

The Kitchen

by korsan

starters

Pumpkin Ravioli 590

handmade ravioli filled with roast pumpkin and ricotta, sage butter sauce

Buratta 730

tomatoes, balsamic, basil, and olive oil

Calamari Fritti 630

lightly fried baby squid and courgette, with pesto aioli

Jalapeño Tonatto 690

thinly sliced slow cooked veal and a spicy jalapeño sauce, served chilled

Seared Scallops 750

pumpkin & aniseed purée, popped capers

Crispy Prawns 690

chili mayo and crisped basil

Beetroot & Goats Cheese 550

carpaccio style, drizzled with a trio of korsan olive oil

Salmon Fritters 630

crispy fritters of salmon, beetroot, parmesan and dill, lime mayo

salads

Caesar 780

crunchy gem leaf lettuce, parmesan, croutons, anchovies, and grilled chicken breast with caesar dressing

Dakos 590

tomatoes, ezine cheese, capers, olives, basil & mint leaves, sourdough croutons and lemon zest

Steak & Rocket 850

seared skirt steak, rocket leaves, parmesan shavings and pine nuts with balsamic dressing

Thai 590

carrot, cucumber, scallion, chillies, coriander and bean sprouts with a thai dressing

sides

Bread & Oil

210

Rice 220

Potato

Purée 240

Double Cooked

Chips 290

Green Salad 220

Sautéed

Vegetables 220

snacks

a Variety of Homemade
Hummus with Crudités

540

Grilled Padrón Peppers
with Sea Salt & Olive Oil

430

Homemade Paprika & Sea
Salt Potato Crips

290

mains

Fillet Steak 1390

served with chips, citrus-demi sauce and
an asian style crispy slaw

Ikura Rock Bass 990

grilled artichoke, yuzu gel and a salmon
roe cream sauce

Soy & Honey Salmon 950

on a bed of black rice with purslane

Red Wine Hen Legs 950

hen legs braised with red wine, garlic and
herbs, potato purée, confit shallots:
the kitchen's 'coq au vin'

Lobster Frites 1890

lobster tails in a white wine, chilli and
parsley cream sauce, served with chips

Lamb Chops 1390

'kivırcık' lamb chops seared pink, sautéed
potatoes, mint & pea purée, gremolata

Mushroom Marrow Risotto 890

chestnut & oyster mushroom risotto
topped with chargrilled bone marrow

Sea Bass Puttanesca 990

fillet of sea bass cooked with cherry
tomatoes, capers, olives and chilli, served
with warm crusty bread

fresh pasta

Lamb Shank Ravioli 960

ravioli filled with slow cooked lamb
shank, pickled red onion sauce

Seafood Linguine 960

linguine in a tomato and chilli
sauce tossed with prawns & mussels

Pesto Genovese 790

fettuccine in a basil, pine nut,
parmesan & garlic sauce with
potatoes and green beans

The Kitchen Burger 850

all beef burger with cheese, greens,
caramelised onions and spicy mayo,
served with chips

Baked Aubergine 750

tomato basil sauce, crispy vegetable slaw

The Kitchen Cordon Bleu 950

crispy chicken breast stuffed with
pastrami, cheese and thyme, with a lemon
cream sauce and fondant potatoes

Veal Schnitzel 1250

seasoned with lemon pepper and served
with a potato & cucumber salad

All prices are in Turkish Lira.

Please inform your server of any food allergies or intolerances.