



#AEGEANSOFRA

By Chef Efe ONOGLU

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WINTER'23



WELCOME BITES

FALAFEL

Kasik salata, Garlic Yogurt,
Lemon Tahini

PASTIRMA

Apricot, Radish, Mint

PEAR FIZZ

Non-alcoholic sparkling Wine, Allspice

TO SHARE

BEETROOT HUMMUS

Fire Roasted Beetroot, Lemon Tahini,
Apple Ribbons, Fennel Seeds

CRETAN ZUCCHINI

Roasted Garlic, Yogurt, Walnuts, Dill

ASPARAGUS

Grilled Asparagus, Smoked Labneh,
Garlic Chili Oil, Borage Za'atar

CAULIFLOWER TIGANITES

Raisins, Pinenuts, Bahar Spice,
Amba Tahini

CARAMELIZED FENNEL SALAD

Fava Beans, Grapefruit, Manouri,
Arugula, Ladolemono

PICKLES & BUTTER

Served with Spelt Grain Sourdough
and Pita

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FIRST COURSE

IMAM BAYILDI

Stuffed Baby Eggplant, Yogurt Soup,
Confit Tomato, Pickled Mustard Seeds,
Chickpeas

SECOND COURSE

SCALLOP

Koji cured Scallop, Celeriac and Vanilla
Purée,
Strawberry Salsa, Dill Oil

THIRD COURSE

BILDIRCIN

Buttermilk Marinated Quail, Muhadara,
Endives, Blood Orange, Sumac Honey,
Pistachio

PALATE CLEANSER

RASPBERRY

Homemade Raspberry Sorbet, Caraway
Seeds

DESSERT COURSE

FLOURLESS CHOCOLATE CAKE

Sahlep Espuma, Cinnamon, Hazelnuts

