

madera

Madera comes from the Latin word "mater" – meaning mother, nature, the source of life – and, over time, came to mean "tree." In our kitchen, everything begins with what the tree gives us. Wood becomes fire, and fire guides the food. Oak brings depth, pine leaves a smoky trace... To us, fire is more than a cooking method; it's the foundation of flavor, of simplicity – and the reason we gather.

In the heart of the city, around the fire
#AtMadera



Have you tried our
‘TIL YOU SAY STOP
EXPERIENCE MENU
with its special price?

Our prices are TL, include VAT. is included.
10% service charge will be added.
Menu revision date: 13.05.2025

by **c•paces** CURATED SOCIAL SPACES

APPETIZING SHAREABLES

AEGEAN MEZZE SELECTION

*serving for 2-3 guest
Five Aegean mezze served with sourdough pita baked in a stone oven

MEAT TARTAR RITUAL

raw meat tartar, lime, salmon tobiko and chives. Served with 2 shots of tequila or vodka

AEGEAN HERB CALAMARI MÜCVER

crispy zucchini "müver" prepared with fresh calamari and Aegean herbs, served with homemade tartar cream

4 CHEESE CAULIFLOWER

cauliflower is cooked in a stone oven with Bergama "Tulum", sweet curd, "kolot" and Ezine cheeses, served with herb and extra virgin olive oil

AKHİSAR KOKOREC TANDOORI

Akhisar style carefully wrapped "kokorec", cooked in tandoori with the smoky aroma of wood fire and served with homemade lavash

DRY MEAT & FENNEL

meat dried aged with salt and paper, prepared with Mediterranean citrus "hibes" cream and aniseed-scented fennel salad

MILK AGED LAMB & HOMEMADE LAVASH

roasted lamb softened with milk, served with "tablaci" salad

HOMEMADE POTATO CHIPS & GRATED PARMESAN

golden fried thin potato chips sprinkled with freshly grated parmesan cheese

PORCINI MUSHROOM WHEAT

wheat grains soft-baked with aromatic porcini mushrooms, freshly grated parmesan cheese

“FERİYE” FRIED LIVER

"Albanian" style golden fried lamb liver, served with red onion pickle and sour cherry sauce

SHRIMP BEAN SALAD “PİYAZ”

a modern interpretation of a classic recipe with grilled blue tail shrimp, warm bean salad "piyaz", sweet tomato, red onion pickle, poached village egg

ROASTED ZUCCHINI “ROAST BUT NOT”

seasonal zucchini, roasted, raw and pickled, served with goat cheese cream and tartar mayo

BEEF MERGUEZ SAUSAGE

beef merguez sausage cooked on an open fire, served with roasted baked potatoes and mustard

FROM THE GARDEN – SALADS

SPRING SALAD

garden greens, mixed with rocket and cress, colouring with strawberry slices and serve with strawberry vinegar mixed with caramelized onion

PEAR & CHEESE

pear grilled on open fire with sweet "lor" cheese, Aegean pear molasses and olive oil enriched with black sesame and fresh herbs

CRISP LETTUCE SALAD

prepared with lettuce leaves mixed with oil, thin sliced dry meat and sour cream, served with spicy bread crotons

STONE OVEN – SOUR DOUGH

“KUŞ GÖZÜ”

5 pieces of full meat mini "lahmacun", tabasco pepper

CRISPY FLATBREAD WITH SMOKED MEAT

crispy flatbread prepared with smoked meat slices and concentrated roquefort cream.

4 CHEESE PITA

4 kind of Anatolian special cheese: sweet cottage, "Bergama tulum", "çamur" and "Ezine" cheese baked in stone oven with green pepper
Optional: With country egg

CRISPY PITA “KOKOREÇ

"Kokoreç" with sour dough in stone oven

CLOSED “BAFRA” PITA

classic style minced meat pita prepared and cooked with blackcurrant and pinenuts, served with sliced cucumber

AEGEAN HERBS & GUMDROP PITA

wild Aegean herbs and gumdrop flavoured pita
Optional: With country egg

OPEN FIRE – BY LANDS

TRADITIONAL MADERA KEBAB (180 gr)

minced kebab served with sumac salad and small pita

MEATBALL WITH PITA BREAD (180 gr)

meatball served on homemade "tırnak" pita, served with yogurt with smoked aubergine and butter with chili pepper

SLOW COOKED BEEF TENDERLOIN (200 gr)

beef tenderloin cooked over an open fire, roasted vegetable salad, mash potato with marrow and served with fresh herd cream

DRY-AGED VEAL CHOPS (650 gr)

dry-aged and over open fire cooked veal chop, charcoal smoked vegetable salad, mash potato with marrow and served with herb paste

YOUNG CHICKEN (400 gr)

a half young chicken cooked over on open fire, served with baked potato with mustard, Tuscan kale" salad and grilled lemon

OPEN FIRE – FROM THE SEA

CHARCOAL GRILL OCTOPUS “NORTHERN AEGEA” (120 gr)

octopus slices marinated with quince molasses, served with roasted "cibes", traditional "tarhana" sauce and smoked paprika

SEABASS “OPEN FIRE COOKED” (200 gr)

seabass fillet cooked on open fire, served with fennel with olive, tomato salad and Aegean herb cream

BIG PLATTERS

For Share 2-3 Guest

SLOW COOKED BEEF TENDERLOIN (600 gr)

beef tenderloin cooked over an open fire, roasted vegetable salad, mash potato with marrow and served with fresh herd cream

DRY AGED RIBEYE (1000 gr)

grilled dry aged ribeye served with roasted veggie salad, mash potato with bone marrow and fresh herbs

YOUNG CHICKEN (850 gr)

a half young chicken cooked over on open fire, served with baked potato with mustard, "Tuscan kale" salad and grilled lemon

SPECIAL FOR TODAY

FROM LAND...

Portion | Large Plate

specially selected and limited meat varieties are served with seasonal accompaniments

MEATBALLS & "PİYAZ" (180 gr)

inspired by Anatolia: Meatballs served with Antalya style white bean salad "piyaz" and pickled of the pepper

6 HOUR OVEN ROASTED BEEF RIBS (300 gr)

ribs cooked in stone oven for 6 hours, served with potato cream, grilled onion, crispy garlic and meat stock

“YAĞLI KARA” LAMB LOIN (200 gr)

over on open fire cooked lamb loin, prepared with fried mushrooms, bone marrow added mash potato, shallot, served with lamb demi-glace

THRACIAN “KIVIRCIK” LAMB TANDOORI (130 gr)

Thracian suckling lamb cooked with open wood fire, served with "Phrygian keşkek", smoked yoghurt, sumac and crispy garlic

LAMB SHANK & LEMONY VERMICELLI (300 gr)

lamb shank slow cooked in stone oven, served with lemon flavour vermicelli, sun dried tomato and chervil

OCTOPUS & COUNTRY “ERİŞTE”

homemade country "eriste" pasta preparing with fresh octopus slices, garden tomato and cheese cream sauce flavoured with purple basil

THRACIAN “KIVIRCIK” LAMB TANDOORI (250 gr)

Thracian milk lamb cooked with open wood fire, served with "Phrygian keşkek", smoked yoghurt, sumac and crispy garlic

SEABASS “OPEN FIRE COOKED” (1200 gr)

seabass fillet cooked on open fire, served with fennel with olive, tomato salad and Aegean herb cream

EVERY PART OF THE FISH (1200 gr)

fishes of the day serve by three different condition: grill, steamed and check. Served with the vegetables and extra virgin olive oil

FROM THE SEA...

Portion | Large Plate

fresh fish and seafood of the day are selected according to the season and presented with the chef's interpretation