

APPETIZERS

BEEF CARPACCIO

With green apple balsamic sauce, parmesan and arugula



SALMON TERRINE

With chard, beetroot, garlic, Manavgat tahini tuile crisps and avocado sauce



CRISPY MOZZARELLA WITH BALSAMIC SAUCE

With basil pesto Mediterranean greens and roasted tomato sauce



SOUPS

MINISTRONE SOUP

Seasonal vegetables: carrot, zucchini, celery, green beans, onion, garlic, peas, basil and croutons



CREAMY PUMPKIN SOUP

Pumpkin, onion, garlic, carrot, basil croutons, dried wild herbs and gerdeme green oil



SALADS

CAESAR SALAD WITH CHICKEN OR SHRIMP

Iceberg lettuce, parmesan cheese, seasoned croutons and Caesar dressing



MEDITERRANEAN SALAD

Mediterranean greens, avocado, roasted walnuts, strawberries and orange balsamic dressing



RISOTTOS

WILD MUSHROOM RISOTTO

Chestnut mushrooms, oyster mushrooms, onion, garlic, white wine, cream, parmesan and microgreens



SEAFOOD RISOTTO

Shrimp, calamari, octopus, onion, garlic, white wine, cream, parmesan and microgreens



PUMPKIN & GOLDEN SESAME RISOTTO

Pumpkin crisps, onion, garlic, white wine, cream, parmesan and microgreens



If you have a food allergy, intolerance or sensitivity, Please speak to your server about ingredients in our dishes before you order your meal.

OUR PASTA SELECTION

PAPPARDELLE RAGÙ

Beef, onion, garlic, celery, carrot and parmesan



FUSILLI AGLIO E OLIO WITH SHRIMP

Shrimp, red capia pepper, early harvest olive oil, garlic, parsley and parmesan



SPAGHETTI MARINARA

Onion, garlic, tomato, celery, basil and parmesan



CASARECCE WITH MUSHROOM & POPPY HERB CREAM

Chestnut and oyster mushrooms, onion, garlic, cream and parmesan



BEEF SHORT RIB RAVIOLI

With onion, garlic, celery and brown sauce



LASAGNA

With Bolognese sauce, tomato sauce and basil pesto



PÌZZALAR

MARGHERITA

Tomato sauce, mozzarella, oregano and basil



CALZONE

Tomato sauce, mozzarella, oregano and basil



MAIN COURSES

GRILLED LAMB CHOPS WITH MOUNTAIN THYME

Parmesan roasted potatoes, carrot purée, mallow and lamb jus



BEEF SHORT RIB WITH CHIANTI WINE SAUCE

Onion, garlic, celery, vegetable orzo risotto, broccoli and peas



OVEN-BAKED CHICKEN WITH CAPRESE AROMA

Fresh spaghetti, tomato sauce, eggplant, cherry tomatoes and balsamic glaze



GRILLED SEA BREAM FILLET WITH MARSALA SAUCE

With chestnut mushrooms, carrot and green soybeans



AEGEAN-STYLE STUFFED ZUCCHINI BOAT

With fried tofu, cherry tomatoes, Kalamata olives and peas



TRIO OF SEASONAL VEGETABLES (VEGETARIAN)

Sweet potato, beetroot, ricotta spinach, walnuts and smoked yogurt sauce



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DESSERTS

TIRAMISU KLASİK

With fresh pineapple cubes



AFFOGATO ITALIANO

With cinnamon crumble



BASIL & STRAWBERRY MOUSSE CAKE

With Finike orange zest



SEASONAL FRUIT SALAD

With homemade ice cream



TRIO OF HOMEMADE ICE CREAM

Vanilla – Chocolate – Strawberry



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