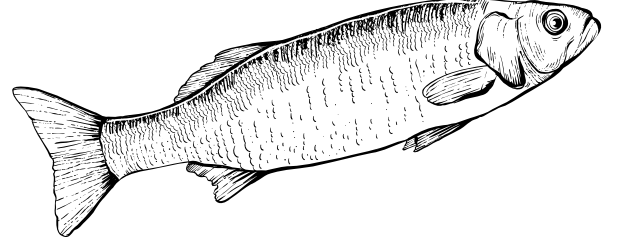
Antakya salty yogurt, red and green oil

DENİZ MAHSULLÜ TAGLIATTELE 760 TL

Domates sos, karides, kum midyesi, kalamar, ahtapot

SEAFOOD TAGLIATELLE

Tomato sauce, shrimp, mussels, squid, octopus

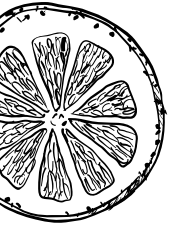


DOMATES SOSLU LEVREK 780 TL

Beyaz şaraplı domates sos, kum midyesi

SEA BASS WITH TOMATO SAUCE

Tomato sauce with white wine, mussels

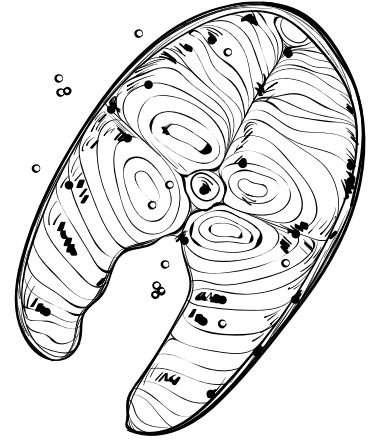


FIRIN SOMON 800 TL

Narenciye sos ve sebzeli beluga mercimeği ile

OVEN-BAKED SALMON

Citrus sauce and vegetable beluga lentils



KARIŞIK DENİZ MAHSÜLLERİ 820 TL

Sotelenmiş ahtapot, karides, kalamar, kum midyesi, taze otlar ile

MIXED SEA FOODS

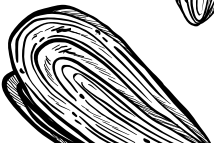
Sauted octopus, calamari, shrimps, clams with fresh herbs

HAVANDAN YAPRAK KÖFTE 670 TL

Havandan usulü 180 gr yaprak köfte, domatesli arpa şehriye pilavı ve yoğurt

HAVANDAN MEATBALLS

180 gr meatball Havandan style, tomato orzo pilaf, and yogurt

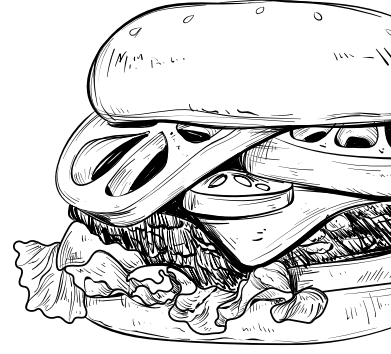


KABURGA BURGER 690 TL

8 Saat özel marinasyonu ile fırınlanmış dana kaburga, karamelize soğan, burger peyniri ve patates kızartması ile

RIB BURGER

8-hour marinated oven-baked beef rib, caramelized onions, burger cheese, and French fries



HAVANDAN BURGER 620 TL

2 adet burger köftesi, ev yapımı özel hamburger sosu, marul, domates, turşu ve patates kızartması ile

HAVANDAN BURGER

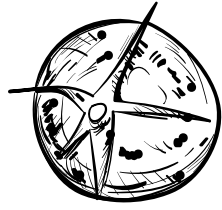
2 burger patties, homemade special hamburger sauce, lettuce, tomato, pickles, and French fries

HAVANDAN TAVUK 610 TL

Hindistan cevizi sütü içerisinde pişmiş tavuk göğüs, mantar, kişniş, lime, yasmin pirinç pilavı ile

HAVANDAN CHICKEN

Chicken breasts cooked in coconut milk with mushrooms, cilantro and lime, served with jasmine rice



ÇÖKERTME KEBAB 850 TL

Domates sos ile sotelenmiş bonfile dilimleri, köz patlıcanlı yoğurt sos ve kibrit patates ile

ÇÖKERTME KEBAB

A special kebab of Bodrum, beef slices sauted with tomato sauce served on charred eggplant - yogurt with matchstick potatoes on top.



BONFİLE LOKUM 920 TL

180 Gr. Izgara dana bonfile, karamelize tereyağlı ve akçaağaç şuruplu tatlı patates püresi ve ıspanak sote ile

BEEF TENDERLOIN

180 Gr grilled beef served with sweet potato mash with burnt butter and maple syrup and sauted spinach

TATLILAR / DESSERTS



CREME BRULEE 240 TL

DONDURMALI PROFİTEROL 280 TL

ICE CREAM PROFİTEROLES

PAVLOVA 220 TL



