

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 Kandıra,

Line Cought 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 24.10.2025

Tasting Menu

Homegrown Beetroot & Goat Cheese Tart

Wild Arugula, Basil, Cherry Tomatoes

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Flame Seared Bluefish From Bosphorus

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

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Truffle Scented Zonguldak "Kuzu" Chestnut Soup

Morel Mushroom

Agnolotti*

Filled with Burrata & Mascarpone, Roasted Cherry Tomatoes *Agnolotti is a handmade Piemonte style pasta variety.

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Slow Roasted Baby Goat

"Dövme Keşkek*", Chickpea, Fig-Plum "Sızma" *Keşkek is a traditional long cooked wheat dish.

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Artisan Cheese Selection

From Producers: Tangala, Gemedere, Miralem Ripened at Casa Lavanda Honeycomb; from Sivas, Kösedağ, 1400 m. Altitude

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Chilled Chocolate & Raspberry

%75 Tanzania Chocolate, Raspberry Sorbet, Tonka Beans**, Dried Cocoa Fruit Pulp***

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.

Tasting Menu **4950**

6 Glasses Wine Pairing 3250



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Black Autumn Truffles

"Tuber Uncinatum"

Buffalo Milk Burrata
Black Truffle, Early Harvest Olive Oil, Country Bread Crouton
2300

Beef Carpaccio

Black Truffle, Truffle Sauce, Wallnut, Parmiggiano, Arugula 2300

Carne Cruda Piemontese

Steak Tartare with Black Truffle 2300

Home Made Tagliolini

Black Truffle, Raw Butter 1800

Truffle Scented Buffalo Milk Ice Cream
Black Truffle, Salted Caramel
1600

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Served on any plate of your choice 1600

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StartersCold

Homegrown Beetroot & Goat Cheese Tart Wild Arugula, Basil, Cherry Tomatoes 950

Flame Seared Bluefish From Bosphorus
Home Grown Fresh Herbs, Satsuma Tangerine,
Mustard Seeds, Pine Nut, Saffron Aioli
1250

İskenderun Red Prawn & Avocado Rolled in Cucumber, Apple, Lime Mayo **1600**

Beef Carpaccio
Truffle Sauce, Wallnut, 18 mo. Grana Padano, Arugula
1500

Roasted Pear, Wild Arugula, Almond, "Fig" Sızma
1500

Cheese Tangala & Miralem Dairy Farms Cheeses, 18 mo. Grana Padano 1400

**Charcuterie
Prosciutto Crudo di Parma, Italian Salami, Bresaola
1900

**Contains pork.





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StartersHot

Truffle Scented Zonguldak "Kuzu" Chestnut Soup Morel Mushroom 1150

Homegrown Arugula, Kale & Basil Soup
Pine Nut Gremolata, Roasted Cherry Tomatoes
950

Artichoke Flan
Fava Bean, Artichoke Heart, Fonduta Piemontese, Dill
1050

Charred Asparagus
Bottarga*, Grapefruit & Chives Beurre Blanc
*Bottarga is a salt cured, dried fish roe.
1400

North Aegean Baby Calamari
Creamy and Crispy Bean, Roasted Cherry Tomatoes, Basil Pesto
1350

Hot Smoked "Babakale" Octopus Chickpea Purée, Buttermilk Dressed Purslane, Crispy Chickpeas 1500

Pan Seared Quail

Cognac Flambe, Morel Mushroom Watermill Ground Corn Polenta from Kalealtı Village 1450

Wild Porcini Mushroom in a Copper Pan (for 2)
From Ulupelit and Surrounding Forest
2200

With Home Made Tagliatelle **2600**





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Salads

With Homegrown Produce from our Culinary Garden

Belgian Endive Salad

Fennel, Radish, Purslane, Grapefruit, Mustard Seeds and Honey Vinaigrette 760

Purslane Salad

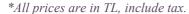
Avocado, Baby Lettuce, Celery, Lime, Fennel, Cherry Tomatoes 780

Artichoke Salad

Arugula, Lettuce, 18 mo. Grana Padano, Truffle Vinaigrette 790

Wild Rice Salad

Little Gem Lettuce, Arugula, Granny Smith Apple, Fennel, Walnut, Toasted Sesame Vinaigrette 760



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Pasta

Hand-Made with Semolina Flour and Farm Eggs

Agnolotti*

Filled with Burrata & Mascarpone, Roasted Cherry Tomatoes

Small: 1300 / Large: 1700

*Agnolotti is a handmade Piemonte style pasta variety.

Ravioli

Filled with Lamb Ragù, Chestnut-Brown Butter Sauce, Parmiggiano Foam Small: 1300 / Large: 1700

Saffron Trofie*

Homegrown Baby Zucchini, Basil, Pine Nut, Parmiggiano Foam
Small: 1200 / Large: 1550
*Trofie is a handmade Liguria style pasta variety.

Tagliatelle

Roasted Ragù Bolognese Small: 1150 / Large: 1500

Pappardelle

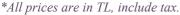
Wild Mushrooms, Pine Nuts, Basil and Cream Small: 1250 / Large: 1600

Risotto

Saffron and Baby Calamari Small: 1300 / Large: 1700

Asparagus, Mascarpone and Smoked Beef Bacon Small: 1200 / Large: 1500

Wild Mushrooms from "Ulupelit Village" Small: 1250 / Large: 1600



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Main Courses

Baby Goat from Villages of Şile 160gr. Slow Roasted, "Dövme Keşkek", Chickpea, Fig-Plum "Sızma" 1900

Roasted Poussin 310gr.

Root Vegetable Purée, Sweet-Sour Black Cabbage, Siyez Bulgur* with Dried Fruits & Nuts 1450

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

Seafood Stew in a Copper Pan (for 2)

Summer Tomato Sauce, Octopus, Shrimp, Calamari, Vongole, Olive and Capers 3500

With Homemade Taglioni 3800

Grouper From The North Aegean 180gr.

Bisque Sauce, Truffle Scented Chickpeas, Asparagus, Morel Mushrooms 2300

Line Caught Seabass From Şile Coast 180gr.

Pan Roasted with Garlic and Butter, Homegrown Fresh Herbs, Samphire, Mustard Seeds, Seabass-Vermouth Sauce 2500

Beef Tenderloin 190gr.

Homemade Whole Grain Mustard, Pearl Onions with Balsamic Vinegar, Baby Vegetables
1700

Lamb Chops 280gr.

Garlic Potato Purée, Black Olive and Lamb Jus, Confit Apricots, Gremolata 1800

Boneless Rib Eye Steak 280gr.

Truffle Potato Purée, Wild Porcini Mushroom, Chard 2000

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



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