

A la carte

Deniz Ala Ceviche 440

buttermilk, parsley, lime, carob molasses, isot, celery

Roastbeef 490

hummus, sumac onion, capers

Smoked Trout 360

Kimchi Mayonnaise, Dill, Cabbage

Liver Pate 420

Quince, Hazelnut, Basil, Brioche

Hemp Ricotta 320

Black Garlic, Lemon Oil, Basil, Shallot, Peas

Artichoke Salad 480

Hemp cream, Grapefruit, Hazelnut, Pumpkin seeds

Elazig Sumac and Muğla Caviar 950

Cauliflower, Melissa, Sumac

...

Pumpkin 420

Beluga Lentils, Garam Masala, Coriander, Brussels Sprouts, Pickles

Sea Bass with Boza 480

Chickpea, Allspice, Cinnamon, Almond

Beef Tallow Pastry 580

Beef Minced Meat, White Mulberry, Saffron Tea, Black Cumin Jogurt

...

Sea Scallops 1350

Garlic, Thyme, White Wine, Miso Hummus

Sea Trout 750

Miso, Black Rice, Spinach, Carob

Cured Eggplant Kebab 680

Cabbage Demi Glace, parsley Salad, Muhammara

...

Sour Cherry Sorbet 250

Kalamata Olive Oil, Kemah Salt, Aged Balsamic Cream

Milk and Walnuts 380

Distilled Milk, Kaman Walnut, Urfa Sumac

Omnivore Tasting Menu

Apéro Etaère
Amuse Bouche
Dinkel Bread and Butter

Liver Pate

Quince, Hazelnut, Basil, Brioche

-

Elazig Sumac, Muğla Smoked Trout and Caviar

Trout, Cauliflower, Melissa, Kimchi Mayonnaise, Cabbage

-

Pumpkin

Beluga Lentils, Garam Masala, Coriander, Brussels Sprouts, Pickles

-

Artichoke Salad

Hemp cream, Grapefruit, Hazelnut, Pumpkin seeds

-

Beef Tallow Pastry

Beef Minced Meat, White Mulberry, Saffron Tea, Black Cumin Jogurt

-

Sea Bass with Boza

Chickpeas, Allspice, Cinnamon, Almond

-

Sea Trout

Miso, Black Rice, Spinach, Carob

-

Bitter Lemon Sorbet

Trilye Cold Pressed, Kemah Spring Salt

-

Lamb Neck Ballotine

Black Trumpets, Puree, Porto Jus

-

Milk and Walnuts

Distilled Milk, Kaman Walnuts, Urfa Sumac

Coffee & Petit Fours

4 Course 2350

7 Course 2950

10 Courses 3490

10 Courses to share (for two people) 5500

Our prices include VAT, service fee is 12%.

Vegan Tasting Menu

Apéro Etaère
Amuse Bouche
Dinkel Bread and Olive Oil

Hemp Ricotta

Black Garlic, Lemon Oil, Basil, Shallot, Peas

-

Sicillian Panel

Olive Tapenade, Tomato, Sage

-

Pumpkin

Beluga Lentils, Garam Masala, Coriander, Brussels Sprouts, Pickles

-

Artichoke Salad

Hemp cream, Grapefruit, Hazelnut, Pumpkin seeds

-

Vegan Street Pastry

Black Trumpets, White Mulberry, Kapidag Purple Onion

-

Red Lentil Tofu

Chickpea, Boza, Allspice, Cinnamon, Almond, Seaweed

-

Kimcchi Omelette

Kimchi, Basil, Cashew, Tomato-juice

-

Bitter Lemon Sorbet

Trilye Cold Pressed, Kemah Spring Salt

-

Cured Eggplant Kebab

Cabbage Demi Glace, Parsley Salad, Muhammara

-

Walnuts, Sumac and Carrots

Kaman Walnuts, Urfa Sumac, Purple Carrot, Oat Milk

Coffee & Petit Fours

4 Course 2350

7 Course 2950

10 Courses 3490

10 Courses to share (for two people) 5500

matbou

menü