

The Kitchen

by korsan

starters

Soup of the Day 290
please ask your waiter

Tom Yum Soup 350
*prawns, tomato, lemongrass,
and fresh chilli*

Steak Tartare 420
*shallots, pickled cucumber,
yuzu soya sauce, and a quails egg yolk*

Beef and Shiitake Gyoza 360
sweet soy drizzle

Five-Spiced Seabass 390
asian pickled vegetables

Crispy Prawns 420
sachimi togarashi mayo, crisped basil

Spiced Roasted Cauliflower *v* 360
butterbean & garlic purée, chimichurri

Buratta *v* 390
*pink heirloom tomatoes, balsamic, basil, and
olive oil (subject to availability)*

*Here at The Kitchen we serve 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 sorbets
and ice creams, as well as our own Turkish
delight. Our young and innovative team of
chefs have created a varied menu drawing
inspiration from various cuisines.*

Enjoy your meal.

salads

Panzanella *v* 330
*cherry tomatoes, ezine cheese, croutons, baby
radish, and wild oregano*

Beetroot and Goats Cheese *v* 370
*mediterranean greens, walnuts, and house
dressing*

Caesar 390
*gem leaf lettuce, parmesan, croutons,
anchovies, and classic ceaser dressing
(with grilled chicken) (460)*

Peanut & Edamame 370
*red cabbage, red peppers, carrots, edamame,
and peanut & lime dressing*

Asian Noodle 390
*asian shallots, red peppers, cucumber, cherry
tomatoes, fresh chillies, mint and rice noodle*

v - vegetarian

please inform us of any allergies or dietary requirements

all prices are in turkish lira

mains

Grilled Entrecôte	890
<i>polenta, baby rocket, and béarnaise</i>	
Çökertme Kebabı	840
<i>sautéed beef, tomato sauce, garlic yogurt, and matchstick potatoes</i>	
Blackened Salmon	790
<i>salsa verde orzo, and citrus caviar</i>	
Mahmudiye	810
<i>honey glazed chicken thigh, dried fruits, almonds, and matchstick potatoes</i>	
Ikura Rock Bass ✦	820
<i>grilled artichoke, yuzu gel, and a salmon roe cream sauce - The Chef's Speciality</i>	
Ramen	820
<i>vegetable & chicken broth, udon noodles, kamaboko, soft-boiled egg, and seared sirloin</i>	
Lemon & Asparagus Risotto v	790
<i>lemon zest and parmesan (subject to availability)</i>	
Wild Mushroom Risotto v	820
<i>shiitake, chestnut, and oyster mushrooms (subject to availability)</i>	
Lamb Loin	890
<i>rosemary crusted lamb fillets, carrot purée, buttered grilled potato,</i>	
Spicy Sicilian Squid	820
<i>cherry tomatoes, garlic, chilli, and fresh crusty bread</i>	

sharers light bites for 2 to 3 people

Padron Peppers v	260
<i>grilled padron peppers sprinkled with flaky sea salt, fresh focaccia, and whipped sour cream</i>	
Chicken Satay	440
<i>bite-sized chicken skewers with a smooth peanut satay sauce</i>	
Chicken Wings	440
<i>pomegranate molasses glazed chicken wings sprinkled with duqqa</i>	
Tempura Fritto Misto	760
<i>tempura fried calamari, prawns, and courgette, served with a lime & basil mayo</i>	
Cheese Selection	920
<i>a variety of hand selected local and imported cheeses, quince jam, fruits, nuts, and crackers</i>	

sides

Thick Cut Chips v	240
<i>parmesan and truffle aioli</i>	
French Fries v	190
<i>sriracha mayo</i>	
Grilled Pickled Cucumbers v	290
<i>tahini & miso dressing, and peanuts</i>	
Mixed Salad v	190
Beetroot Coleslaw v	210
House-baked Bread v	110
<i>fresh focaccia, and toasted brioche</i>	

v - vegetarian

please inform us of any allergies or dietary requirements

all prices are in turkish lira