

The Kitchen

by korsan

starters

Soup of the Day 290
please ask your waiter

Tom Yum Soup 390
*prawns, tomato, lemongrass
and fresh chilli*

Steak Tartare 440
*shallots, pickled cucumber,
yuzu soya sauce and a quails egg yolk*

Beef and Shiitake Gyoza 390
sweet soy drizzle

Jalapeño Tonatto 530
*thinly sliced slow cooked veal and a spicy
jalapeño sauce, served chilled*

Crispy Prawns 420
sachimi togarashi mayo and crisped basil

Beetroot and Goats Cheese v 390
*carpaccio style, with pine nuts, pea shoots and
a honey-citrus reduction*

Spiced Roasted Cauliflower v 390
butterbean & garlic purée, and 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*

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*

Poke Bowl 620
*fresh prawns, black rice, edamame, baby
radishes, avocado, yellow cherry tomatoes, and
a orange & kombu, rice vinegar dressing*

v - vegetarian

please inform us of any allergies or dietary requirements

all prices are in turkish lira

mains

Grilled Entrecôte	930
<i>new potatoes, baby rocket and béarnaise</i>	
Çökertme Kebabı	840
<i>sautéed beef, tomato sauce, garlic yogurt and matchstick potatoes</i>	
Blackened Salmon	790
<i>garlic butter orzo and maple chilli sauce</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>	
Aubergine Calamarata v	750
<i>fresh durum wheat calamarata pasta in a tomato, chilli and aubergine sauce</i>	
Lamb Loin	930
<i>rosemary crusted lamb fillets, carrot purée and buttered grilled potatoes</i>	
Spicy Sicilian Squid	820
<i>cherry tomatoes, garlic, chilli, served with 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>	
Salmon Balls	330
<i>salmon, beetroot, parmesan and dill, breadcrumb coated and fried till crisp, served with a lime mayo</i>	
Chicken Wings	440
<i>chinese barbecue sauce glazed sticky chicken wings</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>	

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