

Tarçın
RESTAURANT

STARTERS

SUSHI PLATTER

Veggi Roll Sushi
Sake Nigiri Sushi
Ebi California Roll Sushi with Avocado
Ikura Sushi



SALMON GRAVLAX with CRAB MOUSSE

with Fire-Roasted Pepper, Crispy Sesame Taco and Roe



ITALIAN BURRATA

with Colorful Cherry Tomatoes, Breadcrumbs, Fresh Basil, Strawberries and Balsamic Glaze



WILD MUSHROOM RAVIOLI

Served with Fried Mushroom Slices, Parsley Sprouts, Cherry Tomato Puree, Garlic and Creamy Turmeric Sauce



PAN-FRIED SCALLOP

with Pan-Fried Scallop Flavored with Truffle Oil, Pork Prosciutto Slices, Fire-Roasted Eggplant Puree, Fresh Mint, Lettuce Leaves, Dip Sauce and Mango



PROSCIUTTO VEGETABLE CRUMBS

with Asparagus and Gruyère Cheese Filling, Served with Dip Sauce with Balsamic and Pear



SOUPS

TOMATO SOUP and RICOTTA

with Ricotta Espuma and Smoked Tomatoes



ZUCCHINI SOUP with BASIL

with Roasted Almonds and Sour Cream Sauce



SALADS

ARUGULA SALAD with FRESH FRUITS

with Grapes, Avocado and Caramelized Walnuts



TOMATO and BEET SALAD with GOAT CHEESE

with Fresh Vegetable Sprouts and Basil Sauce



MAIN COURSES

BEEF FILET MIGNON

Served with Carrot Puree with Einkorn Wheat, Shallots, Chestnut Mushrooms, Fresh Spinach Leaves and Red Wine Sauce



NEW YORK STEAK with PARMESAN

with Aged Beef Steak, Parmesan Cheese, Creamed Potatoes, Fresh Arugula Leaves, Grilled Cherry Tomatoes, Pesto Sauce and Red Wine Sauce



SEA BASS with AVOCADO HUMMUS

Served with Caramelized Carrot, Potato, Vegetable Sprouts and Crispy Chickpeas



LAMB CHOPS with GREEN HERB RISOTTO

with Red Wine-Braised Beet Balls and Red Wine Sauce



SALMON with FIRE-ROASTED PEPPER SAUCE

with Baby Spinach Leaves and Fire-Roasted Pepper Sauce with Parmesan



CHICKEN ROLL with BACON and MUSHROOM

Potato Puree, Finger-Shaped Carrots, Lettuce Heart, Caramelized Shallots and Au Jus Sauce



LAMB LOIN & LOBSTER with OYSTER MUSHROOM SAUCE (surf&turf)

Tempura Carrot Slices and Fresh Edamame Puree



LEMON GARLIC SPINACH (VEGETARIAN)

with Carrot Strips, Corn, Garlic, Cashew Nut and Lemon Zest



GRILLED SEASONAL VEGETABLES on WARM HUMMUS (VEGAN)

with Extra Virgin Olive Oil



DRY AGE BEEF (Chargeable Price Per Kg = 50 €)

with Sautéed Vegetables Rings, Boiled & Fried Baby Potatoes, Green Asparagus, Green Peppercorn Sauce and Homemade Bearnaise Sauce



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

