







































Gold Starters















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|--|-------|
|    Olives | 490 P |
|    Black olives | 490 P |
|   Roasted cauliflower with parmesan | 650 P |
|   Herring with baked potatoes and green onion | 750 P |
|    Artichokes | 850 P |
|    Sun-dried tomatoes | 850 P |
|   Salmon ceviche with green pepper sauce | 890 P |
|   Dorado crudo with shallots .. | 890 P |
|  Beef tartare with truffle sauce and pecorino | 950 P |
|  Tuna tartare with strawberries and tomatoes | 950 P |




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|---|--------|
|  Plate with five types of lard | 990 P |
|  Far Eastern scallop crudo with truffle ponzu and raspberries | 1100 P |
|    Homemade pickles | 1200 P |
| <i>Lightly salted tomatoes, pickled cucumbers, bell peppers, mushrooms</i> | |
|  Beef carpaccio with truffle cream .. | 1250 P |
|    Italian antipasti | 1400 P |
| <i>Artichokes, green and black olives, sun-dried tomatoes, baked peppers</i> | |
|  Lightly salted salmon with labneh and dill | 1400 P |
|   Italian meat specialties | 1700 P |
|  Cheese plate with wild berries and honey | 2300 P |

 Vegetarian dish  Lactose-free dish  Gluten Free Dish

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Salads

| | | |
|---|--|--------|
|   | Garden vegetable salad with oil/sour cream | 550 ₺ |
|   | Olivier salad with veal tongue | 700 ₺ |
|   | Olivier with smoked chicken breast | 700 ₺ |
|    | Baku tomatoes with red onion and capers | 750 ₺ |
| | «Caesar» with chicken | 890 ₺ |
|  | Spinach salad with squid and quinoa | 990 ₺ |
| | «Caesar» with shrimps | 1050 ₺ |
|  | Salad with tuna, avocado and poached egg | 1050 ₺ |
|  | Grilled beef salad | 1200 ₺ |
|   | Salad with crab, tomatoes and avocado | 2600 ₺ |

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Main courses

Turkey cutlets with mashed
potatoes and spinach 850 P

Marbled beef cutlets with mashed
potatoes and spinach 1100 P

☼ Fried salmon with spinach
and vongole berblanc sauce 1400 P

☼ Beef stroganoff with porcini
mushrooms 1500 P

Duck confit with mushroom orzo ... 1800 P

☼ Grilled octopus with romesco,
potato and tomato 1900 P

☼ Fried dorado with zucchini
and tomatoes and capers sauce 1900 P

Rack of lamb with porto sauce 2200 P

☼ Marbled beef steak with pepper sauce 2400 P

JAPANESE KEBABS

🍷 Shrimp 1000 P

🍷 Salmon 1300 P





🍷 Marbled beef 1500 P

🍷 Scallop 1900 P








🍷 Lactose-free dish ☼ Gluten Free Dish

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Soups

-  Chicken broth with noodles 450 ₺
-  Miso soup with salmon 550 ₺
-  Borscht with beef 700 ₺
-  Seafood Tom Yam 950 ₺



Side Dishes




- Bread plate 200 ₺
-  Mashed potatoes 300 ₺
-   Basmati rice with almonds 300 ₺
-  French fries with parmesan
and truffle oil 490 ₺
-    Grilled vegetables 550 ₺

Pasta and Wok

- Tagliatelle pasta cacio e pepe .. 890 ₺
- Spaghetti Arrabiata 950 ₺
- Linguine pasta with vongole 1100 ₺
-  Wok with shrimps and vegetables 1600 ₺
-  Wok with beef and vegetables .. 1900 ₺

Asia

- Hot roll with salmon 850 ₺
-  Spring-roll with shrimp 890 ₺
- Hot roll with crab 1200 ₺
-  Spring-roll with crab 2100 ₺

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Sushi

CLASSIC

🍱 Avocado 120 ₺
🍱 Tobiko 150 ₺
🍱 Shrimp 150 ₺

🍱 Salmon 190 ₺
🍱 Tuna 190 ₺
🍱 Eel 190 ₺

🍱 Scallop 290 ₺
🍱 Red caviar 350 ₺
🍱 Crab 600 ₺

BAKED

Shrimp 180 ₺
Tuna 210 ₺

Salmon 210 ₺
Eel 220 ₺
Octopus 250 ₺

Scallop 280 ₺
Crab 700 ₺

SPICY

Shrimp 180 ₺
Salmon 210 ₺

Tuna 210 ₺
Scallop 210 ₺

Eel 250 ₺
Crab 600 ₺

🍱 Lactose-free dish

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Rolls

CLASSIC

| | |
|--|-------|
|   Cucumber | 290 ₺ |
|   Avocado | 350 ₺ |
|  Tuna | 590 ₺ |
|  Salmon | 690 ₺ |
| «Alaska» | 750 ₺ |
|  Eel | 750 ₺ |
|  Scallop | 790 ₺ |
| «Ginza» | 850 ₺ |
| «California» with salmon | 890 ₺ |
| «Jelsomino» with tuna and salmon | 890 ₺ |
| Special roll with salmon | 890 ₺ |
| Shrimp roll with sweet chili sauce | 950 ₺ |
| «Philadelphia» with eel | 990 ₺ |

| | |
|----------------------------------|--------|
| Tataki salmon roll | 990 ₺ |
| «Philadelphia» with salmon | 1050 ₺ |
| «Jelsomino» with eel | 1050 ₺ |
| Special roll with eel | 1250 ₺ |
| «California» classic | 1400 ₺ |
| «Dragon» | 1500 ₺ |
| Californian «Alaska» | 2500 ₺ |

BAKED/SPICY

| | |
|---------------|-------------|
| Shrimp | 900/790 ₺ |
| Tuna | 1050/900 ₺ |
| Salmon | 1100/950 ₺ |
| Eel | 1100/950 ₺ |
| Scallop | 1300/990 ₺ |
| Crab | 1400/1200 ₺ |


 Vegetarian dish  Lactose-free dish

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Sashimi






| | |
|--|--------|
|  Shrimp | 350 ₱ |
|  Classic tuna | 550 ₱ |
|  Classic salmon | 600 ₱ |
|  Octopus | 600 ₱ |
|  Eel | 750 ₱ |
| Salmon with ponzu sauce | 950 ₱ |
|  Red caviar | 1050 ₱ |
|  Scallop | 1200 ₱ |
| Tuna with Thai sauce and wasabi | 1350 ₱ |
| Octopus with truffle sauce | 1950 ₱ |
|  Crab | 1950 ₱ |

Topping
— 100 ₱ —

 Lactose-free dish




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Desserts

-  «Honey cake» with coconut mousse 490 ₺
-  Mint cheesecake 490 ₺
-  San Sebastian basque cheesecake . . 550 ₺
-  «Sour cream cake»
with blueberry jam 650 ₺
-  Chocolate box with salty mousse
and fresh raspberries 790 ₺

Fruit & berries











-    Strawberry (100 g) 600 ₺
-    Blueberry (100 g) 900 ₺
-    Raspberry (100 g) 1200 ₺
-    Blackberry (100 g) 1200 ₺
-    Pineapple (500 g) 1500 ₺
-    Melon (500 g) 1500 ₺
-    Watermelon (500 g) 1500 ₺
-    Cherries (500 g) 2000 ₺
-    Fruit plate 4900 ₺
-    Fruit bowl 7500 ₺

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Ice-cream

— 50 g —

| | |
|--|-------|
|   Vanilla | 420 ₺ |
|   Chocolate | 420 ₺ |
|   Creme brulee | 420 ₺ |
|   Strawberry | 420 ₺ |
|   Pistachio | 420 ₺ |






















Sorbet




— 50 g —

| | |
|--|-------|
|    Lemon-lime | 420 ₺ |
|    Mango | 420 ₺ |
|    Raspberry-strawberry | 420 ₺ |
|    Passion fruit | 420 ₺ |
|    Black currant | 420 ₺ |

Nuts

— 100 g —

| | |
|--|--------|
|    Walnuts | 700 ₺ |
|    Hazelnuts | 700 ₺ |
|    Almonds | 700 ₺ |
|    Cashew | 700 ₺ |
|    Peanuts | 700 ₺ |
|    Pine nuts | 900 ₺ |
|    Pistachios | 1100 ₺ |

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Price list with output weight and energy value
is on the consumer information board.
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