

A la carte

Make your own Tasting Menü

Apéro Etagère
Amuse Bouche
Dinkel Bread and Butter

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choose 5 dishes
(Except prosciutto and
only one of the meats)

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Coffee & Tea
Petit Fours

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3500 TL for 1 person
6200 TL for 2 people

V = Vegan or Vegan option available

kindly let us know of any allergies
12% discretionary service charge will be added
our prices include VAT
price update: 1.10.24

Deniz Ala Ceviche 750 TL

Ayran, Parsley, Lime, Carob Molasses, Isot, Celery

Marinated Tongue poached in Olive Oil - V 790 TL

Leek, Rice, Broad Beans, Green Curry

Prosciutto Di Parma Disossato 1950 TL

24 Months Gran Reserva, Grilled Peppers, Grissini

Smoked Trout 750 TL

Green Celery, Remoude Sauce, Trumpet

Sea Scallops 1350 TL

Brussels Sprouts, Passionfruit, Chickpeas, Pastrami

Pumpkin Carpaccio - V 690 TL

Cauliflower, Raz el-Hanout, Tahini

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Butter braised Beef Ravioli 980 TL

Beef in Butter, Onion, Hoisin, Sage

Sea Bass with Boza 860 TL - V

Fatih Vefa Boza, Nuts Roasted in Butter

Prawn WonTon 1190 TL

Bisque, Root Celery,

Ashak - Afghan Ravioli - V 790 TL

Leek, Green Lentils, Purple Basil

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Trout a la Meunière (200gr) 1350 TL - V

Parsley, Capers, Celery

Lamb Fillet 1590 TL

Ada Karası Demi Glace, Black Trumpets, Green Beans
+Bacon 150TL

Fleischkühle 1390 TL

German Beef Meatballs, Tomato Ragu, Rösti, Parmesan

Rigatoni al Vodka - V 890 TL

Tomato, Cream, Onion, Pulbibber, Vodka

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Sour Cherry Sorbet / Lemon Sorbet / Gorgonzola Ice Cream 390 TL

Sorbet: Olive Oil, Kemah Salt // Ice Cream: Walnuts, Black Pepper

Apple Baklava 450 TL

Amasya Apple, Date, Poppy Paste

Baba au rhum 590 TL

Pear, Madagascar Vanilla, Buffalo Yogurt

Beverage Pairings

Wine Pairing

4 glasses
1200 TL per person

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Non-alcoholic Pairing

4 glasses
790 TL per person

ooo

Craft Beer Pairing

3 glasses
950 TL per person



mabou

menü

