

APPETIZERS

FRESH HERBS "MÜCVER"
smoked spicy yogurt

GRILLED "AVOCADO"
salted yoghurt, mint, parsley, dukkah

GRILLED ARTICHOKE
artichoke cream with honey, artichoke crisp, roasted caju

"LAMB KOKOREÇ" FROM İZMİR
sourdough bread, dukkah

GRILLED ASPARAGUS
truffle vinaigrette sauces

FRIED MUSSELS
almond tarator and lemon

GRILLED CALAMARY
chili sauce and fresh thyme olive salad

GRILLED LAMB LIVER
zhug sauce, hanout

RAW SEA BASS
strawberry, capers Antakya halhali olive, bread crisps and citrus aioli

ROASTED "BONE MARROW"
sour bread, chimichurri sause

MUHAMMARA "ÇİĞ KÖFTE"
RAW MEAT
baby gem, cumin vinaigrette

TABBOULEH WITH SCALLOPS
wheat, parsley, spring onion, dill, tomato and vinegar

BEEF "CARPACCIO"
rosemary aioli, rocket, grana padano

CRISPY "FETA CHEESE"
resh baklava pastry, porcini mushroom, truffle honey

TRUFFLE "BURRATA"
mixed tomatoes, persimmon, pumpkin seed pesto

HORSE RADISH "MEAT TARTARE"
kapıdağ red onion, cognac, capers, sous vide egg

"CHEESE SELECTION" FROM "TANGALA FARM"
tangazola, amber, küllü mera, petit served with chili jam, spiced honey bread

4 PICKS OF MADERA MEZZES
rockBass Pate, dry tzatziki, crete paste with melon

SALADS

VILLAGE SALAD WITH TOMATOES
seasonal tomatoes, purple basil, basil, bujjalo mozzarella, crouton, red vine vinaigrette

STEAK SALAD
dry-aged New York Steak, endive, baby lettuce, spinach, cherry tomato confit, caramelized onion with balsamic dressing

SALMON SALAD
salmon smoked in cherry wood shavings, butter lettuce, rocket, grilled corn, red onion pickle, lemon & olive oil dressing

BUCKWHEAT BROCCOLI SALAD
roasted beetroot, raisin, avocado cream

GOAT CHEESE GREEN SALAD
apple, sesame 'simil', parsley, fresh mint, tomato, green goddess, lemon vinaigrette

GREEN SALAD WITH PURSLANE
baby purslane, green almond, peas, strawberry, roasted hazelnut, lettuce and pesto sauce sos

FROM WOOD OVEN

FLATBREAD WITH MEAT
marinated beef, spring onion and roasted sesame

"POCKET" PİDE
minced beef, currant, pinenuts

"CHEESE CASSEROLE" PİDE
kolot, string cheese, boiled kaşar, egg yolk

FLATBREAD WITH CHEESE & HERBS
baby spinach, chard, radika, parmesan, roquefort and gruyere

"COTTO LAMB" PİDE
roquefort cream

ANTAKYA "KAYTAZ" PASTRY
minced beef and hand made filo pastry with black sesame

FROM OPEN FIRE

VEAL FILLET
200 GR / 400 GR

MADERA KEBAB

TRAKYA LAMB "BEYTI" KEBAB

NEW YORK STEAK

BEEF ENTRECOTE

BEEF SHASHLIK

"DRY AGED" DALLAS STEAK
450 GR

SHORT RIBS*
*for 2 people

FREE RANGE CHICKEN TANDOORI

stone oven cooked free-range chicken, plum dressing & roasted potato and fresh green beans

GALLIMAUFRY WITH DRY PLUM
leg of Lamb, shallots, baby carrot and dry plum

GRILLED JUMBO PRAWNS

GRILLED OCTOPUS
butter-lemon sauce with jennel and Crete salad

SEA BASS

ROCK BASS WITH TARRAGON
fish broth, lemon, parsley, tomato, shallots, capers and tarragon dressing

SEAFOOD RICE

*for 2 persons
karacadağ rice, mussel, calamary, octopus, sea bass, shrimp, lemongrass and chili pepper

One "Side" dish is included with your "From Open Fire" selection.

SIDES

"ERİŞTE" HAND CUT PASTA WITH CHEESE

GRILLED VEGETABLES

WHEAT WITH PORCINI

MEYHANE RICESAUTÉED

MUSHROOM WITH PORT WINE

HOME MADE FRIES

GRILLED BROCCOLI

GREEN SALAD WITH CURD CHEESE

SMOKED PAPRIKA CORN COB

GRILLED CHILI PINEAPPLE

For a personalized experience, each of the Sides: +100

SAUCES

GREEN PEPPERCORN • MUSHROOM • CHIMICHURRI • ROQUEFORT • ONION