LİNGO LINGO

FOUR SEASONS HOTEL ISTANBUL AT SULTANAHMET

ALL-DAY DINING

All-Day Dining 9:00 am – 11:00 pm

ALL-DAY DINING

VEGETABLE-BASED

Burrata Salad
100 g Buffalo Burrata, Tomato Carpaccio, Eggplant, Fig, Arugula, Basil, Crispy “Simit”

Grilled Artichokes
“Izmir” Artichoke Heart, Carrot Cream, “Antep” Pistachio, Cured Egg Yolk, Chimichurri

“Dolma” Zucchini Blossom
Stuffed Zucchini Flower with Spiced Rice, Zucchini with Turmeric and Yoghurt, Baked Zucchini with Curd Cheese, Spicy Tomato Marmalade, Pine Nut

Crispy “Mantı”
Wild Mushrooms, Asparagus, Sumac Yoghurt, Spicy Tomato Chutney

Anatolian Mezze Selections
Five Kinds of Mezze: Hummus, “Hatay” Spiced Pepper Paste, Mutabbal, Clotted Yoghurt with Mint and Cucumber, Mini Green Peas Falafel, Warm “Pide” Bread

Pasta Alla Norma
Orecchiette Pasta, Fried Eggplant, Ricotta Cheese, Tomato Sauce, Red Chilli, Basil

Asparagus Risotto
Green Peas, Arugula, Basil, Toasted Apricot Seeds, Amaretto Foam

Cheese and Charcuterie Board
Local and International Cheeses, Dried Beef Selections, Smoked Turkey, Pickles, Grapes, Seeds Crackers, Homemade Marmalade

FROM THE SEA

“Karaburun” Tuna Tataki
“Urfa Isot” Chilli Paste–Flavoured Seared Tuna, Fennel, Sea Samphire, Potato, “Datça” Almond-Dressing with Fresh Herbs

Fried Calamari
Pickled Cucumber–Garlic Aioli, Arugula Salad

Tempura “Karabiga” Shrimp
Spicy Garlic Sauce, Radish Salad, Sesame, Coriander, Yuzu Mayo, Mentsuyu

ALL-DAY DINING

FROM THE SEA · CONTINUED

Tagliolini with Seafood
Homemade Pasta, Shellfish-Tomato Sauce, Sea Asparagus

PROTEIN

Caesar Salad
Baby Lettuce, Parmesan, Basil Crouton, Caesar Dressing Grilled Chicken Tenderloin or Grilled Karabiga Shrimp

Deboned Chicken Wings
"Niğde" Blue Cheese Dip, Fermented Cabbage, Spicy Barbecue Sauce, Grilled Spring Onion, Sesame

Grilled Tenderloin
160 g Beef Tenderloin, Duck Fat–Cooked Crispy Potato Pavé, Artichoke-Carrot Cream, Café de Paris Sauce

Lamb Fillet
100 g Grilled Lamb Tenderloin, Buffalo "Sucuk," Pickled Okra, Arugula, Spicy Ponzu Sauce

SANDWICHES

Falafel Wrap
Wood Oven–Baked Lavash, Onion and Tomato Salad, Coriander, Yoghurt with Fresh Mint, Tahini Sauce

Salmon Burger
120 g Grilled Salmon Patty, Whole Wheat Bun, Lettuce, Tomato, Ginger Mayo, Mixed Green Salad

Chicken Thigh Sandwich
200 g Korean Chilli Paste–Marinated Chicken, Ciabatta Bread, Pickled Cucumber, Sesame, Coriander, Lime Mayo

Brisket Sandwich
170 g Slow-Cooked Pulled Beef Brisket, Rosemary Ciabatta, Emmental Cheese, Arugula, Spicy Mustard Aioli

Minced Lamb Sliders
160 g Handcrafted Spicy "Adana Kebap" Patties, Soft "Bazlama" Bun with Za'atar, Fermented Onion, Arugula

Cheeseburger
180 g Ground Beef Patty, Brioche Bun, Provolone Cheese, Pickled Cucumber, Lettuce, Tomato, Mustard Mayo

ALL-DAY DINING

FROM THE WOOD OVEN

Wood oven foods are available from 12:00 noon to 10:30 pm.

Lahmacun
Beef and Lamb Minced Meat, Vegetables, Urfa Chilli Flakes "Isot," Parsley-Tomato Salad

Wild Mushroom Flatbread
Caramelized Onion, Arugula, Parmesan, Rosemary, Balsamic Reduction

Pizza Margherita
Fior Di Latte Mozzarella, Parmesan, Tomato Sauce, Oregano, Basil

Pizza Quattro Formaggi
Fior Di Latte Mozzarella, Parmesan, Goat Cheese, Gorgonzola

Pepperoni Pizza
Beef "Sucuk," Pickled Jalapeños, "Ayvalık" Green Olives, Parmesan, Fior Di Latte Mozzarella

DESSERT

Sabayon
Hazelnut Praline and Milk Chocolate Mousse, Cacao Crumble, Spiced Caramel Sauce, Fresh Thyme Ice Cream

Savarin
Chocolate Savarin Cake, Vanilla Cream, Raspberry Sauce, Forest Berries

Buttermilk Cake with Seasonal Fruits
Baked Seasonal Fruits, Lime-Mint Sorbet

Ice Cream and Sorbet
Seasonal

SIGNATURE COCKTAILS

East & West
Yeni Rakı, Sake, Yellow Chartreuse, Grape Juice, Acid Solution, Granomile Syrup

Sunburst
Tanqueray Sevilla, Martini Fiero, Blood Orange Purée, Granomile Syrup, Acid Solution

ALL-DAY DINING

SIGNATURE COCKTAILS · CONTINUED

King and Queen
Sage Inf. Ketel One, Lychee Purée, Lime Juice, Amaretto, Plum Syrup

Enso
Jasmine Inf. Ketel One, Elderflower Liqueur, Acid Solution, Honey Syrup, Butterfly Pea Tea

Secret Orchard
Bacardí White, Honey Syrup with Grenade Reduction, Sumac Inf. Martini Rosso, Orange Bitters

Smoky Redhill
Lavender Inf. Black Label, Lemon Juice, Special Apple Tea, Red Wine Reduction, Vegan Foamer

Echo of Eden
Pisco, Lemon Juice, Mastiha Liqueur, Matcha Syrup

NEGRONI TWISTS

Istanbul Fusion
Tanqueray Gin Infused with Coffee Beans, Martini Rosso, Campari, Blackberry

Golden Apple
Quince-Infused Tanqueray Gin, Martini Rosso and Lillet Blanc

Bey Armudu
Tanqueray, Campari, Martini Bianco, Sage Inf. Italicus

MARTINI MARVELS

Maternal Care
Ketel One Washed in Butter, Lillet Blanc, Acid Solution, Sugar Syrup

Golden Horn
Tanqueray Sevilla Gin, Mandarin Purée, Dry Vermouth

Sultan's Martini
Beefeater Pink, Skinos, Rose Liqueur