



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

Fresh Vine Leaves and Yedikule Lettuce

Alaf Style Cured Beef and Brown Butter Sauce

Squid from the Dardenelles and Collagen Sauce

Camel Chorizo from Aydın and Dessert Vine Reduction Sauce

"Kokorec" and Honey Garum Sauce

A touch of refreshing Sorbet

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.

Lamb Minced Kebab

Lamb Rib with Isot Pepper

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.



FOLLOWING

Fresh Grape Leaves and Yedikule Lettuce
Paşaeli / Pét Nat / Sidalan / 2024 / Çanakkale

Smoked Meat and Grilled Çanakkale Calamari
Prius / Martenicka / Kalecik Karası, Papaskarası / 2024 / Kırklareli

"Aydın" Camel Chorizo, Kokoreç & Garum with Honey
Kuzeybağ / Kösetevrek / 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.



FOLLOWING

Snack and "Yedikule" Lettuce
Toprak

Grilled "Çanakkale" Calamari
Kök

"Aydın" Camel Chorizo, Kokoreç & Garum with Honey
Göz-Acı

THREE FORMS OF LAMB

Karamel

DESSERT

Mayhoş

5 GLASS COCKTAIL PAIRING
4200 ₺