

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?

Prices include VAT.
No service charge is applied.
Gratuities are accepted in cash.
Menu revision date: 25.11.2025

by **c•paces** CURATED SOCIAL SPACES

APPETIZING SHAREABLES

OXTAIL SOUP – TRADITIONAL

veal oxtail meat soup served with country noodle and grilled tomato

AGEAN MEZZE SELECTION

serving for 2 guests
Five Aegean mezze served with sourdough pita baked in stone oven

MEAT TARTAR RITUAL

raw meat tartar making with lime, salmon caviar and chives
Served with 2 shot tequila or vodka

CALAMARI “MÜCVER” ZUCCHINI

crispy zucchini “müçver” prepared with fresh calamari and Aegean herbs, served with homemade tartar cream

AKHISAR KOKOREC TANDOORI

Akhisar style carefully wrapped “kokoreç” cooked in tandoori with the smoky aroma of wood fire and served with homemade lavash

4 CHEESE CAULIFLOWER

cauliflower baked with 4 cheese in stone oven, served with fresh spices and virgin olive oil

LAMB SHANK & COUSCOUS

in stone oven slow cooked lamb shank, served with regional couscous flavored with lemon zest, dried tomato and parsley

HOMEMADE POTATO CHIPS & GRATED PARMESAN

golden fried thin potato chips sprinkled with freshly grated parmesan cheese

MADERA “MANTI”

handmade traditional mantı pasta filled with veal rib, served with quince with olive oil, salted yogurt, pepper oil and sumak

“FERİYE” FRIED LIVER

“Albanian” style golden fried lamb liver, served with pickled red onion and sour cherry sauce

ARTISIAN CHEESE SELECTION

4 kind of artisan cheese plate with sourdough bread

OLIVE OIL COOKED CELERY ROOT

in olive oil cooked and rested celery root, served with sweet & sour carrot cream, sorrel and olive oil

BEEF MARGUEZ SAUSAGE

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

FROM THE GARDEN – SALADS

WINTER SALAD

fresh garden greens, rocket, cress, baby spinach, grilled quince slices, honey walnut, caramalized onion vinegar

PEAR & CHEESE “SALTED&SWEET”

open fire grilled pear, served with long cheese with hot pepper, olive oil, black sesame and fresh herbs

CRISPY LETTUCE SALAD

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

TOMATO & CHEESE

fresh heirloom tomatoes from garden mixed with Tire “çamur” cheese and fresh herbs, served with aegean pomagrenate molasses

SEA SALAD

grilled scabass prepered with cucumber, red onion and sea beans, served with sour olive oil

STONE OVEN – SOUR DOUGH

“KUŞ GÖZÜ”

5 pieces of full meat mini “lahmacun” served with aegean herbs and lemon

CRISPY FLATBREAD WITH SMOKED MEAT

crispy flatbread prepared with smoked meat slices and concentrated roquefort cream

CHEESE PITA

tridational pita prepared with sourdough, village cheese and egg
*with waiters presentation

CRISPY PITA “KOKOREÇ”

“Kokoreç” with sour dough cooked in stone oven

CLOSED “BAFRA” PITA

classic style minced meat pita cooked in stone oven, served with sliced cucumber

BEEF SHORT RIB PITA

pita prepared with veal rip and cooked in stone oven, served with mash tomato, regional “keş” cheese and parsley

OPEN FIRE – FROM THE LAND

TRADITIONAL

MADERA KEBAB (180 gr)
hand-minced kebab, served with sumac onion salad and tandoor pita

MEATBALL

WITH PITA BREAD (180 gr)
meatball with homemade “turnak” pita, served with smoked eggplant yogurt and chili butter

FIRE-HUNG TENDERLOIN

(200 gr)
open-fire grilled beef tenderloin, served with charred vegetable salad, mash potato with bone marrow and fresh herb cream

DRY-AGED BEEF CHOPS

(650 gr)
dry-aged and over open fire cooked beef chop, served with charred vegetable salad, mash potato with bone marrow and fresh herb cream

OPEN-FIRE CHARRED CHICKEN

grilled chicken thigh and breast with charred vegetables, served with mustard potato salad and lemon

MEATBALLS & “PIYAZ”

(180 gr)
inspired by Anatolia: Meatballs served with Antalya style white bean salad “piyaz” and pickeld peper

MADERA LAMB SADDLE ROLL

rolled lamb saddle and lamb tenderloin, served with roasted eggplant, spinach, dried grapes and walnut

LAMB KATMER KEBAB

modern kebab with lamb and vegetabes, served with lavash, tomato, peper, red onion with sumak

WET-AGED RIBEYE STEAK

(300 gr)
open fire grilled wet-aged ribeye steak, served with grilled vegetables salad, bone marow potato and fresh herb mash

MADERA LAMB LIVER

grilled lamb liver skewer, served with tandoor flatbread, cumin, pickled red onion, charred lemon

OPEN FIRE – FROM THE SEA

CHARRED OCTOPUS

“NORTHERN AEGEA” (130 gr)
octopus slices marinated with quince molasses, served with roasted “cibes”, traditional “tarhana” sauce and smoked paprika

SEABASS “OPEN-FIRE”

(250 gr)
scabass grilled on open fire grill, served with fennel with olive, tomato salad aegean herb cream

GRILLED BOSPHORUS BLUEFISH

grilled bluefish fillet served with capers flower salad and lemon

OPEN-FIRE GRILLED SHRIMP

open-fire grilled shrimp served with salsa sauce with fresh spices and lemon

“İSTANBUL” BONITO SKEWER

skewerd Bonito served with tomato, peper and garden greens

BIG PLATTERS

For Share 2-3 Guest

EVERY PIECE OF SEABASS

(for 2 people)
grilled, tandoori and fried scabass cooked with 3 different way served with spicy white cabbage

DRY-AGED BEEF SADDLE (1000 gr)

dry-aged and grilled on open fire beef saddle, served with charred vegetable salad, bone marrow potato and fresh herb cream

“BEEF RIB” 6 HOURS IN OVEN

(for 2 people)
beef rib cooked in stone oven for 6 hours, served with smoked yogurt, vegetables and tandoori flatbread

FIRE-HUNG TENDERLOIN (600 gr)

open-fire grilled beef tenderloin, served with charred vegetable salad, mash potato with bone marrow and fresh herb cream

SEAFOOD FROM AEGEAN

(for 2 people)
slow cooked on grill scabass slices, baby calamari, octopus legs, Jumbo shrimp served with summer vegetables and marmite sauce

LAMB TANDOORI (for 2 people)

lamb tandoori slow cooked in stone oven served with smoked yogurt, vegetable and tandoori flatbread