



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

The Taste of Spring: Young Almonds, Fresh Garlic and Jerusalem Artichokes from the Last Days of Winter

AFTER

Steamed Fish of the Day

BEFORE THE MAIN COURSE...

From Sorbet Fish to Spices: What the Season Brings

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

6400 ₺



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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
3900 ₺

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 ₺