

PINCHOS

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SEBZELİ TAPAS TABAĞI

4 adet sebzeli ekmek üstü atıştırma

650 TL

ETLİ TAPAS TABAĞI

4 adet etli ekmek üstü atıştırma

700 TL

DENİZ MAHSULLÜ TAPAS TABAĞI

4 adet deniz mahsullü ekmek üstü atıştırma

800 TL

KARIŞIK TAPAS TABAĞI

6 adet karışık ekmek üstü atıştırma

1200 TL

VEGETABLE TAPAS

4 slice of bread with vegetables

650 TL

MEAT TAPAS

4 slice of bread with meat

700 TL

SEAFOOD TAPAS

4 slice of bread with seafood

800 TL

MIX TAPAS

6 slice of bread with mix tapas

1200 TL

SOĞUK BAŞLANGIÇLAR

COLD STARTERS

GAZPACHO

İspanyol usulü soğuk domates çorbası

300 TL

AVOKADO KOKTEYL

El yapımı baharatlı kraker eşliğinde

750 TL

SOMON TARTAR

Taze somon, avokado, kırmızı soğan, balzamik ve aioli sos ile

950 TL

LEVREK CARPACCIO

Levrek marin, rezene, portakal, roka ve taze baharatlı zeytinyağ sos ile

1200 TL

GAZPACHO

Spanish-style cold tomato soup

300 TL

AVOCADO COCKTAIL

Served with homemade spiced crackers

750 TL

SALMON TARTARE

Fresh salmon with avocado, red onion, balsamic and aioli sauce

950 TL

SEABASS CARPACCIO

Marinated sea bass with fennel, orange, aragula and fresh herb infused olive oil sauce

1200 TL



VEGETARIAN



VEGAN



SPICY

PAYLAŞIMLIKLAR

TAPAS TO SHARE



GOZO BERENJENA

Bal ve lime soslu kızır patlıcan

550 TL

PAN CON TOMATE

İspanyol usulü domatesli ekmek

150 TL

KABURGALI BRIOCHE

Tiftik kaburga, coleslaw, kimyonlu Gouda

1200 TL

PATATAS BRAVAS

Aioli ve Brava sos eşliğinde

500 TL

KUZU GÖBEĞİ MANTARI

Porçini ve istridye mantar püresi ile

850 TL

GOZO EGGPLANT

Crispy eggplant with honey and lime sauce

550 TL

PAN CON TOMATE

Spanish-style tomato bread

150 TL

BEEF RIB BRIOCHE

Served with coleslaw and cumin Gouda cheese

1200 TL

PATATAS BRAVAS

Served with aioli and Brava sauce

500 TL

MOREL MUSHROOM

With porcini and oyster mushroom puree

850 TL



VEGETARIAN



VEGAN



SPICY

PEYNİR TABAĞI

Camembert peyniri, Manchego peyniri, Sade fûme peynir, Kimyonlu Gouda peyniri, Kavun ve Grissini ile

1400 TL

İSPANYOL ÇITIR KARİDES

Çıtır mini karidesler, acılı aioli sos eşliğinde

650 TL

PIMIENTOS DE PADRON

İspanyol usulü kızartılmış yeşilbiber

600 TL

PORTAKAL ve LİMONLU ZEYTİN TABAĞI

250 TL

TORTILLA DE PATATA

Patates, karamelize soğan, yumurta, pan con tomato ve aioli sos ile

400 TL

IZGARA ENGİNAR KALBI

Tütsülenmiş cannellini fasulyesi püresi ile

750 TL

CROQUETAS DE POLLO

Köri soslu tavuklu kroket, Aioli ve Romesco sos eşliğinde

600 TL

CROQUETAS DE MARISCO

Deniz mahsullü kroket, Romesco sos ile

600 TL

CHEESE PLATE

Camembert cheese, Manchego cheese, Cumin Gouda, Fume cheese, Kars Gruyere, cantaloupe and grissini

1400 TL

SPANISH CRISPY SHRIMP

Crispy mini shrimps with spicy aioli sauce

650 TL

PIMIENTOS DE PADRON

Spanish-style fried green peppers

600 TL

ORANGE AND LEMON OLIVE PLATE

250 TL

TORTILLA DE PATATA

Patato and caramelized onion omelette, served with pan con tomato and aioli sauce

400 TL

GRILLED ARTICHOKE

With smoked cannellini bean purée

750 TL

CHICKEN CROQUETTES

Curry sauce with chicken croquettes, served with aioli and Romesco sauce

600 TL

SEAFOOD CROQUETTES

Seafood croquettes with Romesco sauce

600 TL



VEGETARIAN



VEGAN



SPICY

S I C A K B A Ş L A N G I Ç L A R

H O T S T A R T E R S

KALAMAR ve KARİDES LOKMA

Acılı Aioli sos ile

900 TL

ATOM KOKOREÇ

Padron biberi ve kızartılmış ekmeğe geleneksel baharatlar ile

1500 TL

IZGARA AHTAPOT

Chimichurri sos ile

1500 TL

CHANGURRO A LA MAR

Changurro sos, cips patates, kızartılmış karides

800 TL

IZGARA PATLICAN

Josper fırınında közlenmiş patlican ve Gozo sos eşliğinde

300 TL

KABAK ÇİÇEĞİ TEMPURA

Deniz mahsulleri dolgulu, bodrum otları kavurması ve yanık yoğurt eşliğinde

750 TL

PULPO A LA GALLEGA

Konfi patates üzerine fırında ahtapot, paprika, zeytinyağı ve maydanoz ile

1500 TL

FIRINLANMIŞ KALAMAR

Josper'da fırınlanmış tüp kalamar, zeytinyağı, sarımsak ve maydanoz ile

900 TL

KALAMAR DOLMA

Karides, ezine, kaşar, cevizli kremalı sos ile

950 TL

SQUID AND SHRIMP BITES

With Spicy Aioli sauce

900 TL

ATOM KOKOREÇ

Grilled seasoned lamb intestines with padron pepper and grilled bread

1500 TL

GRILLED OCTOPUS

With chimichurri sauce

1500 TL

CHANGURRO A LA MAR

Fried shrimps on chips with changurro sauce

800 TL

GRILLED EGGPLANT

Grilled in Josper oven eggplant (aubergine) with Gozo sauce

300 TL

ZUCCHINI BLOSSOM TEMPURA

Stuffed with seafood, sautéed Bodrum greens and served with burnt yogurt

750 TL

PULPO A LA GALLEGA

Octopus baked on confit potatoes with paprika, olive oil and parsley

1500 TL

GRILLED CALAMARI

Josper grilled calamari with olive oil and parsley

900 TL

STUFFED CALAMARI

Shrimp, cheese and creamy walnut sauce

950 TL



VEGETARIAN



VEGAN



SPICY

SALATALAR

SALADS

IZGARA KABAK VE HELLİMLİ SALATA ✓

Akdeniz yeşillikleri, cherry domates ve roka sos ile

750 TL

KARIŞIK YEŞİL SALATA 🌱

Marul, roka, taze nane, maydanoz, fesleğen, cherry domates, salatalık, havuç, zeytinyağlı limon sos ile

600 TL

ROKA SALATASI ✓

Roka, pancar ve tulum peyniri ile

600 TL

GALİÇYA SALATASI ✓

Domates, peynir, zeytin, soğan ve peksimet ile

650 TL

KARPUZ SALATASI ✓

Karpuz, peynir, zeytin, salatalık, nane ile

600 TL

GRILLED ZUCCHINI & HALLOUMI SALAD ✓

Mediterranean greens, cherry tomatoes and rocket sauce

750 TL

MIXED GREEN SALAD 🌱

Lettuce, rocket, mint, parsley, basil, cherry tomatoes, cucumber, carrot, lemon dressing with olive oil

600 TL

ARAGULA SALAD ✓

Aragula salad with beets and Tulum cheese

600 TL

GALICIAN SALAD ✓

With tomatoes, cheese, olives, onions and croutons

650 TL

WATERMELON SALAD ✓

With watermelon, cheese, olives, cucumber and mint

600 TL

PAELLA

DENİZ MAHSULLÜ PAELLA (2 Kişilik)

Tiger Karides, Kalamar, kabuklu midye, kum midye, levrek ve karides ile

3000 TL

MÜREKKEP BALIKLI PAELLA (2 Kişilik)

Sübye, enginar, kum midye, kabuklu midye ve Gozo sos ile

2200 TL

SEAFOOD PAELLA (Serves for 2)

Served with Tiger Shrimp, calamari, mussels, clams, sea bass and shimps

3000 TL

SQUID INK PAELLA (Serves for 2)

Served with cuttlefish, artichoke, mussels, clams and Gozo sauce

2200 TL



VEGETARIAN



VEGAN



SPICY

ANA YEMEKLER

MAIN COURSES

IZGARA LEVREK

Roka ve fırınlanmış patates ile

1600 TL

ŞEVKETİ BOSTANLI IZGARA SOMON

*Sotelenmiş şevketi bostan ve mevsim sebzeleri,
teriyaki sos ile*

1450 TL

KUZU PİRZOLA

*Blanjör patates, karamelize soğan ve
maydanoz ile*

2200 TL

ISPANAKLI TAVUK PİRZOLA

*Porçini ve istiridy e mantarlı kremalı ıspanak
üzerinde fırınlanmış tavuk pırzola, Gozo sos ile*

1000 TL

TIGER KARİDES

Taze mango ve portakallı rezene salatası ile

1500 TL

IZGARA LAGOS

Deniz börülçesi, vongole ve krema sos ile

1600 TL

KUZU İNCİK

Kremalı pathcan beğendi ve Romesco sos eşliğinde

1700 TL

IZGARA BONFİLE

*İstiridy e mantarı, baby patates, pırasa cipsi
ve kremalı bisk sos eşliğinde*

1600 TL

DRY AGED NEWYORK STEAK

Izgara ananas, taze soğan ve kekik salatası ile

1800 TL

GRILLED SEA BASS

Served with rocket and roasted potatoes

1600 TL

GRILLED SALMON W/ŞEVKETİ BOSTAN

*Sauteed Şevketibostan, seasonal vegetables and
teriyaki sauce*

1450 TL

LAMB CHOPS

*Served with blanched potatoes, caramelized
onions and parsley*

2200 TL

SPINACH CHICKEN CHOPS

*Oven roasted chicken chop with porcini and oyster
mushroom, vreamed spinach with Gozo sauce*

1000 TL

TIGER SHRIMP

With fresh mango and orange fennel salad

1500 TL

GROUPER FISH

With sea beans, vongole and cream sauce

1600 TL

LAMB SHANK

With creamy eggplant puree and Romesco sauce

1700 TL

GRILLED FILLET MIGNON

*Served with oyster mushrooms, baby potatoes, leek
chips and creamy bisque sauce*

1600 TL

DRY AGED NEWYORK STEAK

With grilled pineapple, scallion and thyme salad

1800 TL