



· TASTING MENU SUMMER 2026 ·

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

*HUMUS · crispy chickpeas, capers, edamame*

*BATIRIK · freekeh, wine leaves*

*TARAMA · mashed fish roe, crispy corn bread*

*SMOKED BEEF · sun dried apricot, fresh green*

*PURSLANE SALAD · green plum, cucumber, keş cheese, raspberry 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, burnt yoghurt*

*From stone oven LAMB SHOULDER · sour cabbage salad*

*BAKLAVA · kaymak ice-cream, pistachio, olive oil, sumac*

EFENDY





*Dilerseniz menümüze  
QR Kodu okutarak ulaşabilirsiniz.*

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