

# The Kitchen

by korsan

lunch and dinner menu

## starters

**Beetroot Carpaccio v** 310  
*rocket, cherry tomatoes, spiced tofu, and pesto*

**Spinach & Roquefort Tortellini v** 340  
*sun dried tomatoes, capers, and parmesan*

**Miso Mushrooms v** 320  
*baked beetroot, romaine, and tofu cream*

**Sea Bass Ceviche** 380  
*orange, lime, radish, chilli, and pistachio*

**Orange & Sesame Prawns** 410  
*sweet chilli glaze, root vegetable and broccoli purée*

**Tuna Tartare** 390  
*lime, chilli, radish, avocado purée, beetroot crumb, and sour cream*

**Bacon & Pea Arancini p** 335  
*parmesan, marinara, and basil & garlic oil*

**Steak Tartare** 390  
*shallots, parsley, capers, quails egg yolk, and white toast*

**Beef Carpaccio** 395  
*rocket, parmesan shavings, and balsamic*

**Teriyaki Bone Marrow** 360  
*crostinis, picked red onions, and white toast*

*Here at The Kitchen we serve our own handmade pasta, our own freshly baked bread, olive oil from our press, fruit and vegetables grown on our farm, and the highest quality ingredients. We dry our own herbs and fruits, and make our own beetroot and potato crisps. Our young and innovative team of chefs have created a varied menu to suit all tastes.*

*Enjoy your meal.*

## salads

served with  
fresh focaccia

**Chicken Caesar** 450  
*caesar dressing, romaine, garlic croutons, and parmesan shavings*

**Steak & Rocket** 490  
*cherry tomatoes, parmesan shavings, and dijon vinaigrette*

**Watermelon Caprese v** 360  
*bocconcini, cherry tomatoes, fresh basil, fresh mint, and pesto*

**Fig & Prosciutto p** 485  
*mozzarella, crostinis, rocket, fresh basil, and balsamic dressing*

**Thai Peanut Chicken** 490  
*shredded cabbage, peppers, carrots, fresh mint, orange, and roasted peanuts*

**Purslane & Berry v** 345  
*cucumber, basil, red cabbage, almonds, pumpkin seeds, and raspberry vinaigrette*

# mains

**Casarecce Pesto Rosso v** 440  
*sun-dried tomato, basil, pine nuts,  
and grana padano*

**Spaghetti Carbonara p** 490  
*grana padano, pancetta, and cured egg yolk*

**Tomato & Seafood Risotto** 520  
*mussels, prawns, calamari, vongole,  
and grana padano*

**Salmon & Bottarga Linguine** 550  
*chilli, finger lime, and parmesan shavings*

**Cherry Tomato Tart v** 415  
*pesto, fresh basil, and ricotta*

**Rock Bass** 520  
*sautéed aubergine, seasonal veg, pearl onions,  
and white wine sauce*

**King Prawns** 710  
*anchovy salsa verde, and fondant potatoes*

**Rare Seared Tuna** 555  
*sesame, yuzu-ponzu sauce, crispy vegetables,  
and pickled ginger*

**Lamb Loin** 590  
*grape molasses reduction, tulum cream,  
potato gratin, leeks, and sprouts*

**Braised Beef Cheek** 610  
*demi-glace, herb & grana padano orzo,  
and gremolata*

**Fillet Steak** 690  
*seasonal veg, thick cut chips, and béarnaise*

**Harissa Chicken** 490  
*avocado & tahini crema, sweet potato fries,  
feta, and pickled red onions*

# sharers light bites for 2 to 3 people

**Tacos** 460  
*barbocoa beef, chicken asado, chargrilled  
prawn, coriander mayo, pineapple & jalapeño  
relish, pico de gallo, and sour cream*

**Chicken Wings** 420  
*soy, honey & ginger glazed wings, sesame,  
spring onion, and cabbage slaw*

**Tempura Prawns** 520  
*tiger prawns, carrots, courgettes, broccoli,  
mushrooms, peppers, and soy-mirin sauce*

**Crispy Chicken** 480  
*onion rings, sriracha mayo, and truffle aioli*

**Quesadillas** 480  
*black bean & chicken quesadillas, salsa roja,  
guacamole, and sour cream*

# sides

**Thick Cut Chips** 130

**Green Salad** 120

**Jasmine Rice** 120

**Cabbage Slaw** 110

**Sautéed Vegetables** 110

*v - vegetarian p - contains pork*

*please inform us of any allergies  
or dietary requirements*

*all prices are in turkish lira*