

The Kitchen

by korsan

starters

Pumpkin Ravioli 690

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

Honey & Chilli Glazed Prawns 850

green apple purée

Jalapeño Tonatto 760

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

Prawn Croquettas 760

prawn bisque and lime mayo

Seared Scallops 790

pumpkin & aniseed purée, popped capers

Beetroot & Labneh 680

olive dust, crisped basil and toasted walnuts

Salmon Fritters 720

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

salads

Cabbage & Pomegranate 620

baby spinach, rocket, red cabbage, avocado, pomegranate, basil, parsley & lime dressing

Dakos 650

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

Steak & Rocket 950

skirt steak, rocket leaves, parmesan shavings and half dried cherry tomatoes and balsamic dressing

Quinoa & Roast Vegetable 690

quinoa, grilled courgette, roasted red peppers, roasted cherry tomatoes, toasted hazelnuts

sides

**Bread
& Oil 250**

**Double Cooked
Chips 320**

**Potato
Purée 250**

**Sautéed
Vegetables 280**

snacks

**a Variety of Homemade
Hummus with Crudités
690**

**Grilled Padrón Peppers
with Sea Salt & Olive Oil
480**

**Homemade Paprika & Sea
Salt Potato Crips
320**

main courses

Fillet Steak 1590

potato terrine and green herb & mustard sauce (served medium-rare)

Roast Rock Bass 1300

fingerling potato scales, butter poached leeks and citrus sauce

Pan Roasted Chicken Breast 1280

fire roasted creamed aubergine, artichoke hearts and chicken jus

Seafood Linguine 1300

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

Courgette & Carrot Fritters 1000 v

spiced labneh and avocado & lemon purée

Slow Cooked Beef Rib Asado 1380

potato purée, demi-glace sauce and gremolata

Oyster Mushroom Risotto 1280

chargrilled bone marrow

Baked Salmon 1300

spring onion quinoa, and caper & lemon sauce

Lamb Shank Ravioli 1350

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

Mediterranean Sea Bass 1280

sicilian chilli & tomato sauce, pan roasted vine tomatoes, artichoke and olive dust

Grilled Lamb Chops 1400

creamy polenta, confit shallots & garlic, red wine & thyme sauce and parmesan crisps

Cordon Bleu 1150

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

All prices are in Turkish Lira.

Please inform your server of any food allergies or intolerances.