

#AEGEANSOFRA SPRING '24

WELCOME BITES

“KISIR”

Bulgur salad, Gem Lettuce,
Radish

HALLOUMI

Cheese Fritters, Date, Orange,
Mint, Pistachio

KUMQUAT & THYME SOUR

Egg froth, Lime, Kumquat

TO SHARE

CELERIAC TZATZIKI

Slow-cooked Celery Root,
Pickled Apples, Yogurt,
Walnuts, Dill, Mint

“PRASO AVGOLEMONO”

Slow-cooked Leeks, Kohlrabi,
Peas, Carrots, Crispy Leeks,
Lemon Zest, Parsley

DOLMADES

Flavored Rice Stuffed Vine
Leaves, Labneh, Garlic Chips,
Dill

CAULIFLOWER

TIGANITES

Double cooked Cauliflower,
Lemon Tahini, Amba Sauce,
Pinenuts, Raisin, Capers,
Chives

BEETROOT SALAD

Fire-roasted Beetroot, Freekah,
Sun-dried Tomatoes, Fennel,
Watercress, Olives, Feta

PICKLES & BUTTER

Served with Spelt Grain
Sourdough and Pita



FIRST COURSE

SUNCHOKE SOUP

Creamy sunchoke soup, Swiss Chard, Hazelnut, Truffle Caviar, Tarragon

SECOND COURSE

SCALLOP

Morrel Mushroom, Peas, Garlic, Parsnip Puree, Rose Zaatar, Orange Blossom Oil, Pea Foam

THIRD COURSE

“LOKUM”

Beef Fillet, Bone Marrow, Mung Bean Piyaz, Rosemary Jus Whipped Potato Puree



PALATE CLEANSER

“CILEK”

Strawberry and Basil Sorbet

DESSERT COURSE

“SOBIYET”

Homemade Phyllo, Clotted Cream, Pistachio, Yogurt Mousse, Honey Gelée