

molto bene

FOOD & DRINK

STARTERS

Starter Platter

Organic green olives, Curd cheese with basil, Balsamic vinegar, Rosemary, *Fresh thyme*

Lentil Soup

Bone broth, Lemon juice, Green sorrel, Croutons

Pumpkin Soup

Vegetable broth, Ginger, Milk, *Celery Stalk*, Crispy kale, *Pumpkin seeds*

Cheese & Charcuterie Platter

Parmesan, Kars gruyere, Mozzarella, Halloumi cheese, Pastrami slices, Almond, Walnut

SALADS

Grilled Halloumi Salad

Halloumi cheese, Spinach, Arugula, Purple basil, Mint, Orange segment, Beet confit, Halloumi crutons, Orange vinaigrette

Smoked Tofu Salad

Spinach, Arugula, Purple basil, Mint, Orange vinaigrette, Crispy chickpeas, Orange segment, Beet confit

Grilled Steak Salad

Kale, Beet leaf, Arugula, Purple basil, Green sorrel, Baby radish, Simit croutons, Truffle vinaigrette, Parmesan (100 gr beef)

Mixed Caprese with Greens

Colored cherry tomatoes, Arugula, Purple basil, Basil, Mozzarella, Pumpkin seeds, Pomegranate vinaigrette, Pesto

Seasonal Salad

Kale, Beet leaf, Green sorrel, Purple basil, Arugula, Lemon vinaigrette, Parmesan, Lemon zest

MORNING DELICACIES

Poached Egg Avocado Tartine

Milk bread, Two eggs, Mozzarella, Guacamole sauce with *Chili Pepper*, Chives, Chervil

Smoked Tofu Sandwich

Ciabatta** with *almond* milk, *Hummus*, Mushroom duxelle, Spinach, Ayaş tomato sauce, Arugula, Green salad

Brioche Sandwich with Meat

Brioche bread***, Turkish pastrami slices, *Hummus*, Arugula, Ayaş tomato sauce, *Walnut*, *Isot*, Green salad

Three Cheese Pan Toast



Halloumi cheese, Parmesan, Mozzarella, Charleston pepper, Pesto, Green Salad, *Thyme*

Midday Omelette

Two eggs, Turkish Pastrami, Green salad, Cherry tomatoes, Spring onion

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(*) Ciabatta and (**) Brioche breads are produced in our kitchen.

- Food allergens on the menu are written in italics.
- Vegetarian  Vegan 
- 10% VAT IS INCLUDED IN THE PRICE.
- 10% SERVICE FEE WILL BE ADDED TO YOUR BILL.

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BURGERS

Beef & Halloumi Burger

Brioche bread, Halloumi cheese, Worcestershire sauce, Crispy onion sauce with garlic, Homemade sweet pickle relish, Crispy baby potatoes (150 gr. minced beef)

Crispy Chicken Burger

Brioche bread, Guacamole sauce with Chili Pepper, Kale, Mushroom duxelle, Crispy baby potatoes (150 gr. chicken)

Fried Baby Potatoes

PIZZAS*

Pizza Neapolitan

Ayaş tomato sauce, Mozzarella, Basil, Olive oil

Three Cheese Pizza

Danish blue, Parmesan, Mozzarella, Basil oil

Pizza Funghi

Condensed parmesan, Mozzarella, Chestnut mushroom, Oyster mushroom, Cultivated mushroom, *Walnut*, Olive oil

Meat Pizza

Turkish pastrami slices, Ayaş tomato sauce, Mozzarella, Arugula, Thyme, Olive oil

Grilled Veggie Pizza

Ayaş tomato sauce, Zucchini, Eggplant, Capia, Chestnut mushroom, Arugula, *Thyme*, Olive oil

*Sourdough is used in preparing all our pizzas.

FRESH PASTAS

Creamy Spaghetti Pesto

Handmade spaghetti, Pesto, *Milk cream*, Parmesan

Spaghetti Pomodorini

Handmade spaghetti, Confit cherry tomatoes and garlic, Ayaş tomato sauce, *Fresh thyme*, Kars gruyere cheese

Creamy Gnocchi with Capres

Handmade potato gnocchi, Dry tomatoes, Capres, Pesto, *Milk cream*, Parmesan

Fettucine Ragu Bolognese

Handmade fettucine, Ragu bolognese, *Celery*, Parmesan (contains alcohol)

MEATS

Grilled Meatballs

Orzo pilaf, Strained yogurt, Spicy oil, Garden Salad (235 gr. minced beef)

Golden Chicken Pané

Mushroom duxelle, Crispy baby potato (250 gr. chicken)

Grilled Tenderloin Steak

Baby carrot, Oyster and Chestnut mushroom, Shallot onion, Garlic, Parmesan sauce, Glazed sweet corn kernel (200 gr. beef)

Veal Cheek with Couscous

Couscous, Parmesan, Rosemary, Sour cherry sauce

Orzo Risotto with Short Ribs

Orzo, Bone broth, *Fresh thyme*, Parmesan

Osso Buco

Mashed potatoes with truffle, Demi glace, *Fresh thyme* (350 gr. beef)