# Starters & Cured

**Soup du jour** 34
Creamy vegetable soup 36
Our style with seasonal root vegetables and maltagliati pasta

Mediterranean leaf salad 54
New potatoes, blue cheese, orange and roasted almonds, dressed with Dijon mustard and coriander vinaigrette

Manzara style Caesar’s 58
Lemon and oregano marinated chicken, focaccia bread and crispy parmesan

Purslane and rocket greens 62
Cherry tomatoes, brise cheese, grilled peach, radish and citrus vinaigrette

Sea man’s basket 88
Fish brandade, fried jumbo shrimp, calamari and salmon with tarama dip

Homemade salmon “Gravlax” 86
Horseradish cream, pickled cucumber, caper, red onion, beetroot and crispy wheat

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# The Land

All below items are served with fries, tomato with pesto and sautéed wild greens
Please choose one of our special prepared sauces: chimichurri, béarnaise, creamy peppercorn or demi-glace

- Our butcher’s special recipe 82
  - Meatsballs

- Marinated beef medallions 115

- Dry-aged premium bone in rib steak 145
  - 450 gr

- Marinated lamb chops 115

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# The Sea

Chili and garlic marinated 115
- Jumboawns

Sea bass fillet a la plancha 95
- Steamed seasonable vegetables

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# The Vegetarian Club

Mushroom and Asparagus 65
- Sautéed mushroom, asparagus, grilled corn bread, poached organic egg and herb vinaigrette

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# Small Dishes

- Mashed potato 25
  - with thyme butter and sea salt

- Hand cut chips 25

- Baby rocket salad 25
  - with parmesan

- Steamed zucchini and carrots 25
  - Roasted almond and lemon oil

- Traditionally cooked 25
  - Turkish pilaf rice

- Boulghour rice 23
  - with tomato and pepper

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# Burgers & Chips

- The classic 70
  - Gherkins, lettuce, tomato in brioche bread

- With a twist 78
  - Home recipe of beef patty, Russian salad, caramelised onions, cheddar, tomato and lettuce

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# Turkey.. Our Geography

- Mercimek Çorbası 34
  - Anatolian soup of red lentil

- “Hünkar Beğendi” 90
  - Lamb cubes cooked in casserole with eggplant mash

- “Urfa Kebab” 85
  - Pita bread, boulghour rice, grilled tomato and pepper with haydari dip

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# Poles & Risotto

- Spinach and homemade ricotta ravioli 75
  - with burnt sage butter, chicken broth and pecorino Romano

- Shrimp and crab casarecce 115
  - with lime, chilli, mascarpone, coriander pesto and roasted hazelnuts

- Seared scallops and cauliflower risotto 103
  - with chives

- Wild mushroom risotto 85
  - With truffle oil

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# Pizza & Pita

- Margherita 50
  - Tomato, mozzarella and basil

- Bianca 65
  - Parmesan crème, ricotta, spinach and artichoke

- Chicken jambalaya 78
  - Tomato Alfredo sauce, Cajun chicken, shrimps, sausage, green and red peppers onion and cheddar cheese

- Mozzarella pita 48
  - Tomato sauce, mozzarella

- Oriental 68
  - *Sucuk*, pastrami, tomato sauce, peppers, kashar cheese and whole egg

- Mozzarella and grilled vegetable pita 52
  - With walnut pesto

- Charcoaled eggplant pita 58
  - Goat cheese and fresh herbs

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# Are You in a Hurry?

- Lentil soup or soup of the day 110

- Classic Caesar’s salad with crispy bread 110
  - Romaine lettuce, Caesar dressing parmesan cheese and focaccia

- Mastic rice pudding roasted hazelnut and vanilla ice cream

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All prices are in Turkish Lira and include VAT. If you are allergic to certain foods or have particular nutritional requirements, kindly consult with the Restaurant Manager to learn the content of our menu items.