

""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 · 540t

BATIRIK · freekeh, wine leaves · 410 t

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 t



HOT STARTERS

Adana style İÇLİ KÖFTE · grilled lemon · 520%

ATOM KOKOREC · shokopan bread, coriander yoghurt 1.250*

INCIR LAHMACUN · dried figs, parsley, red onion · 380*

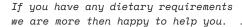
Grilled ARTICHOKE · carrot, peas, hazelnut · 580%

BEEF PIDE · caramelized onion, grilled pepper · 500

Grilled LETTUCE \cdot smoked fruits, kefir sauce \cdot 470 t

CARTLAK KEBABI · lamb's liver, fennel salad, lavash · 780½ (125grm)

Kadayıf PRAWNS · muhammara, parsley powder, Zereshk grapes · 740t



EFENDY



MAIN

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

From wood owen slow cooked LAMB · freekeh keşkek, charred lettuce · 1.350½ (150grm)

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

DUCK PASTILLA · Moroccan style · 980% (170grm)

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

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

VEGETABLE SKEWER · seasonal vegatables, garlic yoghurt · 540%



SIDES

TOMATO SALAD · tulum cheese, tomato sauce, crutons 420%

PURSLANE SALAD \cdot sour cherry vinaigrette, almonds 440 t

Crispy baby POTATOES · spiced aioli, Izmir tulum cheese · 360t



TASTING MENU ·

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

 $P.p \cdot 3.300$ t minimum served for 2 person

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

%10 service charge F.D.T - 24.05.2025