SPAGO ISTANBUL

THE ST. REGIS ISTANBUL

BY WOLFGANG PUCK

Bar and terrace 3PM - 2AM · Aperitivo 3PM - 6PM · Dinner 6PM - 11:30PM

DINNER

BASLANGİÇLAR / STARTERS

- Manda Burrata / Buffalo Burrata *(GF)*
  Karamelize Şeftali | Çam Fıstığı | Yasemin "Gastrique" [Caramelized Peach | Pine Nut | Jasmin "Gastrique"]

- Yedikule Marul Salatası / Little Gem Lettuce Salad *(GF)*
  Kiraz Domates | Rokfor Peyniri | Şampanya Sos [Cherry Tomato | Blue Cheese | Champagne Sauce]

Et Tartar / Steak Tartare
Taze Otlu Mayonez | Yumurta Reçeli | Ekşi Mayalı Baget [Herb Mayonnaise | Egg Yolk Jam | Sourdough Baguette]

- Körpe Enginar / Artichoke Hearts *(GF)*
  Kuşkonmaz Püresi | Narenciye "Vinaigrette" | Badem [Asparagus Puree | Citrus "Vinaigrette" | Almond]

Şili Levrek "Fish & Chips / Chilean Seabass "Fish & Chips
Sarı Patates | Erik&Badem Tartar Sos | Latin Yaprağı [Gold Potato | Green Plum & Almond Tartar Sauce | Nasturtium]

Tavuk "Dan Dan" / Chicken "Dan Dan" *(SF)*
Fıstık Sos | Çıtır Soğan | Fermente Chili Yağı [Peanut Sauce | Crispy Onion | Fermented Chili Oil]

Çıtır Marul / Lettuce Cups *(SF)*
Acılı ve Portakallı Kızarmış Bonfile | Hoisin | Kişniş [Stir Fried Filet Mignon | Cilantro | Black Bean Vinaigrette]

Tuna "Carpaccio" *(SF)*
Yuzu Kosho "Nam Pla | Miso Aioli | Susam [Yuzu Kosho "Nam Pla" | Miso Aioli | Sesame]

Karabiberli Karides / Black Pepper Prawn *(SF)*
Hindistan Cevizi Chutney | Mango Salsa | Sarımsak [Coconut Chutney | Mango Salsa | Garlic]

Kızarmış Kalamar / Crispy Fried Calamari
Rezene | Furikake | Limon Aioli [Fennel | Furikake | Lemon Aioli]

Miso Susamlı Külahta Tuna Tartar / Tuna Sesame-Miso Tuna Cones *(SF)*
Acı Aioli | Tobiko [Spicy Aioli | Tobiko]

Ördek Roll / Duck Spring *(SF)*
Hoisin Sos | Takuan Turşu | Tatlı Erik Sos [Roll Hoisin Sauce | Takuan Pickle | Sweet Plum Sauce]

Premium Sturgeon "Osietra" Havyar 30g
Ev Yapımı Bilini | Ekşi Krema [House Made Blinis | Crème Fraiche]

- VEGETARIAN

(GF) Gluten-free · (SF) Shellfish

DINNER

BASLANGİÇLAR / STARTERS · CONTINUED

''Gillardeau'' İstiridye Adet *(SF)*

MAKARNA | PİRİNÇ / PASTA | RICE

El Yapımı Tagliolini / Hand Made Tagliolini
Trüflü Krema Sosu | Pecorino Romano [Truffle Cream Sauce | Pecorino Romano]

El Yapımı Mısırlı Agnolotti / Hand Made Corn Agnolotti
Mascarpone | Adaçayı&Tereyağ Sos | Parmigiano [Mascarpone | Sage&Butter Sauce | Parmigiano]

Karidesli Risotto / Shrimp Risotto *(GF)*
Domates Sos | Fesleğen Kreması | Kuşkonmaz [Tomato Sauce | Basil Cream | Asparagus]

Istakoz & Yengeçli Tagliatelle / Lobster & King Crab Tagliatelle *(SF)*
Midye | Beyaz Şarap | Taze Baharatlar [Mussels | White Vine | Fresh Herbs]

Linguine "Renkli Domates" / Linguine "Heirloom Tomato"
Konfi Domates | Fesleğen | Sarımsak ["Confit"Tomato | Basil | Garlic]

ODUN ATEŞİNDE PİZZA / WOOD FIRED OVEN PIZZA

Margherita
Domates Sos | Fesleğen | Taze Mozzarella [Tomato Sauce | Basil | Fresh Mozzarella]

Wolfgang Puck'ın Füme Somon Pizzası / Wolfgang Puck's Smoked Salmon Pizza
Ekşi Krema | F. Soğanı | Ikura [Crème Fraiche | Chives | Ikura]

Tavuk "Shawarma" / Chicken "Shawarma"
Körpe Ispanak | Karamelize Soğan | Jalepeno [Baby Spinach | Caramelized Onion | Jalepeno]

Dağ Mantarlı / Wild Mushrooms
Mozzarella | İstiridye | Porçini | Kestane [Mozzarella | Oyster | Porchini | Chestnut]

Pepperoni Dana Sucuk / Pepperoni Beef Pepperoni
Domates Sos | Mozarella | Kekik [Tomato Sauce | Mozzarella | Oregano]

VEGETARIAN

(GF) Gluten-free · (SF) Shellfish

DINNER

ODUN ATEŞİNDE PİZZA / WOOD FIRED OVEN PIZZA · CONTINUED

Dört Peynirli / Formaggi
Provolone | Rokfor | Mozarella | Parmigiano Reggiano [Provolone | Roquefort | Mozzarella | Parmigiano Reggiano]

DENİZDEN / FROM THE SEA

Bademli Somon / Almond Crusted Salmon
Bebek Havuç | Badem Kıtırı | Tatlı Erik Şarabı Sos [Baby Carrot | Almond Crust | Plum Wine Sauce]

Buharda "Hong Kong" Usulu Levrek / Steamed Seabass "Hong Kong" Style *(SF)*
Sarımsak | Acı Yağ | Buharda Pilav [Garlic | Chili Oil | Steam Rice]

Izgara Jumbo Karides / Grilled Jumbo Prawns *(SF)*
Chili Sos | Susam Yağı | Taze Soğan [Toasted Chili Soy | Sesame Oil | Spring Onion]

Misolu Siyah Morina / Miso Black Cod
Renkli Turp | Siyah Susam Püresi | Bal & Lime Sosu [Heirloom Radish | Black Sesame Puree | Honey & Lime Sauce]

Izgara "Çipura" / Grilled "Seabream"
Kırmızı "Chimichurri" | Taze Yeşillikler [Red "Chimichurri"| Fresh Herbs]

MERADAN / FROM THE PASTURE

Dana Bonfile "Au Poivre" / Beef Tenderloin "Au Poivre"
Patates Terin | Tane Biber Sos [Potato Terrine | Peppercorn Sauce]

Tavada Kızarmış Piliç / Pan Roasted Baby Chicken *(GF)*
Shawarma | Sotelenmiş Dağ Mantarı | Tavuk Jus [Shawarma | Sauteèd Wild Mushrooms | Chicken Jus]

"Balıkesir" Kuzu Sırt / "Balikesir" Lamb Backstrap
Tatlı Bezelye Püresi | Nane "Chutney" | Köz Yeşillik [Sweet Pea Puree | Mint "Chutney" | Grilled Herbs]

Ağır Ateşte Pişmiş Dana Kaburga / Slowly Cooked Beef Short Ribs *(SF)*
Köz Mısır Püresi | Mısır Kıtırı | Hoisin [Charcoaled Corn Puree | "Crispy" Corn | Hoisin]

Izgara Dana Bonfile Dilimleri / Grilled Beef Fillet
İstiridye Mantarı | Susam | Nikiri Sos [Oyster Mushroom | Sesame | Nikiri Sauce]

VEGETARIAN

(GF) Gluten-free · (SF) Shellfish

DINNER

KÖMÜR IZGARA / CHARCOAL GRILLED

Izgara Tomahawk (İki Kişilik) 1.200 Gr / Simply Grilled Tomahawk (For Two) 1.200 Gr *(GF)*

Dinlendirilmiş New York Steak 500 Gr / Dry Aged New York Steak 500 Gr *(GF)*

Islak Dinlendirilme Dallas Steak 500 Gr / Wet Aged Dallas Steak 500 Gr *(GF)*

YANİNDA / SIDES

- Izgara Kuşkonmaz / Grilled Asparagus
  Miso-Hardal"Vinaigrette" | Brioche Kıtırı [Miso-Mustard"Vinaigrette" | Brioche Crumble]
- Fırın Makarna / Mac & Cheese
  Yıllanmış Cheddar Peyniri | Gravyer Peyniri / Aged White Cheddar | Gruyere Cheese
- Kremalı Ispanak / Cream Spinach
  Beşamel | Sarımsak | Muskat [Bechamel | Garlic | Muscat]
- Sotelenmiş Tatlı Mısır / Sautèed Sweet Corn
  Chili Yağı | Parmigiano | Kişniş [Chili Oil | Parmigiano | Cilantro]
- Patates Kızartması / Crispy French Fries
  Grano Padano

VEGETARIAN

(GF) Gluten-free · (SF) Shellfish

COCKTAILS

CHAMPAGNE BY THE GLASS

G.H Mumm Cordon Rouge

G.H Mumm Cordon Rouge Rose

SPARKLING

Ruffino, Prosecco

RIESLING

Hans Baer

SAUVIGNON BLANC

Kavaklıdere, Egeo

Paşadedem

CHARDONNAY

Yedibilgeler, Anaxagorax

INDIGENOUS WHITES

Kavaklidere, Selection Narince-Emir

Prodom, Tellus Bağları

ROSÉ WINES

Kavaklidere, Egeo Rose, Denizli

Doluca, Verano Blush, Saroz

VEGETARIAN

(GF) Gluten-free · (SF) Shellfish

COCKTAILS

ROSÉ WINES · CONTINUED

Prodom

CHIANTI

Piccini, Tuscany, Italy

CABERNET SAUVIGNON

Doluca, Sarafin

Paşadedem

MALBEC

Alamos

PINOT NOIR

Hans Baer

SYRAH

Kavaklidere, Egeo Syrah

MERLOT

Doluca, Sarafin

Büyülübağ

ÖKÜZGÖZÜ

Doluca, Tuğra

VEGETARIAN

(GF) Gluten-free · (SF) Shellfish

COCKTAILS

VODKA COCKTAILS

Show Me Love
Absolut ELYX, St. Germain Liqueur Lychee Puree, Lime Juice

Crouching Tiger
Jasmine Flower Green Tea Infused Vodka, Lemon Juice

GIN COCKTAILS

Forbidden Kiss
Beefeater Gin, Raspberries, Rose Elixir, Fresh Lemon Juice

Pins & Needles*
Beefeater Gin, Rosemary Japanese Cucumber, Lemon Juice

London Calling
Beefeater Gin, Cointreau, orange blossom water

Duke of Earl
Earl Grey Infused Beefeater Gin, Fresh Lemon Juice

ROM COCKTAILS

Peace on Earth
Tropical rum punch, pineapple, orgeat and coconut syrup, lime juice

TEQUILA COCKTAILS

Pepino's Revenge
Olmeca Tequila, Basil, Japanese Cucumber, Lime Juice

Dragon's Fire
Olmeca Tequila, Cointreau, Muddled Chilli, Grapefruit Juice, Lime Juice

VEGETARIAN

(GF) Gluten-free · (SF) Shellfish

COCKTAILS

WHISKEY COCKTAILS

Locked & Loaded*
Joint Bourbon, Garrone Rosso Vermouth, Laphroaig Scotch, Lemon Juice, Maple Syrup

Bullet to The Head
Joint Bourbon, Chartreuse Verte, Fresh Lime Juice, Simple Syrup

Smoke & Mirrors
Glenlivet 12 Yrs Single Malt Scotch İnfused With Lapsang Souchong Tea, Drambuie, Cherry Liqueur, Lemon Juice

COCKTAILS

Mojito
Havana Club 3 Yrs, Lime, Fresh Mint, Soda

Caipirinha
Janerio Cachaça, Lime, Simple Syrup

Whisky Sour
Joint Bourbon, Sweet & Sour mix

Manhattan
Joint Bourbon, Martini Rosso, Angostura Bitter

Bloody Mary
Absolut ELYX, Tomateo Juice, Lemon Juice, Spicy Souce

Cosmopolitan
Absolut, Cointreau, Cranbery Juice, Lime Juice

Apple Martini
Green Apple Votka, Luxardo Apple, Fresh Apple Juice

Moscow Mule
Absolut, Lemon Juice, Simple Syrup, Spicy Ginger

Margarita
Olmeca, Cointreau, Lime Juice

VEGETARIAN

(GF) Gluten-free · (SF) Shellfish

COCKTAILS

COCKTAILS · CONTINUED

Lynchburg Lemonade*
Bourbon, Cointreau, Sweet & Sour mix

Aperol Spritz
Aperol, Prosecco, Soda Water

Chili Passion
Chili pepper infused Olmeca, Passion Fruit Puree, Corriander, Lime Juice

Long Island*
Absolut, Beefeater Gin, Cointreau, Olmeca Blanco, Havana Club 3 Yrs, Sweet & Sour mix

Negroni
Beefeater Gin, Martini Rosso, Campari

Cheeky Tiki
Cachaça Janeiro, Cointreau, Satsuma Sour Mix, Soda Water

Painkiller Tiki
Vanilla Roibos Infused Rom, Ramazotti Rosato, Cherry Liqueur, Cranbery Juice, Lime Juice

Stone Head
Joint Bourbon, Green Charteuse, Maraschino Liqueur, Lime Juice

Mulier One
Sparkling Mulier, White Peach Pulp

VODKA

Absolut Blue

Absolut ELYX

Beluga

Beluga Gold

VEGETARIAN

(GF) Gluten-free · (SF) Shellfish

COCKTAILS

VODKA · CONTINUED

Belvedere

Kaufman

Tito's

Grey Goose

COGNAC & BRANDIES

Martell VS

Martell VSOP

Martell XO

Courvoisier VSOP

Hennessy XO

Hennessy Paradis

Remy Martin VSOP

Remy Martin Louis XIII

APERITIVE & DIGESTIVE

Garrone Dry, Bianco & Rosso
Available in 5cl

Malibu
Available in 5cl

Campari
Available in 5cl; Alcohol by volume 25%

VEGETARIAN

(GF) Gluten-free · (SF) Shellfish

COCKTAILS

APERITIVE & DIGESTIVE · CONTINUED

Aperol
Available in 5cl

Chartreuse Yellow
Available in 5cl

Ricard
Available in 5cl; Alcohol by volume 45%

Fernet Branca
Available in 5cl

Sambuca
Available in 5cl

Limoncello
Available in 5cl

Grappa Poli
Available in 5cl

Jagermeister
Available in 5cl

Jagermeister Manifest
Also available in 5cl

Yeni Rakı
Available in 100cl, 5cl

Tekirdağ Yaş Üzüm
Available in 100cl, 5cl

Mercan Rakı
Available in 70cl, 5cl

VEGETARIAN

(GF) Gluten-free · (SF) Shellfish

COCKTAILS

LIQUEUR

Tia Maria

Southern Comfort

Kahlua

Baileys

Cachacha

Chambord

Amaretto di Saronno

GIN

Monkey 47
Available in 50cl, 5cl

Monkey 47 Sloe
Available in 50cl, 5cl

Beefeater
Available in 70cl, 5cl

Malfy con Limone
Available in 70cl, 5cl

Malfy Rosa
Available in 70cl, 5cl

Gin Mare
Available in 70cl, 5cl

TEQUILA

Olmeca

VEGETARIAN

(GF) Gluten-free · (SF) Shellfish

COCKTAILS

TEQUILA · CONTINUED

Olmeca Altos Plata

Olmeca Altos Reposado

Avion Sılver

Avion Reposado

Avion Anejo

Volcan Blanco

Volcan Anejo

Patron Platinium

Don Julio 1942

MEZCAL

Vida

Ilegal

RUM

Havana Club 3 Yrs

Havana Club 7 Yrs

Zacapa 23

Cachaça

VEGETARIAN

(GF) Gluten-free · (SF) Shellfish

COCKTAILS

BLEND & MALT

Chivas Regal 12

Chivas Regal 13

Chivas XV

Chivas Regal 18

Royal Salute 21

Chivas Regal 25

Chivas Ultis

Aberlour 12

Aberlour 14

Aberlour 16

Lagavulin 8

Lagavulin 16

Scappa Glansa

Glenlivet 12

Glenlivet Founders Reserve

Talisker 10

Dalwhinnie

Glenmorangie Orginal

Yamazaki

VEGETARIAN

(GF) Gluten-free · (SF) Shellfish

COCKTAILS

BLEND & MALT · CONTINUED

Hibiki

Kamiki

AMERICAN & BOURBON

Joint Bourbon

Jack Daniels

Jack Daniels Gentelman

Maker's Mark

HAND-CRAFTED MOCKTAILS

Cracklin' Rosie
Raspberries, Rose Water, Lychee Puree, Cranberry Juice, Fresh Lemon, Grenadine

Double Happiness
Pineapple Juice, Passion Fruit Puree, Orgeat & Coconut Syrup, Fresh Lime

Looking for Love
Coconut Water, Elderflower Syrup, Lychee Puree, Fresh Lime

Risk & Reward
Cucumber, Green Apple, Basil, Fresh Lime, Cane Syrup

Tempting Fate
Ginger, Pear Puree, Fresh Lime & Cane Syrup

Time Will Come
Mint Leaves, Passion Fruit Pureé, Fresh Lime & Cane Syrup

VEGETARIAN

(GF) Gluten-free · (SF) Shellfish

COCKTAILS

BEERS

Efes Pilsen

Heineken

Corona

Miller

Bomonti Unfiltred

ENERGY DRINK

Red Bull, Energy Drink

Red Bull, Sugarfree

ORGANICS BY RED BULL

Tonic Water

Ginger Ale

VEGETARIAN

(GF) Gluten-free · (SF) Shellfish

BAR

BAR FOOD

Tuna Tartar / Tuna Tartare *(SF)*
Susamlı Miso Külahlar | Acılı Aioli | Tobiko [Sesame-Miso Cones | Spicy Aioli | Tobiko]

Ördek Roll / Duck Spring Roll *(SF)*
Hoisin Sos | Takuan Turşu | Tatlı Erik Sos [Hoisin Sauce| Takuan Pickle | Sweet Plum Sauce]

Frankfurter Dana Sosis / Frankfurter Beef Sausage
Ballı Hardal Sos | Relish [Honey Mustard Sauce | Relish]

Mini Burger
Cheddar Peyniri | Soğan Marmelatı [Cheddar Cheese | Onion Marmalade]

Çıtır Tavuklu Sandviç / Crispy Chicken Sandwich
Asian Slaw | Acılı Mayonez [Asian Slaw | Spicy Mayonaise]

Peynirli Steak Sandviç / Cheese Steak Sandwich
Dana Bonfile | Provolone Peyniri | Soğan Turşusu [Beef Fillet | Provolone Cheese | Onion Pickle]

Kızarmış Kanat / Fried Chicken Wings
Gochujang Glaze | Köz Mısır [Gochujang Glaze | Grilled Corn]

VEGETARIAN

(GF) Gluten-free · (SF) Shellfish

DESSERT

TATLİLAR / DESSERTS

- Bask Cheesecake / Basque Cheesecake *(GF)*
  Orman Meyveleri Sosu [Mixed Berries Coulis]

Çilekli Milföy / Strawberry Mille-Feuille
Ev Yapımı Milföy | Baumanière Krema | Çilekli Dondurma [Puff Pastry | Crème Baumanière | Ice Cream]

- Orman Meyveli Crumble / Berries Crumble
  Çilek Sos | Antep Fıstıklı Dondurma [Strawberry Sauce | Pistachio Ice Cream]

- Çikolatalı Sufle / Dark Chocolate Soufflé *(GF)*
  "Valrhona" Çikolata | Çırpılmış Krema | Dondurma ["Valrhona" Chocolate | Whipped Cream | Ice Cream]

- Alaska / Baked Alaska
  Çikolata & Fındık "Gelato" | Kızarmış Mereng [Chocolate & Hazelnut "Gelato"| Toasted Meringue]

'3' Çeşit Sorbe ve ya Dondurma / Choice of '3' Sorbet or Ice Cream *(GF)*
Mevsimsel Çiftlik Meyvelerinden [Seasonal Farmer's Market Fruits]

VEGETARIAN

(GF) Gluten-free · (SF) Shellfish

SUSHI

NIGIRI 1 PARÇA

Sake
Somon | Salmon

Maguro
Ton | Tuna

Suzuki
Levrek | Seabass

Ebi
Karides-Shrimp

Unagi
Yılan Balığı | Sea Eel

Hamachi
Akya | Yellow Tail

Toro
Ton | Fatty Tuna

MAKI 6 PARÇA

Avokado Maki

Sake Maki

Ton Maki

Edamame

Spicy Edamame

SASHIMI 3 PARÇA

Toro
Ton | Fatty Tuna

VEGETARIAN

(GF) Gluten-free · (SF) Shellfish

SUSHI

SASHIMI 3 PARÇA · CONTINUED

Maguro
Ton | Tuna

Sake
Somon | Salmon

Suzuki
Levrek | Seabass

Hamachi
Akya | Yellow Tail

Mix (9 Parça)
Ton | Somon | Levrek veya Akya [Tuna | Salmon | Seabass or Yellow Tail]

SPECIAL

Somon “Tataki”
Somon | Ponzu | Jalepeno | Mango | Avokado [Salmon | Ponzu | Jalapeno | Mango | Avocado]

Et “Tataki”
Kızarmış Sarımsak | Taze Soğan | Trüflü Soya [Fried Garlic | Spring Onion | Truffle Soy]

ROLL 4 PARÇA

Füme Somon / Smoked Salmon
Krem Peynir | Salatalık | Avokado | Susam [Cream Cheese | Cucumber | Avocado | Sesame]

Spicy Tuna
Ton | Acılı Mayonez | Salatalık | Misket Limonu [Tuna | Chili Aioli | Cucumber | Lime]

California
Kral Yengeç | Avokado | Salatalık | Kırmızı Havyar [King Crab | Avocado | Cucumber | Flying Fish Roe]

Spago Ebi
Tempura Karides | Salatalık | Acılı Ton Balığı Tartar [Shrimp Tempura | Cucumber | Spicy Tuna Tartar]

VEGETARIAN

(GF) Gluten-free · (SF) Shellfish

SUSHI

ROLL 4 PARÇA · CONTINUED

Yumuşak Kabuklu Yengeç / Soft Shell Crab
Sumak | Avokado | Salatalık | Tobiko | Teriyaki [Sumac | Avocado | Cucumber | Tobiko | Teriyaki]

Ten Maki
Acılı Tempura Karides | Salatalık | Avokado | Katsu [Spicy Shrimp Tempura | Cucumber | Avocado | Ten Katsu]

Levrek Roll / Seabass Roll
Tempura Levrek | Çıtır Patates | Trüflü Mayonez [Tempura Seabass | Crispy Potato | Teriyaki Truffle Mayo]

Istakoz & Trüf Roll / Lobster & Truffle Roll
Istakoz | Tobiko | Avokado | Salatalık [Lobster | Tobiko | Avocado | Cucumber]

Aburi Roll
Somon | Avokado | Armut | Ten Katsu | Trüf Aioli [Salmon | Avocado | Pear | Ten “Katsu Truffle Aioli]

Spicy Salmon
Acılı Aioli | Avokado | Çıtır Patates | House Ponzu [Spicy Aioli | Avocado | Crispy Potato | House Ponzu]

Volcano
Ton, Yengeç | Uçan Balık Yumurtası | Avokado [Tuna | Crab | Flying Fish Roe | Avocado]

Çıtır Somon / Crispy Salmon
Somon | Avokado | Krem Peynir | Unagi Sos [Salmon | Avocado | Cream Cheese | Unagi Sauce]

Yuzu Dragon Roll
Unagi | Avokado | Yuzu Kreması | Çıtır Soğan [Unagi | Avocado | Yuzu Cream | Crispy Onion]

Unagi Roll
Salatalık | Avokado | Unagi Glaze | Susam [Cucumber | Avocado | Unagi Glaze | Sesame]

Akya Roll / Hamachi Roll
Acılı Akya Tartar | Jalepeno | Yuzu Kosho Mayo [Spicy Hamachi Tartar | Jalepeno | Yuzu Kosho Mayo]

VEGETARIAN

(GF) Gluten-free · (SF) Shellfish

TASTING MENU

AMUSE BOUCHE

Tuna Tartar / Tuna Cone *(SF)*
Miso Külah Acı Aioli | Tobiko [Spicy Aioli | Tobiko]

Nohutlu Falafel / Falafel *(GF)*
Dereotlu Labne Sos [Chickpeas Falafel | Labneh]

BAŞLANGİÇLAR / STARTERS

Çıtır Marul / Lettuce Cup *(SF)*
Acılı ve Portakallı Kızarmış Bonfile | Hoisin | Kişniş [Stir Fried Filet Mignon | Cilantro | Black Bean Vinaigrette]. Wine Pairing: Yedibilgeler, Anaxagorax, Chardonnay

Wolfgang Puck'ın Somon Pizza / Wolfgang Puck's Salmon Pizza
Füme Somon | Ekşi Krema | Frenk Soğanı | Ikura [Smoked Salmon | Crème Fraiche | Chives | Ikura]. Wine Pairing: Hans Baer, Pinot Noir

El Yapımı Tatlı Mısırlı Agnolotti / Hand Made Sweet Corn Agnolotti
Mascarpone | Adaçayı&Tereyağ Sos [Mascarpone | Sage&Butter Sauce]. Wine Pairing: Piccini, Chianti

ANA YEMEK / MAIN COURSE

Buharda "Hong Kong" Usulü Levrek / Steamed Seabass "Hong Kong" Style
Sarımsak | Acı Yağ | Buharda Pilav [Garlic | Chili Oil | Steam Rice]. Wine Pairing: Kavaklıdere, Egeo, Sauvignon Blanc

Ağır Ateşte Pişmiş Dana Kaburga / Slowly Cooked Beef Short Ribs *(SF)*
Köz Mısır Püresi | Mısır Kıtırı | Hoisin [Charcoaled Corn Puree | "Crispy" Corn | Hoisin]. Wine Pairing: Kavaklidere, Egeo Syrah

TATLİ / DESSERT

Fırınlanmış Alaska / Baked Alaska
Çikolata&Fındık "Gelato" | Kızarmış Mereng [Chocolate & Hazelnut "Gelato" | Toasted Meringue]

VEGETARIAN

(GF) Gluten-free · (SF) Shellfish