

The Kitchen

by korsan

starters

Pumpkin Ravioli 720

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

Honey & Chilli Glazed Prawns 880

green apple purée

Jalapeño Tonatto 790

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

Prawn Croquettas 790

prawn bisque and lime mayo

Seared Scallops 840

pumpkin & aniseed purée, popped capers

Beetroot & Labneh 690

olive dust, crisped basil and toasted walnuts

Salmon Fritters 750

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

Walnut & Chicken Liver Paté 730

sour cherry reduction, and brioche toast

Goats Cheese Parfait 690

warm potato, olive & mint salad

salads

Crispy Caesar 880

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

Spinach & Strawberry 690

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

Dakos 690

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

Steak & Rocket 990

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

sides

**Bread
& Oil 280**

**Double Cooked
Chips 350**

**Potato
Purée 280**

**Sautéed
Vegetables 300**

main courses

Fillet Steak 1750

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

Roast Rock Bass 1430

fingerling potato scales, butter poached leeks, and citrus sauce

Lamb Shank Ravioli 1450

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

Pan Roasted Chicken Breast 1390

green bulgur rice, fire roasted creamed aubergine, artichoke hearts and jus

Seafood Linguine 1430

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

Goats Cheese & Fig Caramelle 1230

hand made caramelle filled with whipped goats cheese & braised figs, blood orange sauce

The Kitchen Burger 880

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

Agnolotti Verde 1150

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

Mahmudiye 1280

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

Braised Lamb Shank 1490

potato purée, demi-glace sauce, pastrami powder, pickled onions and gremolata

Mediterranean Sea Bass 1380

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

Grilled Lamb Chops 1550

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

Baked Salmon 1390

spring onion quinoa, and caper & lemon sauce

Seasonal Mushroom Risotto 1390

chargrilled bone marrow, toasted mushrooms and parmesan

All prices are in Turkish Lira.

Please inform your server of any food allergies or intolerances.