

The Kitchen

by korsan

starters

Pumpkin Ravioli 700

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

Honey & Chilli Glazed Prawns 850

green apple purée

Jalapeño Tonatto 790

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

Prawn Croquettas 770

prawn bisque and lime mayo

Seared Scallops 820

pumpkin & aniseed purée, popped capers

Beetroot & Labneh 680

olive dust, crisped basil and toasted walnuts

Salmon Fritters 730

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

Walnut & Chicken Liver Paté 690

sour cherry reduction, and brioche toast

salads

Crispy Caesar 850

crispy fried chicken cutlet, gem leaf lettuce, parmesan shavings and classic caesar dressing

Spinach & Strawberry 670

baby spinach, rocket, red cabbage, toasted walnuts, strawberries, and a basil, parsley & lime dressing

Dakos 670

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 260**

**Double Cooked
Chips 330**

**Potato
Purée 260**

**Sautéed
Vegetables 290**

main courses

Fillet Steak 1600

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

Roast Rock Bass 1330

fingerling potato scales, butter poached leeks, and citrus sauce

Lamb Shank Ravioli 1350

hand cut ravioli filled with braised lamb shank, garlic & lamb sauce, pickled onion chimichurri, and parmesan

Pan Roasted Chicken Breast 1290

fire roasted creamed aubergine, artichoke hearts and chicken jus

Seafood Linguine 1330

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

Courgette & Carrot Fritters 1000

spiced labneh, and avocado & lemon purée

The Kitchen Burger 850

all beef burger with cheese, greens, caramelized onions and spicy mayo, served with double cooked chips

Agnolotti Verde 1050

hand rolled green agnolotti filled with spinach, ricotta & nutmeg, and a chicken stock butter sauce

Mahmudiye 1200

diced chicken thigh cooked with almonds, dried fruit, honey & spices, and matchstick potatoes

Slow Cooked Beef Rib Asado 1420

potato purée, demi-glace sauce and gremolata

Mediterranean Sea Bass 1300

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

Grilled Lamb Chops 1450

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

Baked Salmon 1300

spring onion quinoa, and caper & lemon sauce

Seasonal Mushroom Risotto 1290

chargrilled bone marrow, toasted mushrooms and parmesan

All prices are in Turkish Lira.

Please inform your server of any food allergies or intolerances.