# BOSPHORUS GRILL

ÇIRAĞAN PALACE KEMPINSKI ISTANBUL

## LUNCH MENU

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## STARTERS

**Cold Avocado Soup** *(1)(6)(10)* — 950
Roasted walnut

**Burrata & Garden Delight** *(1)(5)(10)(11)(17)* — 1600
Purslane, roasted padrón peppers, colorful cherry tomatoes, strawberries, pesto and glazed balsamic

**Niçoise Salad** *(4)(7)(8)(9)(11)(12)* — 1850
Sliced tuna fish, baby potatoes, Kalamata olives, red onion, tomatoes, cucumber, seasonal greens, French beans and hard boiled eggs

**Melon& Stracciatella** *(1)(5)(6)(10)(17)* — 950
Sorrel leaves, crunchy toasted almonds and tangy green apple dressing

**Citrus-Infused Salmon & Quinoa** *(1)(4)(5)(8)(12)* — 1700
Avocado puree, seasonal greens, sour cream and olive oil-lemon sauce

**Classic Caesar Salad** *(1)(4)(5)(6)(8)(9)(10)(11)(12)* — 1300
Romaine lettuce, parmesan and croutons, Caesar dressing

**Grilled Chicken Caesar Salad** *(1)(4)(5)(6)(8)(9)(10)(11)(12)* — 1600

**"İskenderun" Prawns Caesar Salad** *(1)(4)(5)(6)(8)(9)(10)(11)(12)* — 1950

**Thai Green Mango & Shrimp Tempura Bowl (130 g)** *(1)(4)(6)(7)(8)(12)(13)(14)* — 1400
Fresh green beans, soba noodles and crunchy peanuts, drizzled with passion fruit dressing (Local and Sustainable Product)

## FROM THE STONE OVEN

**Funghi Pizza** *(1)(5)(6)(9)(11)(17)* — 1750
Chestnut and oyster mushrooms, truffle purée, and rosemary-parsley sauce with watercress

**Diavola Pizza** *(1)(5)(6)(9)(10)(11)* — 1850
Italian salami with colored pepper and chili sauce

**Stracciatella Pizza** *(1)(5)(9)(10)(11)(17)* — 1750
Rocket leaves, honey drizzle, white truffle oil and dill cream sauce

VEGAN

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## FROM THE STONE OVEN · CONTINUED

**Margherita Pizza** *(1)(5)(6)(9)(11)(17)* — 1500
Smoky tomato sauce, mozzarella cheese and basil leaves

**Lahmacun** *(1)(6)* — 1050
Thin flatbread topped with spiced minced meat, sumac onions, tomatoes and mint salad

## BURGER AND SANDWICH COLLECTION

**Sourdough Club Sandwich** *(1)(5)(6)(9)(10)(11)* — 1950
Chicken breast, beef bacon, lettuce, tomatoes, mustard-herb dressing, and eggs on toasted sourdough, served with French fries

**Cheeseburger** *(1)(5)(6)(7)(9)(11)* — 2350
Caramelized onions, cheddar cheese, lettuce, tomatoes and pickles, served with French fries

**Chipotle Chicken Pitta Sandwiches** *(1)(5)(6)(7)(9)(11)* — 1350
Lettuce, smoked tomatoes and spring onions served with French fries

## MAIN COURSES

**Grouper Provencale (180 g)** *(4)(5)(6)(8)(12)* — 3150
Baby artichoke confit served with coriander-spiced chickpeas and arugula leaves

**Grilled Beef Medallion (160 g)** *(1)(5)(6)* — 3750
Plum-infused couscous, sautéed French beans, and tomato relish with herb vinaigrette

**Sous Vide Free-Range Chicken (170 g)** *(5)(6)* — 1500
Served with lime potato purée, roasted corn and melted smoked tomato sauce

**Grilled Köfte (170 g)** *(1)(5)(6)(7)(11)* — 2600
Warm pita bread, tomatoes, peppers and mint yogurt sauce

**Nasi Goreng** *(6)(7)(11)(13)(17)* — 1750
Indonesian fried rice served with house-made baby cucumber pickles, fried eggs and crispy prawns crackers

**Vegan Plate** *(1)(6)(10)* — 1400
Artichoke, Freekeh pilaf, green tomato, blueberries, oat &zucchini mucver and avocado

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## MAIN COURSES · CONTINUED

Mushroom Kokoreç *(1)(5)(6)(10)(17)* — 1050
Seasonal sautéed mushroom served with tomato salad,sumac molasses, jalapeno pickles, and poy spices

Asian Bowl *(2)(6)(7)(9)(10)(13)(17)* — 1750
Crispy tofu, cashew nuts, cucumber, sesame, avocado, sushi rice, sweet potato, edamame, nori, pickled ginger and wasabi mayonnaise (Vegan option available)

## DESSERTS

Fruit Parfait *(5)(10)(13)* — 1150
Layers of smooth white chocolate mousse and passion fruit

Baked Peach Crumble *(1)(6)(13)* — 1150
Spiced caramelized peaches, toasted oat crumble and coconut whipped cream

Chocolate Brownie *(1)(5)(10)(11)(13)(17)* — 1150
Fudgy walnut brownie with vanilla ice cream

Seasonal Fruit Platter — 1350
Refreshing selection seasonal fruits

## HOMEMADE ICE CREAMS

Ice Cream Per Scoop *(5)(10)(13)(17)* — 450
Vanilla, bitter chocolate, strawberry, olive oil and bay leaf

Sorbet Per Scoop — 450
Lemon, passion fruit, raspberry, melon

Sugarless Ice Cream Per Scoop *(5)(10)(17)* — 450
Pistachio

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# DINNER

## STARTERS

Herb-Dusted Oyster with Fish Roe (each) *(1)(4)(5)(8)(11)(12)(15)* — 1350
Served on crushed ice and hot sauce with shallot-red wine vinegar

Heirloom Tomatoes with Stracciatella *(5)(10)(17)* — 1400
Zahter, summer greens, roasted almonds and strawberry vinegar

Sea Bass Crudo (160g) *(4)(6)(8)(12)* — 1700
Lime-ginger dressing, kumquat, jalapeño, dill oil, fresh coriander and cherries

Watermelon with Feta Cheese & Chili Jam *(5)(17)* — 1050

Saroz Baby Octopus Salad (140g) *(4)(6)(8)(12)* — 2050
Sea fennel with grapefruit segments and lemon vinaigrette (Local and Sustainable)

Early Harvest Cucumber & Melon Granita *(5)(15)(17)* — 1050
Crispy chickpeas, seasonal leaves, avocado and dill dressing

Daily Selection of "Meze" (per portion) *(1)(5)(6)(7)(10)(14)(17)* — 630

Mediterranean Fish Soup *(1)(4)(5)(7)(8)(9)(11)(12)* — 1050
Summer vegetables with Aegean herbs and spicy mint oil

Baked Marinated Aubergine *(5)(6)(10)(17)* — 1250
Spiced smoked pepper relish with goat cheese, pomegranate molasses and pine nuts

Oven-Roasted Artichoke *(6)(7)(10)* — 1250
Citrus-marinated, served with dukkah

Fried Calamari (180g) *(1)(4)(5)(6)(8)(9)(11)(12)* — 1900
Chili peppers and spring onions, served with smoked paprika sauce

Oak-Roasted Aubergine & Tahini Yogurt *(1)(5)(6)(7)(9)(10)(14)* — 1550
Spiced chickpeas and pastrami, served with fried onions

Halloumi & Nectarine Skewers *(5)(6)(7)(17)* — 1200
Fresh garden greens, mint vinaigrette and dukkah

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# DINNER

## STARTERS · CONTINUED

Charred Spiced Mushrooms *(1)(6)(10)* — 1150
Tomato salad, sumac molasses, pickled jalapeños and warm spices

## MAIN COURSES

Zahter Marinated Grouper (175g) *(3)(4)(5)(8)(12)* — 3150
Peas and mint puree with crushed baby potatoes, lemon and prawn butter

Charcoal Grilled Rib-Eye (270g) *(5)(6)(11)* — 4150
Baby potato with parmesan cheese, cob corn, asparagus and smoked butter

Aegean Greens & Broad Bean Ragout *(2)(7)(9)* — 1200
Hummus, served with grilled summer zucchini, warm tomato sauce and fresh chimichurri

## GRILLED MEAT OPTIONS

Thyme-Marinated Lamb Chops (170g) — 3950

Garlic Marinated Lamb Skewer (170g) — 2850

Rosemary-Onion Marinated Beef Shashlik (170g) — 3150

Peppercorn Beef Medallion (170g) — 3750

Spicy Summer Kebab with Pistachio and Coriander (170g) — 2600

Five Spiced Chicken Thigh Skewer (170g) — 2050

Traditional Butcher Turkish Meatballs (170g) — 2600

Chef's Mixed Grill Platter *(1)(3)(4)(5)(6)(7)(8)(9)(10)(11)(12)* — 4050
Lamb chops, Chicken thighs shish, Spicy summer kebab, Beef medallion

*All meat grills are served with pitta bread, rosemary baby potatoes and buttered grilled vegetables*

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# DINNER

## GRILLED SEAFOOD OPTIONS

| | |
|---|---|
| Anise Marinated Iskenderun Jumbo Prawns (170g) | 3550 |
| Lemon Zest & Coriander Seeds Sea Bream (170g) | 3000 |
| Dill Infused Sea Bass (170g) *(1)(4)(5)(6)(8)(11)(12)(15)* | 3100 |

*All seafood grills are served with baby arugula salad and grilled asparagus*

## SAUCE OPTIONS

Bearnaise sauce with lemon capers

Chimichurri sauce with fresh herbs

Demi-glace sauce with peppercorn

Homemade pineapple BBQ sauce

Lemon butter sauce

## DESSERTS

| | |
|---|---|
| Tahini Ice Cream *(1)(5)(7)(11)(17)*<br>Sesame croquant and olive oil | 990 |
| Cherry Chocolate Nemesis *(5)(6)(11)(13)(17)*<br>Whipped mascarpone and dried sour cherries | 1200 |
| Trileçe *(1)(5)(10)(11)(17)*<br>Light sponge cake soaked in three milks and caramel sauce | 1150 |
| Walnut Baklava with Zahter *(1)(5)(7)(10)(11)(17)*<br>Clotted cream and early harvest pistachio dust | 1150 |
| Seasonal Fruit Platter | 1350 |

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## DESSERTS · CONTINUED

Homemade Ice Creams (per scoop) *(5)(6)(10)(11)(13)(17)* 450
Chocolate, Olive-oil & Bay Leaves, Vanilla, Sugar reduced Pistachio

Homemade Sorbets (per scoop) 450
Mango, Passion Fruit, Lemon

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