

## ALACARTE

### COLD STARTERS

<b>Tomatoes from the Garden</b>   <b>KD - KM - G - H - S - SS - YF</b>	450 ₺
Marinated Summer Tomatoes – Peach Ketchup – Snow Olive Oil	
<b>Watermelon – Cheese – Plum</b>   <b>sÜ - G - H - S - SS - YF - B</b>	450 ₺
Dried "Tablaci" Salad – Ezine Cheese – Mint Caviar – Olive Oil Plum Sorbet	
<b>Summer Salad</b>   <b>sÜ - KD - KM</b>	500 ₺
Purslane Pickles – Green Beans – Cherry – Çamlı Strawberry Datça Almond – Local Cheese Cream	
<b>Raki – Melon – Fennel</b>   <b>Y - sÜ - G</b>	500 ₺
Cheese Cream – Albanian Pepper Oil – Lemon Verbana	
<b>Pickled Artichoke</b>	650 ₺
Fava Beans - Wild Asparagus - Pumpkin Seeds - Pomegranate Glaze	
<b>Topik</b>   <b>KM - SS - YF - G - H - S</b>	600 ₺
Chickpea Paste from Tantik – Pearl Onion – Marmaris Pine Honey – Datça Almond – Adaköy Carob	
<b>Oak-Smoked Beef Tongue</b>   <b>KD - G - K - H - S - SS - YF - B</b>	650 ₺
Roasted Pepper - Strawberry Gazpacho - Sorrel	
<b>Cured Salmon</b>   <b>KD - sÜ - G - H - S - SS - YF - B</b>	650 ₺
Urfa Pepper – Roasted Red Pepper Sauce – Citrus Gastrique	
<b>Amberjack Pastrami</b>   <b>G - H - S - SS - YF - KD - sÜ - B</b>	700 ₺
Peach – Kefir – Salmon Caviar – Mulberry Molasses – Fermented Baby Radish	
<b>Tuna with Turnip</b>   <b>G - K - KD - H - S - SS - YF - B</b>	700 ₺
Pickled Celery Stalk - Green Plum - Forest Fruit Jelly - Vanilla Rice Pudding	
<b>Raw Lionfish</b>   <b>KD - S - G - SS - H - YF - B</b>	600 ₺
Yuzu - Ponzu - Lake Beans - Kombu Oil - Padron Pepper Emulsion	

### HOT STARTERS

<b>Crispy Cretan Squash</b>   <b>sÜ - G - Y</b>	550 ₺
Smoked Gökova Yogurt - Village Tarhana	
<b>Miso Eggplant</b>   <b>SS - KD - sÜ - Y - S - G</b>	550 ₺
Gokova Tahini - Smoked Yogurt - Garden Tomato Emulsion	
<b>Mushroom Kebab</b>   <b>sÜ - Y - S</b>	750 ₺
Oyster Mushroom - Mushroom Demi-Glace - Mushroom Foam - Smoked Circassian Cream	
<b>Open Fire Asparagus</b>   <b>sÜ - Y</b>	700 ₺
Pea Puree - Cheese Cream - Quail Egg	
<b>Grilled Artichoke</b>   <b>G - sÜ - H - S - SS - YF</b>	700 ₺
St. Benedict's Thistle Puree - Caramelized Onion Foam - Chimichurri Sauce	
<b>Rabbit Tandoori</b>   <b>G - K - KD - H - sÜ - Y - SS - YF - S</b>	750 ₺
Brioche Bread - Carrot Puree with Cardamom - Loquat - Anise	
<b>B-POP</b>   <b>G - Y - K - B - H - S - SS - YF</b>	750 ₺
Quail Confit - Quail Arancini - Quail Egg - Cranberry Sauce - Honey Caviar	
<b>Fresh Pasta with Seafood</b>   <b>G - S - H - Y - B - D - YU - KD - K - sÜ - YF - S</b>	1100 ₺
Blue Tail Prawn - Octopus - Vongole - Grouper - Bisque Sauce	
<b>Wild Mushrooms and Truffle Fresh Ravioli</b>   <b>G - S - H - sÜ - SS - YF</b>	900 ₺
Mushroom Demi Glace - Mushroom Foam	
<b>Chard and Local Cheese Fresh Pasta</b>   <b>G - S - H - sÜ</b>	700 ₺
Green Lemon Garden Pesto - Cheese Cream	

### PIZZETTA

<b>Wild Mushroom</b>   <b>G - sÜ - Y</b>	1.000 ₺
Truffle - Sarikiz - Shitake - Morel Mushroom - Fresh Cheese - Caramelized Onion - Cured Egg	
<b>Local Cheese</b>   <b>G - sÜ - YF - H - S - SS</b>	850 ₺
Artisan Cheeses from Local Goat and Cow Milk - Fresh Basil - Fresh Cheese	
<b>Artichoke – Wild Asparagus - Aegean Herbs</b>   <b>G - sÜ</b>	850 ₺
Bostan Greens Pesto - Fresh Cheese	

### FROM THE SEA

<b>Grouper</b>   <b>G - B - KD - sÜ - H - S - SS - YF</b>	1.450 ₺
Anise Pear - Vanilla Black Garlic Emulsion - Sea Beans	
<b>Rock Bass</b>   <b>G - B - sÜ - KM - KD - H - K - S - SS - YF</b>	1.100 ₺
Honey Almond Sauce - Crispy Fish Skin - Waffle Potatoes	
<b>Red Mullet Delight</b>   <b>G - YF - sÜ - B - H - S - SS</b>	1.400 ₺
Goat Cheese Cream - Cranberry Glaze - St. Benedict's Thistle	
<b>Sole Fish</b>   <b>G - H - B - D - sÜ - YU - S - SS - YF</b>	1.250 ₺
Vongole - Lemon - Butter - Peas - Orange	
<b>Stuffed Calamari</b>   <b>G - B - YU - sÜ - H - S - SS - YF</b>	950 ₺
Chives and Seafood Filling - Pepper Foam from the Garden - Green Lemon - Kale Leaf	
<b>Sun-Dried Octopus</b>   <b>G - KD - YU - B - H - S - SS - YF</b>	950 ₺
Hibiscus - Citrus Gastrit - Baked Potatoes	
<b>Seafood Stew</b>   <b>YU - B - D - KD - sÜ - K</b>	1.300 ₺
Rock Bass - Vongole - Shrimp - Octopus - Calamari - Raki and White Wine	

### MAIN DISHES

<b>Sous Vide Village Chicken</b>   <b>G - sÜ - Y - K - H - S - SS - YF</b>	950 ₺
Green Olives - Spinach Puree - Chicken Jus with Porcini Mushrooms	
<b>Duck</b>   <b>G - K - KD - H - sÜ - S - SS - YF</b>	1.200 ₺
Fermented Blackberries - Duck Jus - Puree of Garden Vegetables	
<b>Lamb Fore Shank</b>   <b>G - K - sÜ - S - H - SS - YF</b>	1.250 ₺
Artichoke Cream – Warm Bean Salad – Lamb Jus with Figs	
<b>Lamb Fillet</b>   <b>G - sÜ - H - S - SS - YF</b>	1.300 ₺
Chickpea Puree - Stuffed Eggplant - Roasted Chickpeas - Smoked Yogurt	
<b>Grilled Lamb Back</b>   <b>G - sÜ - KD - H - S - SS - YF</b>	1.250 ₺
Roasted Keskek Balls - Tomato Chutney with Garden Vegetables - Garlic Vanilla Emulsion - Lamb Jus - Sweet Potato	
<b>Beef Fillet</b>   <b>G - K - KD - sÜ - H - S - SS - YF</b>	1.350 ₺
Bourguignon Sauce - Morel Mushrooms - Potato Chips	
<b>Cherry Smoked Sirloin</b>   <b>G - K - sÜ - KD - KM - H - S - SS - YF</b>	1.350 ₺
Cherry Wine Glaze - Pistachio Cream	
<b>Oak-Smoked Beef Rib</b>   <b>G - K - sÜ - KD - H - S - SS - YF</b>	1.200 ₺
Coriander Potato Cream - Roasted Root Vegetables	
<b>Beef Cheek</b>   <b>G - K - sÜ - KD - H - S - SS - YF</b>	1.200 ₺
Sweet Corn Cream - Roasted Corn - Crispy Onion Slices	

### DESSERT

<b>Burnt Yogurt</b>   <b>sÜ - B</b>	550 ₺
Blood Orange - Smoked Yogurt from Gokova - Sugar Sphere	
<b>Marmaris Pearl</b>   <b>G - sÜ - S - SS - KM - YF - H - Y</b>	550 ₺
Turgut Pine Nut Ganache - Honeycomb Crunch - Marmaris Honey - Milk Foam	
<b>Çamlı Pine Tree</b>   <b>G - sÜ - S - YF - Y - SM</b>	550 ₺
Pine Nut Mousse - Pine Cone Paste - Pine Gum Cake	

### CHEESE / CHARCUTERIE

<b>Local Artisan Cheese Selection</b>   <b>G - sÜ - S - Y</b>	1 Pax 700 ₺   2 Pax 1.400 ₺
<b>Smoked Charcuterie Selection</b>   <b>G - KM - KD - sÜ</b>	750 ₺   1.500 ₺

### TASTING MANU

<b>From the Land / From the Sea / From the Garden</b>	Per Pax 3.500 ₺
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#### ALERJENLER

**G** | Gluten, **KD** | Crustacean, **Y** | Egg, **sÜ** | Milk & Milk Products, **B** | Fish & Fish Products, **H** | Mustard, **YF** | Peanut & Peanut Products, **S** | Soybeans, **K** | Celery, **AB** | Lupin, **KM** | Nuts, **KS** | Sulfur Dioxide and Sulfites, **YU** | Molluscs, **SS** | Sesame Seeds