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

Volvo x Casa Lavanda

During your time at Casa Lavanda, you will engage not only with a place, but also with nature in a more conscious and meaningful way.

Everything here is shaped by a philosophy that respects what the land provides, carefully transforms it, and thoughtfully brings it back into the cycle of life.

This is precisely why we have come together with Volvo.

The Tasting Menu, served at the beginning of the experience, offers the first expression of this shared philosophy. Prepared with seasonal ingredients harvested from Casa Lavanda's own garden, these dishes reflect an approach that embraces nature's offerings as they are, in their purest form. They provide a quiet introduction to the thoughtful, understated and balanced experience that lies at the heart of the values shared by Volvo and Casa Lavanda.

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 09.11.2026.

Tasting Menu

AMUSE BOUCHE

FLAME SEARED BONITO FROM ŞİLE HARBOUR
Home grown fresh herbs, satsuma tangerine,
mustard seeds, pine nut, saffron aioli

HOMEGROWN BEETROOT & GOAT CHEESE TART
Wild arugula, basil, cherry tomatoes

TRUFFLE SCENTED ZONGULDAK “KUZU” CHESTNUT SOUP
Morel mushrooms

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, Kösedağ, 1400 m. altitude

CHILLED CHOCOLATE & RASPBERRY
%75 Tanzania chocolate, raspberry sorbet, tonka beans*, dried cocoa fruit pulp**

Tasting Menu
6000 TL

8 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 Autumn 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

AGNOLOTTI
Filled with burrata&mascarpone, black truffle, raw butter
2500 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 BONITO FROM ŞİLE HARBOUR
Home grown fresh herbs, satsuma tangerine,
mustard seeds, pine nut, saffron aioli
1600 TL

İSKENDERUN 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

HOMEGROWN ARUGULA, KALE & BASIL SOUP
Pine nut gremolata, roasted cherry tomatoes
1150 TL

TRUFFLE SCENTED ZONGULDAK “KUZU” CHESTNUT SOUP
Morel mushroom
1350 TL

ARTICHOKE FLAN
Bottarga*, grapefruit & chives beurre blanc
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, strawberry, 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

All prices are in TL, include tax.

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, parmiggiano 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.
All prices are in TL, include tax.

Main Courses From The Sea

SEABASS FROM ŞİLE HARBOUR 350 gr.
Pan roasted with garlic and butter, homegrown fresh herbs,
samphire, mustard seeds, seabass-vermouth sauce
3000 TL

LIGHTLY SMOKED BONITO FROM ŞİLE HARBOUR 160 gr.
Homegrown lemongrass-celery purée, caramelized fennel,
vermouth – herb sauce, mustard leaves
1900 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

BEEF RIBS WITH BLACK AUTUMN TRUFFLE 170 gr.
Slow roasted, garlic potato pureé, summer vegetables, cooking jus
2900 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
6800 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.
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