

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: 08072025

by **c•paces** CURATED SOCIAL SPACES

APPETIZING SHAREABLES

SUMMER SOUP "TOMATO & STRAWBERRY"

summer soup with grilled tomato and strawberry, served with fresh spices and early harvest olive oil

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

AKHİSAR KOKOREÇ TANDOORI

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

MASHED BEEF & SUMMER TRUFFLE

mashed beef seasoned and rested with salt and papper, summer truffile, served with truffile mayo, aged "Bergama" cheese and fresh garden greens

GRILLED PEPPER & CHEESE

capia pepper grilled on open fire, served with cream cheese, fresh oregano, fresh spices and lavender honey with extra virgin olive oil

HOMEMADE POTATO CHIPS & GRATED PARMESAN

golden fried thin potato chips sprinkled with freshly grated parmesan cheese

ARTISIAN CHEESE SELECTION

*by your choose

honey comb,sour dough bread,dried fruit pulp served with rozemary smoke

“FERİYE” FRIED LIVER

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

"MAŞ" BEAN & SHRIMP "PİYAZ"

mas bean salad served with double roasted tahini, cherry tomato, red onion pickle and pouched country egg

SMOKED SUMMER SQUASH

California Calrose rice roasted with summer zucchini, fresh herb and cheese yogurt cream, pumpkin seeds, fresh herbs, and early harvest olive oil

BEEF MERGUEZ SAUSAGE

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

SLIGHTLY SPICY NOODLES ON FIRE

served with sweet tomato souce and hommade village noodle with black olive

FROM THE GARDEN - SALADS

SPRING SALAD

California Calrose rice is mixed with garden greens, fresh arugula, and cress, brightened with strawberry slices, and served with a strawberry sauce featuring caramelized onions

SUMMER FRUIT SALAD

served with melon,watermelon, grilled peach, peaces of "Bergama"cheese, garden greens, fennel, black sesame and sweet&sour souce

CRISPY 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

CHEESE PITA

prepared with sour dough, village cheese and egg tridational pita

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

OPEN FIRE – BY LANDS

TRADITIONAL

MADERA KEBAB (180 gr)

California Calrose rice is served with hand-minced kebab, a fresh herb, turmeric, and sumac salad, and traditional 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

MEATBALLS & "PİYAZ" (180 gr)

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

VEAL CHOPS

"BUT VERY CRISPY" (550 gr)

deep fried with Fresh spices and bitter served with summer salad with Fresh herbs and grilled lemon

“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 (220 gr)

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

FROM LAND...

presentation of meat varieties

OPEN FIRE – FROM THE SEA

CHARCOAL GRILL OCTOPUS

“NORTHERN AEGEA” (130 gr)

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

SEABASS

“OPEN FIRE COOKED” (250 gr)

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

SEA FOOD FROM AEGEAN

(For 2 People)

slow cooked on grill seabass slices, baby calamari, octopus legs, jumbo shrimp,summer veggies with marmite souce

FROM THE SEA...

seafood presentation

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)

dry-aged and open-fire grilled beef sirloin is served with herb- and turmeric-infused California Calrose rice, roasted vegetable salad, marrow potatoes, and fresh herb purée.

SEABASS

“OPEN FIRE COOKED” (1200 gr)

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