



 $(\mathbf{1})$

(1)

SIDE DISHES

.....

Marinated Sea Bass	
Chopped Sea Bass, Lemon Juice, Mango Vinegar, Olive	
Oil, Fresh Greens	
Feta Dip	
Paste of three different cheese, Garlic, Olive Oil,	
Pistachio, Green Peppercorns	(A)
Melitzanosalata	
Smoked eggplant, Roasted Pepper, Fresh Greens,	
Ayvalık Cold Press Olive Oil	
	$(\mathbf{\bar{b}})$
Tzatziki	
Greek Yogurt, Cucumbers, Olive Oil, Garlic, Dill	
	Ŭ
Hummus	(H)
Chickpeas, Green Soybeans, Tahini, Lemon, Olive Oil,	
Chili Pepper	
Celery Root with Orange	$(\underline{1})(\underline{0})$
Braised celery, Orange, Granny Smith, Shallots,	
Baby Carrots	
Atom	
Strained Yogurt, Sun-dried Mexican Pepper, Walnuts	
SALADS	
,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	

Fresh Artichoke Salad Granny Smith Chips, Celery Leaves, Forest Fruits, Rock Samphire Pickles, Mango Sorbet

Greek Salad Garden Tomatoes, Bell Peppers, Olives, White Cheese, Parsley, Olive Oil Lemon sauce

Mare Salad

Vegetables in Season, Garden Tomatoes, Beet Pickles, Avocado, Olive Oil Lemon Sauce







HORS D'OEUVRES

Pan Fried Calamari	
Calamari marinated in special sauce, Fresh Asparagus,	00
Tartar Sauce with Turmeric, Lime	
Shrimp with Butter	Y
Shrimp flavored in Butter, with Tomatoes and Pepper	
Dried Tomatoes with Gum Mastic	
Fried White Cheese, with Tomato Tartar	
MAIN DISHES	
Grilled Salmon	
Artichoke with Orange, Spinach, Caramelized Onions	
Grilled Sea Bass Delight	
Roasted Baby Potatoes, Grilled Asparagus, Butter Lemon Sauce	
Sauce	(The second seco
Sea Bass Stew	O
Baked Fish Fillets, Sharlot Onions, Garlic, Fresh	
Tomatoes, Trabzon Butter	
	A
Linguine Vongole	
Carpet Shell, Garlic, Pepperoncini, Parsley, White Wine	
Pan Fried Sole	(T)()
Beluga Lentil, French Beans, Celery Paste, Lemon caper	
Sauce	
Grilled Octopus	\bigcirc
Slow Cooked Octopus, Mashed Potatoes Truffle,	
Bottarga, Parsley Oil, Rock Samphire	
Grilled Whole Gilt-head Bream 850gr	
Baked Potato, Grilled Oyster Mushroom, Asparagus	<i></i>
Grilled Whole Sea Bass 900gr	
Baked Potato, Grilled Oyster Mushroom, Lemon,	
Asparagus	







PAID PRODUCTS

Please choose your favorite fish to be cooked to your liking

Jumbo Shrimp	
Clam	
Lobster	
Fish in Salt Crust	
Grilled Sea Bass	
Oyster	







DESSERTS

Hatay Pumpkin Dessert on Quicklime With Turkish Ice Cream	Ē
Tahini Souffle With Forest Fruits and Roasted Chickpea Ice Cream	
Water Buffalo Yogurt Beet Syrup, Pecan Tree Crust, Wild Strawberry Sorbet	
Mare Ice Cream With Fruits in Season	



