



"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 Sivriođlu 2026

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

COLD STARTERS

HUMUS · crispy chickpeas, capers, edamame · **480₺**

ATOM · Denizli chili pepper, yoghurt, sesame seed · **490₺**

BATIRIK · freekeh, wine leaves · **540₺**

KÖZLEME · charred bell papper, basil, parsley sauce, tulum cheese · **540₺**

ANTALYA PİYAZ · İspir, Akkuş beans, tomato, onion, tahini sauce, · **550₺**

TARAMA · mashed fish roe, crispy corn bread **390₺**

SMOKED BEEF · sun dried apricot, fresh greens · **680₺**



HOT STARTERS

HATAY ERİTME · pan fried Hatay cheese, lavender honey · **520₺**

İMAM BAYILDI · crispy eggplant, minted yoghurt · **480₺**

Seasonal **MUSHROOM KOKOREÇ** · zaatar bread, shallot cream · **580₺**

From stone oven **OTLU PİDE** · Aegean greens, caramelized onion, Kars gruyere · **720₺**

Kadayıf **PRAWNS** · muhammara, parsley powder, Zereshk grapes · **940₺**

Adana style **İÇLİ KÖFTE** · tahini yoghurt · **680₺**

BEEF PİDE · caramelized onion, grilled pepper · **820₺**

UYKULUK · Grill Lamb's sweetbread, parsley onion salad, lavash · **880₺**

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

EFENDY



MAIN

MANTI · mushroom dumplings · **920₺**

ANALI KIZLI · red snapper balls, mussel, chickpeas · **1.450₺** (180grm)

DUCK PASTILLA · Moroccan style · **1.370₺** (170grm)

DANA ŞAŞLIK · grilled beef tenderloin, onion, bulgur wheat · **1.720₺** (180grm)

KİLİS PIE · charred pepper, tomato, mashed potato · **1.320₺** (180grm)

Denver steak **ÇÖKERTME KEBABI** · potato pave, burnt yoghurt · **1.720₺** (150grm)

From stone oven **LAMB SHOULDER** · sour cabbage salad · **1.660₺** (150grm)



SIDES

PURSLANE SALAD · green plum, cucumber, keş cheese, raspberry sauce **580₺**

TOMATO SALAD · Sürmene tulum cheese, basil **540₺**

Heart of **ARTİCHOKE** · tarragon butter sauce · **690₺**

Crispy baby **POTATOES** · spiced aioli, Izmir tulum cheese · **480₺**



TASTING MENU ·

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

P.p · 4.500₺

minimum served for 2 person

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EFENDY

VAT is included, service charge excluded.

F.D.T - 09.06.2026