



A restaurant fed from the roots of Anatolian nomads.

TASTING MENU

AMUSE BOUCHE

Chef's Treats from Tradition and Terroir

"Malatya" Stuffed Cherry Leaves

"Diyarbakır"-Style İçli Köfte

"Şanlıurfa"-Style Çiğ Köfte

FOLLOWING

Jerusalem Artichoke Borek & Jerusalem Artichoke Espuma

AFTER

Steamed Fish of the Day

BEFORE THE MAIN COURSE...

Grape Leaf Sorbet

CONTINUING

Isot-Spiced Grilled Lamb Ribs

12-hour cooked lamb ribs with isot sauce made from Şanlıurfa's fermented pepper.

THREE FORMS OF LAMB

Lamb Loin, 12-Hour Cooked Lamb Neck, Lamb Tail Fat Sauce & Crispy Freekeh Pilaf

Grilled lamb loin with a lamb sauce made from tail fat, served with traditional freekeh pilaf from the Urfa-Antep region.

"Muğla" Mastic Kebab & Ember-Roasted Garlic

Hand-chopped lamb, skewered on a mastic wood stick and served with ember-roasted garlic.

DESSERT

"Denizli" Kale Pepper and Chocolate

TO FINISH...

Coffee-Side "Petit Fours"

TASTING MENU

5450 ₺



A restaurant fed from the roots of Anatolian nomads.

WINE PAIRING

Matched with wines grown only in Anatolian lands.



AMUSE BOUCHE / FOLLOWING

Paşaeli / Pét Nat / Sidalan / 2024 / Çanakkale

AFTER

Kayra / Karkuş / 2023 / Şirnak

CONTINUING

Kuzeybağ / Kösetevék / 2023 / Elazığ

THREE FORMS OF LAMB

Diren / Mahla / Karaoğlan / 2023 / Malatya

DESSERT

Diren / Mahlep / Horozkarası, Öküzgözü, Shiraz / Tokat

5 GLASS WINE PAIRING
3500 ₺

COCKTAIL PAIRING

Our tasting menu is paired with distilled cocktails prepared using culinary techniques.



AMUSE BOUCHE / FOLLOWING

Göz-Acı
Casamigos Anejo, "Samandağ" Pepper, Ginger

AFTER

Toprak
Tanqueray Sevilla, Green Apple, Strawberry Leaf Cordial

CONTINUING

Tarçın
Alaf House-Made Cinnamon Liqueur Brewed White Tea
with Salted Caramel & Isot

THREE FORMS OF LAMB

Kök
J.W. Black Ruby, Quince Cordial, Licorice Root,
Quince Fruit Leather

DESSERT

Mayhoş
Safari, House-Made Red Basil Soda by Alaf, Grass

5 GLASS COCKTAIL PAIRING
3900 ₺