KALIMERA ISTANBUL

PARK HYATT ISTANBUL - MAÇKA PALAS

THE MENU

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SOUP

Kakavia 450
Fisherman's Soup

MARINATED SEAFOOD

Seabass Chevice 1250
Avocado, mexican chili, onion, fresh coriander, capers, olive oil-lemon dressing

Seabas Carpacio 1250
Baby radish, parsley, mexican hili, truffle oil, olive oil-leom dressing

Jumbo Shrimp Crudo 1250
Red and black peppercorns, lemon-olive oil dresing

COLD APPETIZERS

Tzatziki 330
Greek yoghurt, cucumber, garlic, dill, fresh mint, sumac

Beetroot Hummus 400
Baked beetroot, fresh oregano, garlic

Santorini Fava 400
Gambilia fava beans, onion, carrot, virgin olive oil

Fresh Artichoke 450
Potato, carrot, olive oil

Dolmadakia 370
Stuffen vine leaves with rice, black currants, pinenuts, onion, fresh herbs, virgin olive oil

Tarama 700
Fish eggs spred, lemon, virgin olive oil, crispy bread

Lakerda 600
Salted bonito, red onion, lemon, virgin olive oil

All prices in TRY.
Let us help. If you have allergens or dietary restrictions, please let our staff know.

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SALADS

Horiatiki Greek 600
Feta cheese, fresh tomatoes, cucumber, green peppers, onion, kalamata olives, fresh oregano, capers

Celery Salad 1000
Manchego cheese, dates, hazelnut, mint, lemon dressing

Kalimera 600
Baby lettuce, fresh tomatoes, pickled peppers, green peppers, raddish, virgin olive oil

Mykonos 600
Ksinotiei cheese, tomatoes, kalamata olives, fresh oergano, red wine vineigrette

HOT STARTERS

Baked Aubergine 480
Feta cheese, conchase tomato, garlic, pesto sauce

Crispy Zucchini 350
Tzatziki

Feta Saganaki 480
Feta cheese wrapped phyllo dough, honey and sesame

Grilled Calamari 1000
Cretan zucchini, fresh herbs, garlic pesto

Grilled Octopus 1500
Virgin olive oil, oragano, lemon

Crisp Shrimps 800
Smoked aioli, chives, lime

Crispy Calamari 1000
Chili aioli, chives, lime

Rosso Shrimp Saganaki 1700
Tomato bisque sauce, feta cheese

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HOT STARTERS · CONTINUED

Black Mussels Saganaki 1000
Tomato, green peppers, root veggie cream sauce, dijon mustard

MAIN COURSES

Orzo or Homemade Linguini

Plain 650

Vongole 1400

Black Mussels 1350

Rosso Shrimp 1850

Mixed Seafood 2300

FROM THE SEA

Thalassina 5000
Seabass, octopus, calamari, black mussels, shrimp, garlic, pita break, marinara sauce

Catch of the day
Please ask your server for advice

FROM THE LAND

Lamb Suvlaki 1850
Pita bread, baked auberginei tzatziki, pickled onions

Kleftiko 1950
Slow cooked lamb shoulder, baby poptaoes with soremary and oregano

Musakka 1500
Minced beef, aubergine, zucchini, potato, bechamel sauce

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DESSERTS

Loukomades Honey, cinnamon, caramelized walnuts	550
Trigona Crispy dough, pastry cream, fresh berries	600
Skillet Cookie Chocolate chips, vanilla ice cream	550
Cheescake Chocolate sauce	550
Chios Mastic Ice -Cream	350
Fruit Platter Seasonal sliced fruits	600

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