



· TASTING MENU SUMMER 2024 ·

*14 years old sourdough tombik pide, Eceabat olive oil*

*HUMUS · crispy capers, sun-dried tomato, fried chickpeas*

*BATIRIK · freekeh, wine leaves*

*SMOKED BEEF · sorrel, red onion caviar*

*PURSLANE SALAD · sour cherry, citrus dressing, almond*

*SEASONAL MUSHROOM KOKOREÇ · zaatar bread, shallot cream*

*KADAYIF PRAWNS · muhammara, parsley powder, Zereshk grapes*

*DUCK PASTİLLA · Moroccan style*

*DENVER STEAK ÇÖKERTME KEBABI · potato pave*

*LAMB SHOULDER · sour cabbage salad, tombik pide*

*DARK CHOCOLATE*



EFENDY

