



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 Kaleathl 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,

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.

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 15.03.2024***

Tasting Menu

Flame Seared Mackarel

*Home Grown Fresh Herbs, Satsuma Tangerine,
Mustard Seeds, Pine Nut, Saffron Aioli*

...

Artichoke Flan

Fava Bean, Artichoke Heart, Fonduta Piemontese, Dill

...

Morel Mushroom From Mount Ida

Filled with Rooster and Chantrelle Ragù, Truffle Scented Hummus, Rooster Jus

...

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

...

Strawberry & Cream

Strawberry, Mint, Meringue, Strawberry Crunch, Vanilla Ice Cream

Tasting Menu 2900

~

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

Ravioli

Filled with Lamb Ragù, Chestnut-Brown Butter Sauce, Parmiggiano Foam
1900

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, Walnut, 18 mo. Grana Padano, Arugula
850

Flame Seared Mackarel
*Home Grown Fresh Herbs, Satsuma Tangerine,
Mustard Seeds, Pine Nut, Saffron Aioli*
880

Buffalo Milk Burrata & Fig
Wild Arugula, Basil, Almond, Fig Molasses
880

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

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

*****Contains pork.***

Starters

Hot

Truffle Scented Zonguldak “Kuzu” Chestnut Soup

Morel Mushroom

570

Homegrown Arugula, Kale & Basil Soup

Pine Nut Gremolata, Roasted Cherry Tomatoes

520

Morel Mushroom From Mount Ida

Filled with Rooster and Chantrelle Ragù, Truffle Scented Hummus, Rooster Jus

1100

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

Beluga Lentil, Roasted Cherry Tomatoes, Basil Pesto

850

Pan Seared Quail

Cognac Flambe, Morel Mushroom

Watermill Ground Corn Polenta from Kalealti Village

780

Salads

With Homegrown Produce from our Culinary Garden

Spring Salad

*Belgian Endive, Fennel, Radish, Purslane, Grapefruit,
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

Baby Spinach and 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.*

Ravioli

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

Small: 770 / Large: 940

Saffron Trofie*

*Tangazola**, Pear, Walnut and Cream*

Small: 790 / Large: 970

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

***Tangazola is a blue cheese from Tangala dairy.*

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

Lightly Smoked Bonito From Şile Harbour

Vermouth – Herb Sauce, Pine Nut, Pineapple, Purslane, Fennel, Belgian Endive
1100

Turbot From Şile Harbour

*Pan Roasted with Garlic and Butter,
Homegrown Spring Vegetables, Samphire, Mustard Seeds, Turbot-Vermout Sauce*
1900

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, Spinach
1400

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