



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 Utupelit Village,

Baby Goat From Villages Around Şile,

Oak Barrel Fermented Vinegars by Fatma Teyze of Oruçoğlu Village

Water Mill Ground Corn Polenta From Kaleath 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 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,
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 Seasonaly 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 19.07.2024*

Tasting Menu

Homegrown Beetroot & Goat Cheese Tart

Wild Arugula, Basil, Cherry Tomatoes

...

“Babakale” Tuna Tartare

Capers, Wild Thyme, Pine Nut, Crispy Sourdough Bread

...

Charred Asparagus

Bottarga, Grapefruit & Chives Beurre Blanc*

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

...

Agnolotti*

Filled with Burrata & Mascarpone, Roasted Cherry Tomatoes

...

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, Kösedag, 1400 m. Altitude

...

Fig Leaf Ice Cream

Roasted Almond, Sea Salt, Extra Virgin Olive Oil

Tasting Menu 3450

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6 Glasses Wine Pairing 2100

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

Black Summer Truffles
“Tuber Aestivum”

Buffalo Milk Burrata

Black Truffle, Early Harvest Olive Oil, Country Bread Crouton
1900

Carne Cruda Piemontese

Steak Tartare with Black Truffle
1900

Beef Carpaccio

Black Truffle, Truffle Sauce, Walnut, Parmiggiano, Arugula
1900

Home Made Tagliolini

Black Truffle, Raw Butter
1700

Truffle Scented Buffalo Milk Ice Cream

Black Truffle, Salted Caramel
1500

...

Served on any plate of your choice

1400



Starters
Cold

İskenderun Red Prawn & Avocado
Rolled in Cucumber, Apple, Lime Mayo
950

Homegrown Beetroot & Goat Cheese Tart
Wild Arugula, Basil, Cherry Tomatoes
570

Beef Carpaccio
Truffle Sauce, Wallnut, 18 mo. Grana Padano, Arugula
850

“Babakale” Tuna Tartare
Capers, Wild Thyme, Pine Nut, Crispy Sourdough Bread
880

Buffalo Milk Burrata
Fig, Almond, Arugula, Fig “Sızma”, Basil
850

Cheese
Tangala & Miralem Dairy Farms Cheeses, 18 mo. Grana Padano
900

*****Charcuterie***
Prosciutto Crudo di Parma, Italian Salami, Bresaola
1200

*****Contains pork.***

Starters

Hot

Homegrown Arugula, Kale & Basil Soup
Pine Nut Gremolata, Roasted Cherry Tomatoes
520

Charred Asparagus
Bottarga, Grapefruit & Chives Beurre Blanc*
700

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

Artichoke Flan
Fava Bean, Artichoke Heart, Fonduta Piemontese, Dill
620

Hot Smoked "Babakale" Octopus
Chickpea Purée, Buttermilk Dressed Purslane, Crispy Chickpeas
990

North Aegean Baby Calamari
Creamy and Crispy Bean, Roasted Cherry Tomatoes, Basil Pesto
850

Pan Seared Quail
Cognac Flambe, Morel Mushroom
Watermill Ground Corn Polenta from Kalealti Village
780

Wild Porcini Mushroom in a Copper Pan (for 2)
From Ulupelit and Surrounding Forest
1800

With Home Made Tagliatelle
2200

Salads

With Homegrown Produce from our Culinary Garden

Summer Salad

*Belgian Endive, Fennel, Radish, Purslane, Strawberry,
Mustard Seeds and Honey Vinaigrette*

540

Purslane Salad

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

490

Artichoke Salad

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

550

Wild Rice Salad

*Little Gem Lettuce, Arugula, Granny Smith Apple, Fennel, Walnut,
Toasted Sesame Vinaigrette*

490



Pasta

Hand-Made with Semolina Flour and Farm Eggs

Agnolotti*

Filled with Burrata & Mascarpone, Roasted Cherry Tomatoes

Small: 740 / Large: 910

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

Saffron Trofie*

Homegrown Baby Zucchini, Basil, Pine Nut, Parmiggiano Foam

Small: 790 / Large: 970

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

Tagliolini

Seafood, Garlic, Spicy Summer Tomato Sauce

Small: 1050 / Large: 1310

Tagliatelle

Roasted Ragù Bolognese

Small: 710 / Large: 880

Pappardelle

Wild Mushrooms, Pine Nuts, Basil and Cream

Small: 710 / Large: 880

Risotto

Saffron and Baby Calamari

Small: 970 / Large: 1230

Asparagus, Mascarpone and Smoked Beef Bacon

Small: 740 / Large: 910

Wild Mushrooms from “Ulupelit Village”

Small: 710 / Large: 880

Main Courses

Baby Goat from Villages of Şile

Slow Roasted, “Dövme Keşkek”, Chickpea, Fig-Plum “Sızma”
1300

Roasted Poussin

Root Vegetable Purée, Sweet-Sour Black Cabbage, Siyez Bulgur with Dried Fruits & Nuts*
850

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

Confit of Duck Thigh

Caramelized Belgian Endive, Bitter Chocolate-Duck Jus, Red Wine Cherry Compote
1400

Seafood Stew in a Copper Pan (for 2)

Summer Tomato Sauce, Octopus, Shrimp, Calamari, Vongole, Olive and Capers
2600

North Aegean Monkfish

*Pan Roasted with Garlic and Butter,
Tomato, Samphire, Capers, Basil, Crispy Garlic, Lemon-Burnt Butter Sauce*
1800

Line Caught Seabass From Şile Coast

*Char Grilled, Homegrown Spring Vegetables, Samphire, Mustard Seeds,
Seabass-Vermout Sauce*
1700

Beef Tenderloin

Homemade Whole Grain Mustard, Pearl Onions with Balsamic Vinegar, Baby Vegetables
1100

Lamb Chops

Garlic Potato Purée, Black Olive and Lamb Jus, Confit Apricots, Gremolata
1200

Boneless Rib Eye Steak

Truffle Potato Purée, Wild Porcini Mushroom, Chard
1400

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