

SOUP & SALADS

BALIK soup of the day (G) (D) (S)	46
ROKA arugula, tomato, white cheese, walnuts, garlic olive oil and lemon dressing (D) (V) (N)	44
GAVURDAGLI \ RODI tomato, red and white onion, green pepper, toasted walnut, sumac, olive oil and lemon dressing and pomegranate molasses (V) (N)	44
GREEK cucumber, tomato, red onion, green pepper, parsley topped with Turkish sheep feta cheese, olive oil and oregano (D) (V)	48
DENIZ baby calamari and octopus with seasonal greens, cherry tomato, fresh dill, black beans, sweet red pepper and parsley drizzled with honey mustard sauce	48
BALIKCI arugula, onion, parsley, tomato, walnut, olive oil and lemon dressing	44

COLD PLATES

AEGEAN MEZE (V) (D) (S) (N) (G) chef's selection of cold plates and cold fish plates recommended for 2 people mix of 8 items recommended for 4 people mix of 12 items	232** 392 ****
CACIK yoghurt, cucumber, garlic and fresh mint (D) (V)	43
ATOM grilled eggplant, garlic yoghurt, spicy ATOM sauce, olive oil, chili and walnuts (D) (V) (N)	43
MANCA slow grilled eggplant, Turkish peppers, red pepper, tomatoes, garlic, chili flakes, olive oil and vinegar (V)	43
EZME ezine, cottage cheese, Bryndza and goats cheese, blended with fresh herbs walnuts dried oregano, served with lemon and garlic olive oil (D) (V) (N)	43
YAPRAK SARMA vine leaves stuffed with rice, garlic, onion, peanut, parsley black pepper and cinnamon served with olive oil and lemon (V) (N)	43
ZEYTIN mix marinated Turkish olives with oregano, chili flakes olive oil and lemon (V)	43
PEYNIR KAVUN feta cheese and rock melon platter (D) (V)	43

SEMIZOTU purslane, strained yoghurt, green apple, olive oil, garlic (D) (V)	43
EGE KARMA sundried tomato, hazelnut, peanut, flaxseed, ezine cheese, olive oil, black cumin, olives, pomegranate sauce, lemon, sumac (D) (V) (N)	43
KOPOGLU roasted eggplant, marrow, green and red bell pepper, yogurt, and garlic with tomato sauce (V) (D)	43
KAYA OTU rock samphire, green and red bell pepper, carrot, pomegranate sauce, fresh dill, olive oil and lemon (V)	43

COLD FISH PLATES

LEVREK salted sea bass marinated in fresh herbs served with orange, rosemary, fresh oregano, mustard and olive oil (D)	45
VANTUZ octopus marinated in fresh rosemary, garlic and fresh oregano served with lemon olive oil dressing and fresh dill	45
MIDYE DOLMA mussels stuffed with brown rice, onion, pine nuts, sultanas, cinnamon and all-spice (N) (S)	45
SOMON SARMA smoked salmon rolled with labne, dill, and lemon (D) (S)	45
DENIZ EZME diced seabass, octopus and calamari mixed with fresh tomato, orange, onion and cucumber, served with lemon, garlic and olive oil (S)	45
MIDYE PILAKI mussel, carrot, potato, onion, pepper, garlic, tomato, olive oil (S)	45
RAKYA seabass, shrimp, carrot, mustard, apple vinegar, lemon juice, olive oil (S)	45
TUNA Tuna pastrami, orange, lemon, rocket, lemon, olive oil,	45
DOMATES SOSLU USKUMRU mackerel fish, tomato, red pepper, onion, parsley, garlic, olive oil	45
SOGUS KARIDES shrimps, red pepper, pickles, dill, olive oil, capers, lemon (S)	45

(* each star represents an additional AED 50 surcharge to your bill (halfboard, fullboard and all inclusive guests only)

All prices are in UAE dirhams and inclusive of 7% government fees, 10% service charge and 5% VAT

HOT PLATES

KALAMAR TAVA deep-fried calamari served with tartar sauce	68
BEYAZ pan-fried battered feta cheese topped with sesame and honey (D) (G)	68
GUVEC shrimps, mushroom, tomatoes, long green pepper casserole served with melted cheese (D) (S)	70
AHTAPOT grilled octopus served with olive oil, grill potato, garlic and dried thyme	110*
HELLIM grilled halloumi cheese, eggplant, pepper and tomato served with Turkish bagel and pomegranate sauce (D) (G)	63
KOKOREC finely chopped seabass and seabream casserole cooked with green pepper, red pepper, spring onion, Parsley and spices	74
MUCVER fried zucchini, carrot mixed with spring onion served with homemade yoghurt sauce (D) (G)	63
TEREYAGLI KARIDES shrimps, butter, garlic, red chili powder	65
PAZI finely chopped seabass and sea bream, chard, cream, lemon juice (D)	63
EGELI fried mix seafood ball, béchamel sauce with breadcrumbs (D) (G)	68
MANTARLI KARIDES mushroom, shrimps, butter, chili powder with tomato sauce (S)	67
BOREK beef pastrami, Seafood and Cheese (S)(D)(G)	75
BUCKET OF MUSSELS mussels served in a bucket with creamy white sauce (D)	120*

TAVERNA STYLE SHARING

Flaming Salt Fish	50 per 100gms
Aegean oven baked turbot	44 per 100gms
Aegean oven baked seabass	44 per 100gms

minimum weight required for these dishes is 1.5kg.
All dishes served with grilled asparagus, potatoes and rocket salad

SEAFOOD PLATTER grilled sea bass fillet, tiger prawn, octopus and salmon served with grilled asparagus, potatoes (S) (Recommended for 2 people)	455**
MIX GRILL PLATTER grilled lamb chops, beef tenderloin and chicken thigh skewers served with grilled tomato, pepper and grilled potatoes (D) (G) (Recommended for 2 people)	395**
CHEF ZULFIKAR TABLE 1950**** Aegean culinary journey with chef Zulfikar from start to end. Recommended for 4 people	

SIGNATURE CASSEROLES

FENER monkfish casserole cooked in tomatoes, green pepper, red pepper shallot and mushroom (D) (G)	172
ISTANBUL BUGULAMA seabream casserole cooked in tomatoes, green pepper, red pepper onion, bay leaf, celery and mushroom in creamy sauce (D)	170*
SAFRAN seabass cooked with white wine, celery roots, mushrooms and saffron sauce (D) (A)	170*
PEKMEZ pan-fried tiger prawns marinated in chili flakes, basil and thick grape juice (S) (D)	172
GIRIT KAVURMA pan-fried octopus, capsicum, onion, garlic, soya sauce	185*
VEGETABLE BUGULAMA cooked in tomatoes, green pepper, red pepper onion, bay leaf, celery and mushroom (D)	115

MAIN COURSE

MUSAKKA grilled eggplant and potato layers with minced beef, onion, garlic and tomato paste (D) (G)	145
TAVUK SIS grilled chicken thigh skewers served with grilled tomato, pepper and brown rice (D) (G)	138
RIB EYE 400 day's grain-fed Australian Wagyu served with grilled potatoes, pepper and asparagus (D) (G)	230*
PIRZOLA grilled lamb chops served with grilled tomato, pepper and bulgur rice (D) (G)	180
BAKLAVA LEVREK seabass wrapped in filo pastry with lemon butter sauce	178
KARIDES raki infused tiger prawns, sesame seeds served in garlic tomato sauce topped with feta cheese	170*

SIDE DISHES

PILAV (D) (V)	35
BULGUR (D) (V)	
ASPARAGUS (V)	
SEBZE SOTE (D) (V)	
PATATES	
FRENCH FRIES (G) (V)	
MASHED POTATOES (D) (V)	

(* each star represents an additional AED 50 surcharge to your bill (halfboard, fullboard and all inclusive guests only)

All prices are in UAE dirhams and inclusive of 7% government fees, 10% service charge and 5% VAT

| (A) ALCOHOL | (D) DAIRY | (N) NUTS | (S) SHELLFISH | (V) VEGETARIAN | (G) GLUTEN |