

MEZZES

Seasonal Fresh Appetizers and Greens

SOUPS

CLASSIC TOMATO SOUP

Served with Croutons



GROUPER FISH SOUP WITH CUMIN

Topped with Poppy Seed Breadsticks



HOT AND COLD STARTERS

SEAFOOD TORTELLINI

Served with Creamy Garlic Basil Sauce and Parmesan



PAN FRIED CALAMARI

Seasoned with Powdered Parsley, Served with Peri Peri Yoghurt Dip



SALMON GRAVLAX

Paired with Cranberry Goat Cheese, Rye Bread, Fried Capers, and Dill



GARLIC BUTTER SHRIMP

Served with Lemon Orange Juice and Parsley



'TORİK LAKERDA' SALT CURED TORIC FISH

with Cold Aegean Herbs Sautéed in Olive Oil



SALADS

ARUGULA SALAD

with Walnuts, Cherry Tomatoes, Fresh Basil, Fresh Mint, Green Apple and Mustard Sauce



COLD CUT SALAD WITH BREADED WHITE CHEESE

Seasoned with Dried Thyme and Dressed with Olive Oil Lemon Sauce



MAIN COURSES

GRILLED SEA BASS FILET

Served with Mandolin Zucchini, Potatoes, Crispy Onions and Lemon Butter Sauce



JUMBO SHRIMP PESTO

Topped with Edam Cheese and Sautéed Cherry Tomatoes with Garlic



SEAFOOD WOK WITH GINGER SAUCE

with Seasonal Fresh Vegetables and Creamy White Wine Sauce



GRILLED SWORDFISH SKEWERS

Served with Roasted Chard, Sautéed Julienne Yellow Pepper and Mustard Apple Sauce



ORANGE GINGER BAKED SALMON

Served with Lemon Risotto, Green Asparagus and Caramelized Antalya Orange



GROUPE FISH WITH LEMON PARMESAN SAUCE

Served with Fresh Spinach, Red Onions and Chestnut Mushrooms



STEAMED TRANCHA FISH

with Serrated Ring Potatoes, Garlic Cloves, Spring Onions and Oyster Mushrooms



ROASTED MUSHROOMS WITH VERMICELLI (VEGETARIAN)

Oyster Mushrooms, Cultivated Mushrooms, Garlic, Onion, Colored Peppers and Dill



SPINACH WITH CHICKPEAS (VEGAN)

with Bulgur, Grated Carrot, Onion, Pepper Paste and Olive Oil



If you have a food allergy, intolerance or sensitivity, Please speak to your server about ingredients in our dishes before you order your meal.