



"The summer season is here, bringing the flavors of fire and the abundance of the earth to our table. With the care of local producers and our priority on women's labor, this season, we have once again focused on naturalness and our traditions. As meats and kebabs are carefully cooked over an open flame, they meet fresh vegetables that carry the lightness of summer, allowing you to feel the abundance of Anatolia and the generosity of nature in every bite. Welcome to the season of flavor, peace, and sharing.

Somer Sivrioğlu 2025

15 years old sourdough **TOMBİK PİDE** · Eceabat olive oil

COLD STARTERS

HUMUS · crispy capers, sun-dried tomatoes, fried chickpeas · **440₺**

ATOM · Denizli chili pepper, yoghurt, sesame seed · **360₺**

GREEN BEANS from wood oven · smoked yoghurt, crispy onions, walnut **390₺**

KURU CACIK · yoghurt, garlic, cucumber, green apple · **320₺**

Bodrum **GAMBİLYA FAVA** · dill, pepper salsa · **360₺**

SMOKED BEEF · cream cheese, sorrel, red onion caviar · **540₺**

BATIRIK · freekeh, wine leaves · **410₺**

EFENDY ÇİĞ KÖFTE · beef mince, basil, mint, pomegranate syrup **420₺**

SNOW PEAS · charred snow peas, çeçil cheese · **480₺**

MUTEBBEL · charred eggplant, garlic yoghurt, tahini, pistachio · **480₺**



HOT STARTERS

Adana style **İÇLİ KÖFTE** · grilled lemon · **520₺**

ATOM KOKOREÇ · shokopan bread, coriander yoghurt **1.250₺**

İNCİR LAHMACUN · dried figs, parsley, red onion · **380₺**

Grilled **ARTİCHOKE** · carrot, peas, hazelnut · **580₺**

BEEF PİDE · caramelized onion, grilled pepper · **500**

Grilled **LETTUCE** · smoked fruits, kefir sauce · **470₺**

CARTLAK KEBABI · lamb's liver, fennel salad, lavash · **780₺ (125grm)**

Kadayıf **PRAWNS** · muhammara, parsley powder, Zereshk grapes · **740₺**

If you have any dietary requirements
we are more than happy to help you.

EFENDY



MAIN

LAMB BACKSTRAP · charred eggplant, acuka · **1.200₺** (150grm)

From wood oven slow cooked **LAMB** · freekeh keşkek, charred lettuce · **1.350₺** (150grm)

CHICKEN CONFIT · garlic bread crumbs, chilli pepper jam · **880₺** (150grm)

DUCK PASTILLA · Moroccan style · **980₺** (170grm)

ALİ NAZİK · lamb mince, charred eggplant, garlic yoghurt · **840₺** (180grm)

Denver steak **ÇÖKERTME KEBABI** · potato pave, garlic yoghurt · **1.200₺** (150grm)

VEGETABLE SKEWER · seasonal vegetables, garlic yoghurt · **540₺**



SIDES

TOMATO SALAD · tulum cheese, tomato sauce, crutons **420₺**

PURSLANE SALAD · sour cherry vinaigrette, almonds **440₺**

Crispy baby **POTATOES** · spiced aioli, Izmir tulum cheese · **360₺**



TASTING MENU ·

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

P.p · **3.300₺**

minimum served for 2 person

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EFENDY

%10 service charge

F.D.T - 24.05.2025