

mabou

Omnivore Tasting Menu

Apéro Etagère
Amuse Bouche
Dinkel Bread and Butter

Liver Pate
Quince, Hazelnut, Purple Basil, Brioche

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Scallops
Apple Molasses, Pumpkin, 000 Iranian Beluga Caviar, Wild Rice

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Sea Bass with Boza
Roasted Chickpeas, Allspice, Cinnamon, Almond

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Cavatelli Midnight Munchies
Nigerian Pepper, Cold Press Kalamata Olive Oil, Parmigiano Reggiano

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Escoffier Quenelles
Bisque, Poached Fishballs, Root Vegetables

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Germanized Arabian Stew
Beef Cheek, Lamb Fillet, Prunes, Celery, Lemon, Cardamom

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Bitter Lemon Sorbet
Cold Pressed Trilye Olive Oil, Kemah Spring Salt

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Black Forest Cherry
70% Madagascar Chocolate, Sour Cherry Schnaps, Buffalo Yogurt

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Gorgonzola
Pear, Zile Grape Molasses, Walnut

Coffee & Petit Fours

4 Courses 1950
7 Course 2350
10 Courses 2950

Our prices include VAT, service fee is 12%.

Vegan Tasting Menu

Apéro Etagère
Amuse Bouche
Dinkel Bread and Olive Oil

Celery

Shallot, Lemon Oil, Basil

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Pumpkin

Zile Molasses, Wild Rice, Garam Masala

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Red Lentil Tofu

Roasted Chickpeas, Boza, Allspice, Cinnamon, Almond

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Cavatelli Midnight Pasta

Nigerian Pepper, Tomato Cold Press, Kaman Walnuts

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Stuffed Cabbage

Gremolata, Lime, Almond

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Cured Eggplant Kebab

Chantarelle Cream, Cabbage Demi Glace, Parsley Salad

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Bitter Lemon Sorbet

Trilye Cold Pressed, Kemah Spring Salt

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Black Forest Cherry

70% Madagascar Chocolate, Sour Cherry Raki, Hazelnut Croquant

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Ceyda Artun Artisan Vegan Cheese

Carob Paste, Orange Oil, Rosemary

Coffee & Petit Fours

4 Courses 1950

7 Course 2350

10 Courses 2950

Tax included, service fee is 12%