

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,

Duck and Quail Grown Organically by Bülent Bey of Operacı Çiftliği,

Baby Goat From Villages Around Şile,

Oak Barrel Fermented Vinegars by Fatma Teyze of Oruçoğlu Village

Water Mill Ground Corn Polenta From Kaleatlı Village,

Fresh Burrata Cheese Produced Daily by Buffa Farm from Kandıra,

Fish and Sea Food Varieties Chosen from the Market by Mr. Yavuz "Derya Balık"

Pasta Varieties Home Made With Italian Semolino Flour,

Olive Oil Produced by "Kürşat" from Ayvalık,

Antique Grains Selection Made by Mustafa Afacan of Kastamonu and İlhan Koçulu of Kars,

Made Into Our Sourdough Bread Selection,

Artisan Cheeses by Mrs. Canan of Miralem and Mrs. Buket of Tangala, Matured to Perfection in our Cheese Cellar at Casa Lavanda

And Many More Seasonal Produce From The Market Along Side With International Delicacies.

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.***

****12% service charge will be added to any food and beverage consumption.***

Tasting Menu

Beetroot & Goat Cheese Tart

Wild Arugula, Basil, Cherry Tomatoes

...

Babakale Tuna Tartare

Crispy Sourdough Bread, Wild Thyme & Pine Nut

...

Charred Asparagus

Bottarga, Grapefruit & Chives Beurre Blanc*

**Bottarga is a salt cured, dried fish roe.*

...

Agnolotti*

Filled with Burrata & Mascarpone, Roasted Cherry Tomatoes

**Agnolotti is a handmade Piemonte style pasta variety.*

...

Slow Roasted Baby Goat

“Dövme Keşkek”, Chickpea, Fig-Plum “Sızma”

...

Artisan Cheese Selection

From Producers: “Miralem” and “Tangala”

Matured at Casa Lavanda

Plateau Honey from the Black Sea City of Artvin

...

Sorbet

...

X.O. Chocolate Terrine

99% Chocolate, X.O. Cognac, Citrus Preserve

Starters

Cold

İskenderun Red Prawn & Avocado

Rolled in Cucumber, Apple, Lime Mayo

160

Beetroot & Goat Cheese Tart

Wild Arugula, Basil, Cherry Tomatoes

136

Beef Carpaccio

Truffle Sauce, Walnut, 18 mo. Grana Padano, Arugula

150

Tuna Tartare

Crispy Sourdough Bread, Wild Thyme & Pine Nut

158

Buffalo Milk Burrata

Strawberry, Purslane, Nigella Seeds, Basil, Country Bread Crouton and Balsamic Vinegar

210

Cheese

Tangala & Miralem Dairy Farms Cheeses, 18 mo. Grana Padano

215

*****Charcuterie***

Prosciutto Crudo di Parma, Italian Salami, Bresaola

275

*****Contains pork.***

Starters

Hot

Truffle Scented Zonguldak “Kuzu” Chestnut Soup

Morel Mushroom

124

Homegrown Arugula, Kale & Basil Soup

Pine Nut Gremolata, Roasted Cherry Tomato

112

Charred Asparagus

Bottarga, Grapefruit & Chives Beurre Blanc*

165

**Bottarga is a salt cured, dried fish roe.*

Artichoke Flan

Fava Bean, Artichoke Heart, Fonduta Piemontese, Dill

140

Smoked Octopus

Chickpea Purée, Buttermilk Dressed Purslane

188

Baby Calamari

Beluga Lentil, Roasted Cherry Tomato, Basil Pesto

162

Pan Seared Quail

Chanterelle Mushroom

Watermill Ground Corn Polenta

204

Pan Fried “Foie Gras de Canard”

Red Wine Glazed Fig, Brioche

520

Salads

With Homegrown Produce from our Culinary Garden

Purslane Salad

Avocado, Baby Lettuce, Celery, Lime, Fennel, Cherry Tomatoes

138

Artichoke Salad

Arugula, Lettuce, 18 mo. Grana Padano, Truffle Vinaigrette

148

Garden Salad

Garden Greens, Cherry Tomatoes, Ezine Cheese, Lemon Vinaigrette*

110

**Ezine is a full fat white brined cheese from Çanakkale.*

Quinoa Salad

Orange, Apple, Bell Pepper, Garden Greens, Lemon Vinaigrette

124

Pasta

Hand-Made with Semolina Flour and Farm Eggs

Saffron Trofie*

Morel Mushrooms, Fava Bean, Fresh Herbs and Cream

Small: 184 / Large: 230

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

Agnolotti*

Filled with Burrata & Mascarpone, Roasted Cherry Tomatoes

Small: 180 / Large: 224

**Agnolotti is a handmade Piemonte style pasta variety.*

Ravioli

Filled with Lamb Ragù, Chestnut, Brown Butter, Parmiggiano Foam

Small: 192 / Large: 236

Tagliolini

Seafood, Garlic, Spicy Summer Tomato Sauce

Small: 222 / Large: 272

Tagliatelle

Wild Mushrooms and Cream

Small: 178 / Large: 218

Pappardelle

Roasted Ragù Bolognese

Small: 174 / Large: 216

Risotto

Saffron and Baby Calamari

Small: 188 / Large: 228

Asparagus, Mascarpone and Smoked Beef Bacon

Small: 165 / Large: 210

Wild Mushrooms from “Ulupelit Village”

Small: 178 / Large: 218

Main Courses

Baby Goat

Slow Roasted, “Dövme Keşkek”, Chickpea, Fig-Plum “Sızma”

298

Roasted Poussin,

Root Vegetable Purée, Sweet-Sour Black Cabbage, Siyez Bulgur with Dried Fruits & Nuts*

184

**Siyez Bulgur is an ancient wheat variety, craked, from Anatolia.*

Seafood Stew Served in a Copper Pan (for 2)

Summer Tomato Sauce, Octopus, Shrimp, Calamari, Vongole, Olive and Capers

628

Blue Fin Tuna from Babakale

Pan Seared Rare, Purslane, Fennel, Nectarine, Pickled Cucumber, Lime, Sesame

272

Grouper from the North Aegean Sea

Fillet, Bisque Sauce, Truffle Scented Chickpeas, Asparagus & Morel Mushroom

480

Charcoal Grill

with Traditional Oak Charcoal from Surrounding Forest

Beef Tenderloin

Homemade Whole Grain Mustard, Pearl Onions with Balsamic Vinegar, Baby Vegetables

264

Lamb Chops

Garlic Potato Purée, Black Olive and Lamb Jus, Confit Apricots, Gremolata

278

Boneless Rib Eye Steak

Truffle Potato Purée, Morel Mushroom, Spinach

352

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