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Ancient Greeks fell in love with their land, the blue Sea and the warmth of the Sun that provided them with food all year round. To show their gratitude, they developed myths and told stories of a female deity called GAIA, the mother of all life.

Greeks believe that good company makes a meal taste even better. The magic of their cooking combines ingredients, memories, new ideas and the warm feeling of sitting around a table. Sharing food is considered a therapeutic time of day where families can maintain their values and rituals giving them an opportunity to talk and reflect.

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## YAYILIR / SPREADS

### Taramosalata

Smoked cod roe, lemon zest,  
koulouri bread  
(D)(G)

### Melitzanosalata

Smoked aubergine,  
tahina, sourdough  
(N)(V)(G)

### Tzatziki

Greek yogurt, garlic, cucumber,  
olive oil, dill, pita  
(D)(V)(G)

## HAVYAR SEÇİMİ / CAVIAR SELECTION

Blinis, crème fraîche (G)

### Oscietra Havyar / Oscietra Caviar

50gr

### Beluge Havyar / Beluga Caviar

50gr

## ÇİĞ / RAW

### Levrek Ceviche / Sea Bass Ceviche

Yellow chili, coriander, lime, and pear (G)

### Çipura Carpaccio / Sea Bream Carpaccio

Whole sea bream served with lemon,  
mandarin and truffle dressing (G)

### Tuna Tartar / Tuna Tartare

Smoked bluefin tuna, toasted bread, taramasalata  
and spring onion (D)(G)

### İstiridye / Oysters

Gillardeau n.2 6 pieces  
Gillardeau n.2 12 pieces

### Çiğ tabağı / Selection of Raw

Whole sea bream carpaccio, light smoke tuna  
tartare and sea bass ceviche

## SALATALAR / SALADS

### Yunan Salatası / Greek Salad

Mountain tomatoes, barrel aged feta and  
homemade pickled olives (D)(V)

### Pancar Salatası / Beetroot Salad

Red beets, mandarin, caramelized walnut  
and yogurt (V)

### Istakoz Salatası / Lobster Salad

Lobster, baby gem, asparagus, red onion and  
light mayo dressing (D)(S)

### Domates Salatası / Tomato Salad

Mountain Tomatoes, lemon juice and olive oil (V)

### Karpuz Salatası / Watermelon Salad

Watermelon, feta, almonds,  
basil and mint (D)(N)(V)

## BAŞLANGIÇLAR / STARTERS

### Ođun Fırınında Karides / Wood Oven Prawns

Rosemary, harissa, lemon juice,  
chili and olive oil (S)

### Kızarmış Kalamar / Fried Calamari

Sweet peppers and spiced emulsion (G)

### Izgara Ahtapot / Grilled Octopus

With fava puree, tomato and parsley relish (D)

### Karides Saganaki / Prawns Saganaki

Tomato sauce, garlic confit and basil (S)(D)(N)

### Musakka / Moussaka

Aubergine, minced beef and potato bechamel (D)(G)

### Akdeniz Midyeleri / Mediterranean Mussels

300gr mussels with ouzo, feta and cherry tomatoes  
(S)(D)(A)

### Taş Fırınında Deniz Tarağı / Scallops in the Charcoal Oven

Taragon, chili, garlic, butter and asparagus  
(D)(S)

### Domates ve Soğanlı Tart / Tomato and Onion Tart

Served with fresh cream and thyme  
(D)(G)(V)

Honouring the Mediterranean way of gathering, our dishes are thoughtfully prepared in generous portions,  
inviting guests to share, explore, and enjoy together.

D - Dairy, G - Gluten, N - Nuts, S - Shellfish, V - Vegetarian, A - Alcohol  
All our prices are in Euro, inclusive of VAT. All prices will be converted to Turkish Lira based on the  
Central Bank daily exchange rate plus a 2% margin.

## FROM THE SEA

*Our Chefs will recommend the appropriate cooking technique to suit the unique quality of each fish. Our selection of whole fish are sold by the kilo at market price.*

### Raw

*Fish of your choice thinly sliced*

### Grilled

*Simply grilled in the charcoal oven with lemon oil*

### Salt Crust

*Steamed in salt crust with sage and orange zest (G)*

### Harissa Style

*Rosemary, garlic, chili, olive oil and lemon juice*

## ANA YEMEKLER | MAINS

### Istakozlu Makarna / Lobster Pasta

*400gr Lobster, linguini with cherry tomato sauce (D)(G)(S)*

### Kral Yengeçli Orzo / Orzo King Crab

*400gr King crab, Kritharaki pasta with tomato sauce (D)(G)(S)*

### Siyah Trüflü Makarna / Black Truffle Pasta

*Rigatoni pasta with cream sauce and summer truffle (D)(G)(V)*

### Zeytinyağı ve Kekikli Tavuk Izgara / Grilled Chicken, Oregano, Mama Pickled

*Simple grilled, olive oil, lemon juice and oregano*

### Antrikot / Rib Eye

*650gr grilled in charcoal oven served with condiments (D)(N)*

### Kuzu Pirzola / Lamb Cutlets

*350g grilled in charcoal oven, served with pita and tzatziki (D)(G)(N)*

### Kuzu Gerdan / Slow Cooked Lamb Neck

*1.5kg, with potato and artichoke*

### Tomahawk

*1.7kg, garlic potato, tzatziki and toursi (D)*

## GARNİTÜRLER / SIDES

### Patates Püresi / Mashed Potato

*Homemade with cream (V)*

### Izgara Patates / Grilled Potatoes

*Olive oil, salt and black pepper (D)(V)*

### Basmati Pilavı / Basmati Rice

*Sumac and garlic butter (D)*

*Akdeniz'in bir araya gelme geleneğine saygı duyarak, yemeklerimizi özenle ve bol porsiyonlarda hazırlıyoruz; böylece konuklarımızı paylaşmaya, keşfetmeye ve birlikte keyif almaya davet ediyoruz.*

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G A I A  
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