

ESTD 2010

CASA LAVANDA

BOUTIQUE HOTEL
RESTAURANT





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 Teyze of Oruçoğlu Village
water mill ground corn polenta from Kaleatlı Village,
fresh burrata cheese produced daily by Buffa Farm from Kandira,
line caught fish from Şile coast and sea food varieties chosen fresh from
the market by Mr. Yavuz "Derya Balık",
pasta varieties home made 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, natured 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. *12% service charge will be added to any food and beverage consumption.

*The menu update was made on 21.11.2025

Tasting Menu

HOMEGROWN BEETROOT & GOAT CHEESE TART

Wild arugula, basil, cherry tomatoes

FLAME SEARED BLUEFISH FROM BOSPHORUS

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

TRUFFLE SCENTED ZONGULDAK “KUZU” CHESTNUT SOUP

Morel mushroom

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”

*Keşkek is a traditional long cooked wheat dish.

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***

Tasting Menu

4950 TL

6 Glasses Wine Pairing

3250 TL

**Tonka beans is 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.

The menu update was made on 21.11.2025



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 Uncinatum"

BUFFALO MILK BURRATA

Black truffle, early harvest olive oil,
country bread crouton
2300 TL

BEEF CARPACCIO

Black truffle, truffle sauce, walnut, parmigiano, arugula
2300 TL

CARNE CRUDA PIEMONTESE

Steak tartare with black truffle
2300 TL

HOME MADE TAGLIOLINI

Black truffle, raw butter
1800 TL

TRUFFLE SCENTED BUFFALO MILK ICE CREAM

Black truffle, salted caramel
1600 TL

Served on any plate of your choice
1600 TL



Starters Cold

HOMEGROWN BEETROOT & GOAT CHEESE TART

Wild arugula, basil, cherry tomatoes

950 TL

FLAME SEARED BLUEFISH FROM BOSPHORUS

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

1250 TL

ISKENDERUN RED PRAWN & AVOCADO

Rolled in cucumber, apple, lime mayo

1600 TL

BEEF CARPACCIO

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

1500 TL

BUFFALO MILK BURRATA

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

1500 TL

CHEESE

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

1400 TL

*CHARCUTERIE

Prosciutto crudo di Parma, Italian salami, bresaola

1900 TL

*Contains pork.

Starters Hot

TRUFFLE SCENTED ZONGULDAK “KUZU” CHESTNUT SOUP

Morel mushroom

1150 TL

HOMEGROWN ARUGULA, KALE & BASIL SOUP

Pine nut gremolata, roasted cherry tomatoes

950 TL

ARTICHOKE FLAN

Fava bean, artichoke heart, fonduta piemontese, dill

1050 TL

CHARRED ASPARAGUS

Bottarga*, grapefruit & chives beurre blanc

1400 TL

NORTH AEGEAN BABY CALAMARI

Creamy and crispy bean, roasted cherry tomatoes, basil pesto

1350 TL

HOT SMOKED “BABAKALE” OCTOPUS

Chickpea purée, buttermilk dressed purslane, crispy chickpeas

1500 TL

PAN SEARED QUAIL

Cognac flambe, morel mushroom watermill ground

corn polenta from Kalealtı Village

1450 TL

WILD PORCINI MUSHROOM IN A COPPER PAN (for 2)

From Ulupelit and surrounding forest

2200 TL

With homemade tagliatelle

2600 TL

*Bottarga is a salt cured, dried fish roe.



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
760 TL

PURSLANE SALAD

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

ARTICHOKE SALAD

Arugula, lettuce, 18 mo. grana padano, truffle vinaigrette
790 TL

WILD RICE SALAD

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



Pasta

*Handmade with semolina
flour and farm eggs*

AGNOLOTTI*

Filled with burrata & mascarpone, roasted cherry tomatoes

K 1300 TL — B 1700 TL

RAVIOLI

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

K 1300 TL — B 1700 TL

SAFRANLI TROFIE**

Homegrown baby zucchini, basil, pine nut, parmigiano foam

K 1200 TL — B 1550 TL

TAGLIATELLE

Roasted ragù Bolognese

K 1150 TL — B 1500 TL

PAPPARDELLE

Wild mushrooms, pine nuts, basil and cream

K 1250 TL — B 1600 TL

Risotto

Saffron and baby calamari

K 1300 TL — B 1700 TL

Asparagus, mascarpone and smoked beef bacon

K 1200 TL — B 1500 TL

Wild mushrooms from “Ulupelit Village”

K 1250 TL — B 1600 TL

*Agnolotti is a handmade Piemonte style pasta variety.

**Trofie is a handmade Liguria style pasta variety.

Main Courses

BABY GOAT FROM VILLAGES OF ŞİLE 160 gr.
Slow roasted, “dövme keşkek”, chickpea, fig-plum “sızma”
1900 TL

ROASTED POUSSIN 310 gr.
Root vegetable purée, sweet-sour black cabbage, siyez bulgur* with dried fruits & nuts
1450 TL

SEAFOOD STEW IN A COPPER PAN (for 2)
Summer tomato sauce, octopus, shrimp, calamari, vongole, olive and capers
3500 TL
with homemade taglioni
3800 TL

GROUPEE FROM THE NORTH AEGEAN 180 gr.
Bisque sauce, truffle scented chickpeas, asparagus, morel mushrooms
2300 TL

LINE CAUGHT SEABASS FROM ŞİLE COAST 180 gr.
Pan roasted with garlic and butter, homegrown fresh herbs from Casa Lavanda,
samphire, mustard seeds, seabass-vermouth sauce
2500 TL

BEEF TENDERLOIN 190 gr.
Homemade whole grain mustard, pearl onions with balsamic vinegar, baby vegetables
1700 TL

LAMB CHOPS 280 gr.
Garlic potato purée, black olive and lamb jus, confit apricots, gremolata
1800 TL

BONELESS RIB EYE STEAK 280 gr.
Truffle potato purée, wild porcini mushroom, chard
2000 TL

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

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

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Casa Lavanda
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