



"For me, winter in Istanbul means long-cooked meats, seasonal seafood, root vegetables and heart-warming conversations. In this menu, we offer delicacies that stand out in the most special depths of the winter season, prepared with freshly picked products from our gardens, as always, in our effort to be together. No matter how cold the weather is; Efendy is ready to embrace you with its flavors and friendly team..."

Somer Sivriođlu, Winter 2024

13 years old sourdough **TOMBIK PIDE** • Eceabat olive oil

COLD MEZZE

HUMMUS • crispy capers, sun-dried tomatoes, fried chickpeas • **350.-**

BATIRIK • freekeh, wine leaves • **330.-**

Baked **BEETROOT** • Tire mud cheese, almond, basil • **340.-**

TARAMA • crepe, rock flower, pomelo • **380.-**

Sea bream **LAKERDA** • fermented tomato jus, sliced fennel, lemon granita • **490.-**

SMOKED BEEF • sorrel, red onion caviar • **480.-**

CRETAN PASTE • Ezine cheese, pistachio, grape molasses • **420.-**

CIRCASSIAN DUCK • crispy coriander chips, fresh greens, grape puree • **410.-**

ÇIĞ KÖFTE • celery pesto, pickled cucumber • **480.-**



HOT MEZZE

BRISKET PİDE • Sürmene tulum cheese, fig molasses, sorrel, caramelized pear • **620.-**

CABBAGE KEBAP • Adana spiced cabbage, ajvar sauce, rice crisps • **420.-**

Seasonal **MUSHROOM KOKOREÇ** • zaatar bread, shallot cream • **440.-**

Kadayıf **PRAWINS** • muhammara, parsley powder, Zereshk grapes • **640.-**

CARTLAK KEBABI • lamb's liver, tablacı salad with fennel, lavaş bread • **540.-**

CELERY with wild mushrooms • chestnut, mushroom dashi • **520.-**

Dried **DOLMA** minced meat stuffed • basil yogurt • **480.-**

Adana style **İÇLİ KÖFTE** • sesame and tahini yogurt • **450.-**

OCTOPUS • olive piyaz, gambilya fava, olive sauce • **720.-**

We happily cater for vegetarian and other dietary requirements..

EFENDY



MAIN COURSE

HANDMADE MANTI · leek, fennel, cheese foam · 540.-

YAĞLI KARA · grilled lamb loin, freekeh keşkek, salted yogurt, plum compote · 820.-

CHICKEN RICE · black rice with chickpeas, chicken skin chips, homemade ketchup · 640.-

DUCK PASTILLA · Moroccan style · 820.-

MONKFISH stew · baby onion, tomato, quince · 980.-

Denver steak **ÇÖKERTME KEBABI** · potato pave, caramelized yogurt · 880.-

LAMB SHOULDER · sour cabbage salad, tombik bazlama · 980.-

ONION KEBAB · baby onions, grilled warm salad, lavaş · 760.-



SIDES

Baby **ROCKET** salad · citrus segment, grapefruit sauce · 410.-

Grilled **ROMAINE LETTUCE** · cheese sauce, walnut · 430.-

MUSHROOM RICE · Kars gravyer cheese · 330.-

Mom's **POTATO** · spiced aioli, Izmir tulum cheese · 350.-



TASTING MENU ·

Somer chef and team prepared you tasting size delights
inspired by seasonal produce.

p.p. 2.750

minimum served for 2 person