



## BUSINESS LUNCH MENU

*You do business, we do lunch!*

*This menu has been designed for 3 courses to be served in less than 45min.*

### Çiğ Köfte

beef tartar with bulgur & baby gem (G)

### Levrek

thinly sliced raw sea bass, mustard, apple & shaved radish (N/D/G)

### Halloumi & Mixed Leaf Salad

fresh herbs, yoghurt dressing, corn bread croûtons (D/G)

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### Sea Bream Fillet

spiced herb rub, lemon dressing & havuc salatasi (D)

### Adana Kebap

spicy minced lamb & burnt tomato (D/G)

### Güvec

clay pot baby vegetables, tomato & red pepper sauce

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### Meyve Tabagi

seasonal fruit platter with sorbet

### Hazelnut Baklava

whipped kaymak, caramelized milk sorbet (D/G/N)

### Firin Sütlaç

traditional Anatolian rice pudding, raspberries, rose ice-cream & lokum (D)

2 courses 28.00

3 courses 34.00

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### Champagne 125 ml

NV - Louis Roederer - Brut Premier - 16

### Glass White Wine 175 ml

2017 - Narince - Buzbağ - Kayra - Turkey - 9

### Glass Red Wine 175 ml

2015 - Okuzgozu - Buzbağ - Kayra - Turkey - 9