

## SOUP & SALADS

BALIK soup of the day (D,S)	61	PANCAR	54
ROKA	58	beetroot, green apple, citrus and topped with baby radish, goat cheese, roasted hazelnuts (D,N,V)	
rocket, tomato, ezine cheese, walnuts, pomegranate sauce, garlic olive oil and lemon dressing (D,N,V)			
GAVURDAGLI	58	CIG KOFTE	54
tomato, cucumber, red onion, walnuts, sumac, pomegranate seeds, pomegranate molasses, olive oil and lemon dressing (N,V)			
GREEK	58	bulgur, tomato, onion, pepper paste, tomato paste, pomegranate molasses, parsley, mint, spring onion, olive oil (V)	
cucumber, tomato, red onion, capsicum, ezine cheese, olive oil and oregano (D,V)			
DENIZ	59	KOPOGLU	54
octopus, shrimps with seasonal greens, cheery tomato and red capsicum drizzled with honey mustard sauce (S)			
SEMIZOTU SALATASI	58	fried eggplant, bell pepper, baby marrow, strained yoghurt with garlic and topped with homemade tomato sauce (D,V)	
fresh purslane, tomato, turkish lor cheese, walnut, pomegranate molasses, olive oil (D,N,V)			
TAVERNA DOMATES SALATASI	56	FAVA	54
heirloom tomato, cucumber, green pepper, red onion, olive oil (VE)			
AEGEAN MEZE PLATTER (D,N,S,V)	259**	fava beans, onion, carrot, orange, lemon, olive oil and topped with onion salad (V)	
Chef's selection of cold plates and cold fish plates recommended for 2 people mix of 8 items	392****		
recommended for 4 people mix of 12 items			
MEDITERRANEAN FRESH OYSTERS	295****	ZEYTINLIK	54
(6 Pieces)			
KURU CACIK	54	marinated grilled olives, cherry tomato, red onion, garlic, parsley, olive oil (V)	
yoghurt mixed with cucumber, garlic, mint, olive oil (D,V)			
TERLETEM	54	ANNE TURSUSU	54
yoghurt, garlic, olive oil and topped with spicy dry chili, roasted eggplant (D,N,V)			
KOZLEME MEZE	54	ARPACIK TAVA	56
grilled eggplant mixed with turkish green peppers & red pepper, tomatoes, garlic, onion, olive oil and vinegar (V)			
GIRIT EZME	56	pearl white onion, cherry tomato, yogurt, garlic, sumac powder, parsley, pine nuts, olive oil, pomegranate molasses (D,N)	
ezine cheese, izmir tulum, ricotta, kashkaval cheese, basil, pistachio, garlic and olive oil (D,N,V)			
VISNELI YAPRAK SARMA	56	EZME PIYAZ	54
grape leaves stuffed with rice, onion, pine nuts, cherry, parsley, all spice and lemon (N,V)			
EGE YOGURT	56	smashed white beans, tahini, lemon, red onion, sundry tomato, red cabbage, parsley (N,V)	
yoghurt, garlic, olive oil, cherry tomato, parsley, barley, pine nuts, mint (D,N,V)			
KARNABAHR TARATOR	54	<b>COLD FISH PLATES</b>	
cauliflower, yoghurt, mayonnaise, olive oil and topped with red capsicum, onion, garlic (D,V)			
PEYNIR KAVUN	56	BALIK MARIN	66
ezine cheese and rock melon platter (D,V)			

## COLD PLATES

AEGEAN MEZE PLATTER (D,N,S,V)	259**	<b>COLD FISH PLATES</b>	
Chef's selection of cold plates and cold fish plates recommended for 2 people mix of 8 items	392****		
recommended for 4 people mix of 12 items			
MEDITERRANEAN FRESH OYSTERS	295****		
(6 Pieces)			
KURU CACIK	54	BALIK MARIN	66
yoghurt mixed with cucumber, garlic, mint, olive oil (D,V)			
TERLETEM	54	marinated seabass with mustard, honey, lemon, orange, white vinegar and olive oil (S)	
yoghurt, garlic, olive oil and topped with spicy dry chili, roasted eggplant (D,N,V)			
KOZLEME MEZE	54	VANTUZ	72
grilled eggplant mixed with turkish green peppers & red pepper, tomatoes, garlic, onion, olive oil and vinegar (V)			
GIRIT EZME	56	marinated octopus, rosemary, garlic, fresh oregano, lemon olive oil dressing and fresh dill (S)	
ezine cheese, izmir tulum, ricotta, kashkaval cheese, basil, pistachio, garlic and olive oil (D,N,V)			
VISNELI YAPRAK SARMA	56	MIDYE DOLMA	57
grape leaves stuffed with rice, onion, pine nuts, cherry, parsley, all spice and lemon (N,V)			
EGE YOGURT	56	mussels stuffed with brown rice, onion, pine nuts, cinnamon and allspice (D,N,S)	
yoghurt, garlic, olive oil, cherry tomato, parsley, barley, pine nuts, mint (D,N,V)			
KARNABAHR TARATOR	54	SOMON SARMA	59
cauliflower, yoghurt, mayonnaise, olive oil and topped with red capsicum, onion, garlic (D,V)			
PEYNIR KAVUN	56	smoked salmon rolled with labneh, dill and lemon (D,S)	
ezine cheese and rock melon platter (D,V)			
ZEYTINYAGLI MIDYE	54	DENIZ EZME	59
olive oil cooked mussels, carrot, potato, onion, lemon, parsley, tomato (S)			
USKUMRU MARIN	56	octopus, shrimps, seabass, tomato, red onion, cucumber, basil and olive oil (S)	
smoked mackerel, soya sauce, teriyaki sauce, lemon, mustard, olive oil (S)			
LEVREK SARMA	56	ZEYTINYAGLI MIDYE	54
olive oil cooked seabass, onion, mackerel, carrot, tomato, pine nuts, capsicums, currants (N,S)			
ALACATI KARIDES SOGURME	57	USKUMRU MARIN	69
shrimps, capsicum, dill and lemon (S)			

Each star (\*) represents an additional AED 50 surcharge to your bill (half board guests and all-inclusive guests only)

Should you have any allergies or dietary requirements please ask your waiter for assistance. Please note we do not specify gluten or gluten free. We consider all products may be exposed to cross contamination, however gluten free products are available upon request.

(A) Alcohol | (D) Dairy | (E) Egg | (N) Nuts & Seeds | (V) Vegetarian | (VE) Vegan | (P) Pork | (S) Seafood

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## HOT PLATES

KALAMAR TAVA	87	BUCKET OF MUSSELS	145*
deep-fried baby calamari served with aegean tartar sauce (D,S)		mussels served in creamy white sauce with garlic (A,D,S)	
BEYAZ	79	TEREYAGLI KARIDES	87
pan-fried battered goat feta cheese topped with sesame and honey (D)		pan-fried shrimps cooked with butter, garlic and red chili powder (D,S)	
PACANGA TOPLARI	87	MUSKA BOREK	83
deep-fried pacanga borek, turkish sucuk, pastrami, capsicums, kashkaval cheese, breadcrumb, spicy tomato sauce, yoghurt dip (D)		deep-fried baklava filo pastry stuffed with mixed seafood, capsicum, onion and kashkaval cheese (D,S)	
AHTAPOT	137*	ANTEP SUMAKLI KURU DOLMA	85
grilled octopus served with olive oil, butter confit potato, garlic, olives and onion pure (S)		stuffed sun-dried eggplant and red pepper with minced beef, rice, tomato, onion, sumac and homemade yoghurt sauce (D)	
EKSILI MERSIN PATATES	71	CITIR MANTI	84
sliced potato with garlic, sumac, lemon, yoghurt and parsley (D)		oven baked minced beef wrapped with Turkish filo pastry served with homemade garlic yoghurt and tomato sauce (D)	
BALIK KOKOREC	83	YAPRAK CIGER	84
finely chopped seabass and seabream casserole cooked with green pepper & red pepper, spring onion, parsley and spices (D,S)		lamb liver, onion, tomato, parsley with sumac, lemon, garlic, butter and cumin (D)	
HELLIM IZGARA	74		
halloumi cheese, cherry tomato, garlic, basil, garlic bread (D)			

## TAVERNA STYLE SHARING

Flaming Salt Fish 65 per 100gms

Aegean Oven Baked Turbot 60 per 100gms

Aegean Oven Baked Seabass 60 per 100gms

Minimum weight required for these dishes is 1.5kg.

All dishes served with grilled asparagus, potatoes and rocket salad

DENIZ URUNLERİ TABAGI \ SEAFOOD PLATTER 497\*\*\*\*

Grilled sea bass fillet, tiger prawn, octopus and salmon served with fennel and red cabbage sautéed potato and lemon (S)

KARISIK IZGARA TABAGI \ MIX GRILL PLATTER 472\*\*\*

Grilled chicken skewer, lamb chops, trakya satir kofte and beef tenderloin served with meyhane bulgur rice, onion sumac salad, asparagus, tomato and turkish green pepper (D)

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## SIGNATURE CASSEROLES

FENER KAVURMA	185*
monkfish casserole cooked in tomatoes, green pepper, red pepper, shallot and mushroom (D,S)	
BALIK BUGULAMA	205*
sea bass, sun-dried tomato and shallots cooked in lemon butter sauce (D,S)	
SAFRAN	207*
sea bass cooked with celery roots, mushrooms and creamy saffron sauce (A,D)	
PEKMEZ	191*
pan-fried tiger prawns marinated in chili flakes, basil and grape molasses (D,S)	
PIDELI COKERTME KEBABI	231*
sliced striploin beef, tomato, green pepper, butter, pide bread, potato, yoghurt, garlic (D)	
MUSAKKA	177*
eggplant, kashkaval cheese, potato, beef mince, tomato sauce, onion, garlic, butter (D)	
JUMBO KARIDES	183*
anason infused tiger prawns served in garlic tomato sauce topped with ezine cheese (A,D,S)	
SEBZE GUVEC	125
vegetable stew with marrow, eggplant, capsicum, onion cooked in homemade tomato sauce topped with melted kashkaval cheese (D,V)	

## FROM THE GRILL

PIRZOLA	212*
lamb chops served with onion salad, green pepper, tomato, lavash, meyhane bulgur rice (D)	
RIB EYE	240**
4-5 wagyu 400 day's grain-fed 250gm served with sauteed potatoes, onion, grilled pepper and asparagus (D)	
TAVUK KANAT	204**
marinated chicken wings, meyhane style vegetables bulgur rice, lavash, onion and sumac salad, tomato (D)	
LEVREK	185
grilled sea bass fillet, sauteed potato, sun-dried tomatoes, lemon, fennel and red cabbage salad (S)	
SALMON	175
grilled salmon fillet served with sauteed potato, lemon, fennel and red cabbage salad (S)	
TAVUK SIS	165
grilled chicken thigh skewer, meyhane bulgur rice and onion sumac salad (D)	
TRAKYA SATIR KOFTE	182
lamb and beef minced kofte served with onion sumac salad and lavash	

## SIDE DISHES

PILAV 43
turkish baldo rice with butter (D,V)
GRILL VEGETABLES 43
grill seasonal mixed vegetables (V)
KUSKONMAZ 55
grilled asparagus served with homemade tomato sauce (V)
SEBZE SOTE 42
sauted seasonal mixed vegetables (D,V)
MEYHANE BULGUR PILAV 47
bulgur rice mixed with onion, tomato paste, capsicums, eggplant, butter (D)
PATATES PURESI 46 (D,V)
mashed potatoes
FRENCH FRIES 44 (V)

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