

# Tasting Menu

KURDISH - KREYJ • TURK - MACKEREL • BOSNIAN - SOKA  
CIRCASSIAN - HALUJ • SYRIAC - DOBO • LAZ - PEPEÇURA

400₺/person

Incl. 6 Glasses of Wine 600₺/person

Humankind met it's nutritional needs through various sources from past to today. Different cultures in different periods of history have merged with the collective culture in Anatolia and evolved in a unique diversity and prosperity.

Reflection of these values formed the genuine culturel mosaic, which is a result of thousands of years of Anatolia's living style so called our "Cultural Heritage". Based on this philosophy, we would like to serve you the following 6 courses that we believe represent how traditional Anatolian kitchen culture emerged.



## SNACKS

BEETROOT PICKLE JUICE

TRIBE AND TARATOR

CIG KOFTÉ

SALTED BUTTER AND LAVENDER

## KURDISH - KREYJ

DEEP-FRIED NETTLE

BEETROOT

## TURK - MACKEREL

SOURDOUGH BREAD, DİLL

BABY LETTUCE, RED ONION PICKLE

## BOSNIAN - SOKA

SMOKED SAUSAGE

SOKA PICKLE

## CIRCASSIAN - HALUJ

CERKES CHEESE, WALNUT

PUMPKIN

## SYRIAC - DOBO

LEG OF LAMB, GRILLED EGGPLANT

FERMENTED GARLIC

## LAZ - PEPEÇURA

ISABELLA GRAPES

TEA ICE CREAM

## PETIT FOURS



Chef Kemal Can Yurttas