



A restaurant fed from the roots of Anatolian nomads.

TASTING MENU

AMUSE BOUCHE

Chef's Treats from Tradition and Terroir

From the Streets of Istanbul, Chicken Pilaf with Crispy Chicken Skin and Garum Sauced Rice

Bulgur Meatballs with "Batırık" from Anamur and Mediterranean Region

Goat Butter and Manisa Olive Oil

FOLLOWING

Istanbul Fish Table: Pilaki in Vine Leaves, Smoked Bonito, Carp Roe Tarama and

Scented Geranium Sauce Çanakkale Calamari and Sea Greens

Crispy Lettuce from Alaşehir, Manisa

Alaf Charcuterie and Apple Pickle

From the Season and Terroir

Sorbet

THREE STATES OF LAMB

Grilled Lamb and Lamb Souce

Lamb Kebab: A Gift from Mesopotamia to Anatolian Cuisine

Lamb Ribs and Isot Pepper

DESSERT

Kale Pepper From Denizli and

Chocolate

TO FINISH...

Coffee-Side "Petit Fours"

TASTING MENU

7900 ₺



A restaurant fed from the roots of Anatolian nomads.

WINE PAIRING

Matched with wines grown only in Anatolian lands.



FOLLOWING

Istanbul Fish Table: Pilaki in Vine Leaves, Smoked Bonito,
Carp Roe Tarama and Scented Geranium Sauce
Paşaeli / Pét Nat / Sidalan / 2024 / Çanakkale

Çanakkale Calamari and Sea Greens
Kuzeybağ / Kösetevrek / 2023 / Elazığ

From the Season and Terroir
Sommelier's Choice

THREE STATES OF LAMB

Diren / Mahla / Karaoğlan / 2023 / Malatya

DESSERT

**Diren / Mahlep / Horozkarası, Öküzgözü, Shiraz /
Tokat**

5 GLASS WINE PAIRING

4900 ₺

COCKTAIL PAIRING

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



FOLLOWING

Istanbul Fish Table: Pilaki in Vine Leaves, Smoked Bonito,
Carp Roe Tarama and Scented Geranium Sauce
Toprak

Çanakkale Calamari and Sea Greens
Dal

From the Season and Terroir
Barmen's Choice

THREE STATES OF LAMB

Karamel

DESSERT

Mayhoş

5 GLASS COCKTAIL PAIRING

4900 ₺