

#AEGEANSOFRA Summer '24

WELCOME BITES

“ÇERKEZ TAVUGU”

Jidori Chicken Breast, Walnuts, Milk, Sourdough, Endive, Date

“MÜCVER”

Zucchini & Cheese Fritters, Roasted Garlic Yogurt, Puffed Capers

WATERMELON FIZZ

Watermelon, Persian Cucumbers, Basil, Lime, Tonic Water

TO SHARE

ARTICHOKE HUMMUS

Slow-cooked Artichoke Hearts, Lemon Tahini, Fava Beans, Sun-dried Tomatoes

“KURU PATLICAN”

TZATZIKI

Sun-dried Eggplant, Roasted Garlic Yogurt, Coriander Seed Garlic XO

“TAZE FASULYE”

Romano Beans cooked in Turkish Tomato Sauce, Harissa Marinated Baby Carrots, Smoked Labneh

CALAMARI

Pan-fried Marinated Calamari, Walnut Tarator, Parsley Smoked Pepper Tahini, Pickled Sugar Snaps,

ENDIVE SALAD

Belgian Endives, Frisée, Medjool Dates, Oranges, Tulum Cheese, Fine Herbs, Blueberry Vinegar Dressing

PICKLES & BUTTER

Served with Spelt Grain Sourdough and Pita



FIRST COURSE

“DOMATES”

Pickled Tomatoes, Confit Tomatoes, Tomato Leather, Tomato and Strawberry Consommé, Basil Foam, Smoked Tyrokafteri

SECOND COURSE

SALGAM CRUDO

Cured Hamachi, Gooseberry and Jalapeno Salata, Salgam Leche de Tigre, Garlic Chips

THIRD COURSE

“INCASIYE”

Sous-vide Lamb Loin, Chickpeas, Prunes, Pearl Onions, Molasses, Ottoman Pilaf, Crispy Shallots



PALATE CLEANSER

GRAPEFRUIT

Grapefruit Granita, Beetroot Confit, Labneh

DESSERT COURSE

“BABA CONFUSED”

Eggplant Ice-cream, Tahini and Molasses, Yogurt Mousse, Honey Gelée, Walnuts

