



*Dear Guests,*

On this menu we present you, produce from Casa Lavanda culinary garden with traditional & biodynamic farming methods, produce from villages around Şile and Şile farmer's market producers, wild mushrooms from wild life around Ulupelit village, baby goat from villages around Şile, oak barrel fermented vinegars by Fatma Oruçoğlu of Oruçoğlu village, water mill ground corn polenta from Kaleatlı village, fresh burrata cheese produced daily by Buffa Farm from Kandıra, line caught fish from Şile coast and sea food varieties chosen fresh from the market by Mr. Yavuz "Derya Balık", pasta varieties homemade with Italian "Semolino" flour, antique grains selection made by Tarla Mera of Kırklareli, Mustafa Afacan of Kastamonu and İlhan Koçulu of Kars, made into our sourdough bread selection, artisan cheeses by Mrs. Buket of Tangala, matured to perfection in our cheese cellar at Casa Lavanda, many more local and seasonal produce from the market.

I hope very much that you will enjoy our classics and seasonally inspired dishes.

**A. EMRE ŞEN**

Please kindly inform, alert your server if you have any dietary restrictions due to a food allergy or intolerance.  
All prices are in TL, include tax. The menu update was made on 27.03.2026

## *Tasting Menu*

### AMUSE BOUCHE

Baby vegetables from garden, green aioli  
Bonito, basil crisp  
Humus with black truffle, spicy “keşkek” crisp

### FLAME SEARED RED MULLET FROM BABAKALE

Home grown fresh herbs, satsuma tangerine,  
mustard seeds, pine nut, saffron aioli

### MOREL MUSHROOM FROM MOUNT IDA

Filled with rooster and chanterelle ragù, truffle scented hummus, rooster jus

### TRUFFLE SCENTED ZONGULDAK “KUZU” CHESTNUT SOUP

Morel mushroom

### AGNOLOTTI\*

Filled with burrata & mascarpone, roasted cherry tomatoes

### SLOW ROASTED BABY GOAT

“Dövme keşkek\*”, chickpea, fig-plum “sızma”

### ARTISAN CHEESE SELECTION

From producers: Tangala, Gemedere, Miralem ripened at Casa Lavanda  
Honeycomb; from Sivas, Köseadağ, 1400 m. altitude

### CHILLED CHOCOLATE & RASPBERRY

%75 Tanzania chocolate, raspberry sorbet,  
tonka beans\*\*, dried cocoa fruit pulp\*\*\*

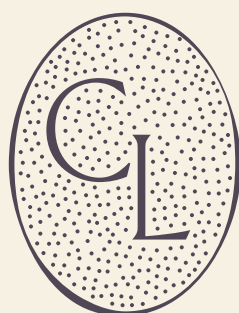
### LAVENDER CHOCOLATE

## *Tasting Menu*

6000 TL

## *6 Glasses Wine Pairing*

4500 TL



\*Agnolotti is a handmade Piemonte style pasta variety. \*\*Tonka Beans are an aromatic Central American spice with notes of vanilla, almond and cinnamon. \*\*\*Dried cocoa fruit pulp is the sweet and tropical flavored pulp that surrounds the cocoa beans.

We value the quality of our guests experience, we can only offer a tasting menu if all guests at the table choose to try it, so that we can manage kitchen coordination and service flow effectively. All prices are in TL, include tax.



## *The Hidden Treasure of the Soil*

At Casa Lavanda, truffles represent not luxury, but nature's patience.

Truffles are fungi that spend their entire life cycle underground. For centuries, specially trained animals have been used to locate them. Today, dogs, in the past, pigs. This is because mature truffles emit unique aromas detectable only by these animals.

The most prized varieties include Italy's white Piemonte truffle (*Tuber magnatum*) and France's black Perigord truffle (*Tuber melanosporum*). Close relatives, such as the black summer truffle (*Tuber aestivum*), black autumn truffle (*Tuber uncinatum*), and the brown winter truffle (*Tuber borchii*), also find their place in the kitchen.

The value of truffles is directly linked to their rarity, the difficulty of finding them, and their short season. This balance, where nature's generosity meets human endeavor, makes truffles one of gastronomy's most treasured symbols. What begins deep within the soil transforms on our plates into more than just a flavor — it becomes a silent dialogue with nature.

*Black Winter Truffles*  
*“Tuber Melanosporum”*

**BUFFALO MILK BURRATA**  
Black truffle, early harvest olive oil,  
country bread crouton  
*2750 TL*

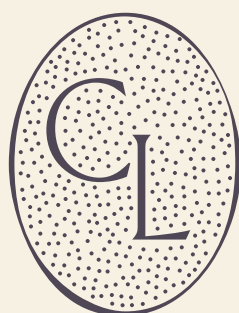
**BEEF CARPACCIO**  
Black truffle, truffle sauce, walnut, parmigiano, arugula  
*2750 TL*

**CARNE CRUDA PIEMONTESE**  
Steak tartare with black truffle  
*2750 TL*

**HOMEMADE TAGLIOLINI**  
Black truffle, raw butter  
*2200 TL*

**TRUFFLE SCENTED BUFFALO MILK ICE CREAM**  
Black truffle, salted caramel  
*2000 TL*

Served on any plate of your choice  
*2000 TL*



All prices are in TL, include tax.

*Starters Cold*

**HOMEGROWN BEETROOT & GOAT CHEESE TART**

Wild arugula, basil, cherry tomatoes

1200 TL

**FLAME SEARED RED MULLET FROM BABAKALE**

Home grown fresh herbs, satsuma tangerine,  
mustard seeds, pine nut, saffron aioli

1600 TL

**ISKENDERUN RED PRAWN & AVOCADO**

Rolled in cucumber, apple, lime mayo

2100 TL

**BEEF CARPACCIO**

Truffle sauce, walnut, 18 mo. Grana Padano, arugula

1900 TL

**BUFFALO MILK BURRATA**

Roasted pear, wild arugula, almond, “fig” sızma

1900 TL

**CHEESE**

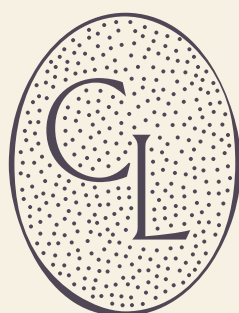
Tangala & Miralem dairy farms cheeses, 18 mo. Grana Padano

1800 TL

**\*CHARCUTERIE**

Prosciutto Crudo di Parma, Italian salami, Bresaola

2400 TL



\*Contains pork.

All prices are in TL, include tax.

*Starters Hot*

TRUFFLE SCENTED ZONGULDAK "KUZU" CHESTNUT SOUP

Morel mushroom  
1450 TL

HOMEGROWN ARUGULA, KALE & BASIL SOUP

Pine nut gremolata, roasted cherry tomatoes  
1150 TL

MOREL MUSHROOM FROM MOUNT IDA

Filled with rooster and chanterelle ragù, truffle scented hummus, rooster jus  
1750 TL

ARTICHOKE FLAN

Fava bean, artichoke heart, fonduta piemontese, dill  
1350 TL

CHARRED ASPARAGUS

Bottarga\*, grapefruit & chives beurre blanc  
1750 TL

NORTH AEGEAN BABY CALAMARI

Creamy and crispy bean, roasted cherry tomatoes, basil pesto  
1650 TL

HOT SMOKED "BABAKALE" OCTOPUS

Chickpea purée, buttermilk dressed purslane, crispy chickpeas  
1850 TL

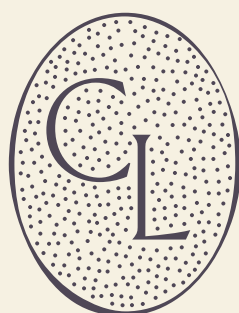
PAN SEARED QUAIL

Cognac flambe, morel mushroom,  
watermill ground corn polenta from Kalealtı village  
1750 TL

WILD PORCINI MUSHROOM IN A COPPER PAN (FOR 2)

From Ulupelit and surrounding forest  
2750 TL

With homemade tagliatelle  
3200 TL



\*Bottarga is a salt cured, dried fish roe.  
All prices are in TL, include tax.



## *Nature's Table*

Casa Lavanda was founded on love and respect for nature. We care for the land because we believe it nourishes us in every way.

In our own garden, we grow our vegetables, harvest them in season, and preserve the surplus using traditional fermentation methods.

Our waste is turned into compost and returned to the soil. As the earth grows stronger, our plants become healthier and more flavorful.

That's why we never use chemical fertilizers or pesticides in our fields. Most of our vegetables, fresh herbs, and edible flowers come straight from our own soil. At Casa Lavanda, we plant hundreds of non-GMO seeds sourced from around the world, cultivating over 550 varieties together in the same garden.

*"We nourish the soil so that the soil can nourish us."*

*Salads*

*With homegrown produce  
from our culinary garden*

**BELGIAN ENDIVE SALAD**

Fennel, radish, purslane, grapefruit, mustard seeds and honey vinaigrette  
960 TL

**PURSLANE SALAD**

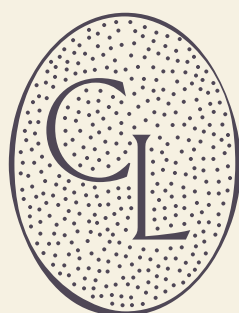
Avocado, baby lettuce, celery, lime, fennel, cherry tomatoes  
980 TL

**ARTICHOKE SALAD**

Arugula, lettuce, 18 mo. Grana Padano, truffle vinaigrette  
990 TL

**WILD RICE SALAD**

Little gem lettuce, arugula, granny smith apple, fennel,  
walnut, toasted sesame vinaigrette  
960 TL



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## *Journey Of The Dough*

In the Casa Lavanda kitchen, we draw inspiration from the memories we have gathered over time — from flavors that linger on the palate, and from dishes that remain etched in our minds.

Our handmade pastas carry the culinary heritage of Northern Italy's Piemonte region. Prepared in the Casa Lavanda kitchen, they are lovingly kneaded by hand using high-quality golden durum wheat, eggs from our village, and a touch of salt from our sea.

We hope you enjoy our pastas, where a deeply rooted Italian culinary tradition is reinterpreted with our own distinctive touch.

## *Pasta*

*Handmade with semolino  
flour and farm eggs*

### **AGNOLOTTI\***

Filled with burrata & mascarpone, roasted cherry tomatoes

*S 1650 TL — L 2100 TL*

### **RAVIOLI**

Filled with lamb ragù, chestnut - brown butter sauce, parmigiano foam

*S 1650 TL — L 2100 TL*

### **SAFFRON TROFIE\*\***

Morel mushroom, fava bean, fresh herbs and cream sauce

*S 1550 TL — L 1950 TL*

### **TAGLIATELLE**

Roasted ragù Bolognese

*S 1500 TL — L 1900 TL*

### **PAPPARDELLE**

Wild mushrooms, pine nuts, basil and cream

*S 1600 TL — L 2000 TL*

## *Risotto*

Saffron and baby calamari

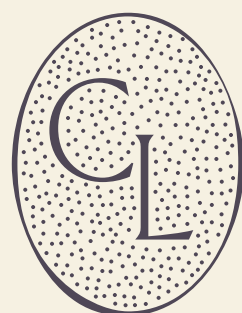
*S 1650 TL — L 2100 TL*

Asparagus, mascarpone and smoked beef bacon

*S 1550 TL — L 1900 TL*

Wild mushrooms from “Ulupelit village”

*S 1600 TL — L 2000 TL*



\*Agnolotti is a handmade Piemonte style pasta variety.

\*\*Trofie is a handmade Liguria style pasta variety.

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*Main Courses From The Sea*

**LINE CAUGHT SEABASS FROM ŞİLE COAST** 180 gr.  
Bisque sauce, truffle scented chickpeas, asparagus, morel mushrooms  
*3000 TL*

**TURBOT FROM ŞİLE HARBOUR** 350 gr.  
Pan roasted with garlic and butter, homegrown fresh herbs, samphire,  
mustard seeds, seabass - vermouth sauce  
*3200 TL*

**SEAFOOD STEW IN A COPPER PAN (FOR 2)**  
Summer tomato sauce, octopus, shrimp, calamari, vongole, olive and capers  
*4500 TL*

with homemade tagliolini  
*5000 TL*



Preparation time for main dishes may take from 20 up to 40 minutes.  
Thank you for your understanding.

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*Main Courses From The Land*

**BABY GOAT FROM VILLAGES OF ŞİLE** 170 gr.  
Slow roasted, “dövme keşkek”, chickpea, fig-plum “sızma”  
*2300 TL*

**VEAL CHEEK ROASTED WITH RED WINE** 170 gr.  
Cooking jus, caramelized white belgian endive, celeriac  
*2100 TL*

**ROASTED POUSSIN** 220 gr.  
Root vegetable purée, sweet-sour black cabbage, siyez bulghur\* with dried fruits & nuts  
*1900 TL*

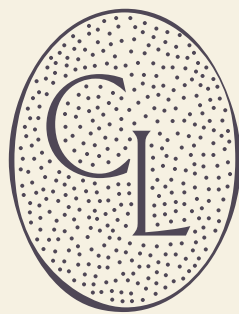
**CONFIT DUCK THIGH** 170 gr.  
Caramelized belgian endive, bitter chocolate - duck jus, red wine cherry compote  
*2500 TL*

**BEEF TENDERLOIN** 200 gr.  
Homemade whole grain mustard, pearl onions with balsamic vinegar, baby vegetables  
*2400 TL*

**LAMB CHOPS** 280 gr.  
Garlic potato purée, black olive and lamb jus, confit apricots, gremolata  
*2400 TL*

**VEAL CUTLET** 750 gr. (FOR 2)  
Truffle potato purée, baby vegetables  
*4700 TL*

**BABY GOAT PIL PIL** 450 gr. (FOR 2)  
Slow roasted baby goat, crispy herb rice, pil pil sauce with baby goat jus  
*5100 TL*



\*Siyez bulghur is an ancient wheat variety, cracked, from Anatolia

Preparation time for main dishes may take from 20 up to 40 minutes.  
Thank you for your understanding. The menu update was made on 26.1.2026

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