

SOUP & SALADS

BALIK Soup of the day (D, S)	60
ROKA Rocket, tomato, ezine cheese, walnuts, pomegranate sauce, garlic olive oil and lemon dressing (D, N, V)	60
GAVURDAGLI Tomato, cucumber, red onion, walnuts, sumac, pomegranate seeds, pomegranate molasses, olive oil and lemon dressing (N, V)	60
GREEK Cucumber, tomato, red onion, capsicum, ezine cheese, olive oil and oregano (D, V)	60
DENIZ Octopus, shrimps with seasonal greens, cheery tomato and red capsicum drizzled with honey mustard sauce (S)	60

COLD FISH PLATES

BALIK MARIN Marinated seabass with mustard, honey, lemon, orange, white vinegar and olive oil (S)	70
VANTUZ Marinated octopus, rosemary, garlic, fresh oregano, cucumber pickle, capsicums, green olive, lemon olive oil dressing (S)	75
KALAMATA MYDIA Mussels with olive oil, carrot, onion, lemon, parsley (S)	55
TARAMA Carp fish eggs, lemon, onion, olive oil, home-made orange roe, white toasted bread (N, S)	70
PAROS GARIDAS Shrimp, capsicum, dill, lemon and olive oil sauce (S)	60

HOT PLATES

KALAMAR TAVA Deep-fried baby calamari, aegean tartar sauce (D, S)	90
BALLI CITIR HELLIM Pan-fried battered halloumi cheese topped with sesame and honey (D, N)	80
EKSILI MERSIN PATATES Sliced potato with garlic, sumac, lemon, yoghurt and parsley (D)	70
TEREYAGLI KARIDES Pan-fried shrimp, butter, garlic and red chili powder (D, S)	90
ILIK KOPEOGLU Eggplant strained yogurt, garlic, tomato, sweet green pepper, oregano (D, V)	65

COLD PLATES

AEGEAN MEZE PLATTER (D, N, S, V) Chef's selection of cold plates and cold fish plates Mix of 8 items, recommended for 2 people Mix of 12 items, recommended for 4 people Mediterranean fresh oysters (6 Pieces)	 **260 ****395 ****295
KURU CACIK Yoghurt mixed with cucumber, garlic, mint, olive oil (D, V)	55
TERLETEN Yoghurt, garlic, olive oil and topped with spicy dry chili, roasted eggplant (D, N, V)	55
KOZLEME MEZE Grilled eggplant mixed with turkish green & red pepper, tomatoes, garlic, onion, olive oil and vinegar (V)	55
GIRIT EZME Ezine cheese, izmir tulum, ricotta, kashkaval cheese, basil, pistachio, garlic and olive oil (D, N, V)	55
VISNELI YAPRAK SARMA Grape leaves stuffed with rice, onion, pine nuts, cherry, parsley, all spice and lemon (N, V)	55
CIG KOFTE Bulgur, tomato, onion, pepper paste, tomato paste, pomegranate molasses, parsley, mint, spring onion, olive oil (V)	55
SANTORINI FAVA Fava beans, onion, carrot, orange, lemon, olive oil, onion salad (V)	55
ANNE TURSUSU Pickled Turkish green pepper, tomato, garlic, coriander, vinegar (V)	55

SIGNATURE CASSEROLES

BALIK BUGULAMA Seabass, sun-dried tomato and shallots cooked in lemon butter sauce (D, S)	*205
SAFRAN Seabass, celery roots, mushrooms and creamy saffron sauce (A, D, S)	*200
PEKMEZ Pan-fried tiger prawns, chili flakes, basil and grape molasses (D, S)	*190
MUSAKAS Eggplant, melted kashkaval cheese, potato, beef mince, tomato sauce, onion, garlic, butter (D)	*175
SEBZE GUVEC Vegetable stew with marrow, eggplant, capsicum, onion, home-made tomato sauce, melted kashkaval cheese (D, V)	125

Each star (*) represents an additional AED 50 premium charge 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

Our rates are in AED. Inclusive of 5% VAT, 7% Municipality fees and 10% service charge

FROM THE GRILL

RIB EYE	**240
4-5 wagyu 400 day's grain-fed 300 gm, served with sauteed potatoes, onion and asparagus (D)	
LAVRAKI	185
Grilled sea bass fillet, sautéed potato, sun-dried tomatoes, lemon, fennel and red cabbage salad (S)	
SALMON	175
Grilled salmon fillet, 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	180
Lamb and beef minced kofte, onion sumac salad and lavash	

TAVERNA STYLE SHARING

Taverna-style sharing dishes are not included in all packages and will be charged at the standard menu price.

FLAMING SALT FISH (100gms)	65
AEGEAN OVEN BAKED TURBOT (100gms)	60
AEGEAN OVEN BAKED SEABASS (100gms)	60
1.5kg minimum weight required All dishes are served with grilled asparagus, potatoes and rocket salad	
DENIZ URUNLERI TABAGI / SEAFOOD PLATTER	****495
Grilled sea bass fillet, tiger prawn, octopus and salmon, fennel, red cabbage, sautéed potato and lemon (S)	
KARISIK IZGARA TABAGI / MIX GRILL PLATTER	***475
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)	

SIDE DISHES

PILAV 40

Turkish baldo rice, butter (D, V)

GRILL VEGETABLES 40

Grill seasonal mixed vegetables (V)

MEYHANE BULGUR PILAV 45

Bulgur rice mixed with onion, tomato paste, capsicums, eggplant, butter (D)

PATATES PURESİ 45

Mashed potatoes (D, V)

FRENCH FRIES (V) 40

Each star (*) represents an additional AED 50 premium charge 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

Our rates are in AED. Inclusive of 5% VAT, 7% Municipality fees and 10% service charge