



· TASTING MENU AUTUMN & WINTER 2024 ·

14 years old sourdough tombik pide, Eceabat olive oil

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

BATIRIK · *freekeh, wine leaves*

SMOKED BEEF · *cream cheese sorrel, red onion caviar*

Grilled ROOT VEGETABLES SALAD · *baby spinach, marjoram sauce*

SEASONAL MUSHROOM KOKOREÇ · *zaatar bread, shallot cream*

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

DUCK PASTİLLA · *Moroccan style*

DENVER STEAK ÇÖKERTME KEBABI · *potato pave garlic yoghurt*

LAMB SHOULDER · *sour cabbage salad, tombik pide*

DARK CHOCOLATE

EFENDY





*Dilerseniz menümüze
QR Kodu okutarak ulaşabilirsiniz.*

E
F
E
N
D
Y