



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 Kaleathı 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 Seasonal Inspired Dishes.

A. Emre Şen

**Please kindly inform, alert your server if you have any dietary restrictions due to a food allergy or intolerance.*

**There is a minimum spending credit of 2,000 TL per person on Saturdays, Sundays and Public Holidays, and spending that doesn't exceed this amount will be reflected in the bill.*

**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 02.05.2025*

Tasting Menu

“Babakale” Tuna Tartare

Capers, Wild Thyme, Pine Nut, Crispy Sourdough Bread

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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 4950

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6 Glasses Wine Pairing 3250

**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

3400

Carne Cruda Piemontese

Steak Tartare with Black Truffle

3300

Beef Carpaccio

Black Truffle, Truffle Sauce, Walnut, Parmiggiano, Arugula

3400

Home Made Tagliolini

Black Truffle, Raw Butter

2900

...

Truffle Scented Buffalo Milk Ice Cream

Black Truffle, Salted Caramel

2000

...

Served on any plate of your choice

2600



Starters

Cold

“Babakale” Tuna Tartare

Capers, Wild Thyme, Pine Nut, Crispy Sourdough Bread
1250

İskenderun Red Prawn & Avocado

Rolled in Cucumber, Apple, Lime Mayo
1600

Homegrown Beetroot & Goat Cheese Tart

Wild Arugula, Basil, Cherry Tomatoes
950

Beef Carpaccio

Truffle Sauce, Walnut, 18 mo. Grana Padano, Arugula
1500

Buffalo Milk Burrata

Roasted Pear, Wild Arugula, Almond, Balsamic Vinegar
1500

Cheese

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

***Charcuterie*

Prosciutto Crudo di Parma, Italian Salami, Bresaola
1900

****Contains pork.**

Starters

Hot

Truffle Scented Zonguldak “Kuzu” Chestnut Soup

Morel Mushroom

1000

Homegrown Arugula, Kale & Basil Soup

Pine Nut Gremolata, Roasted Cherry Tomatoes

950

Charred Asparagus

Bottarga, Grapefruit & Chives Beurre Blanc*

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

1400

Morel Mushroom From Mount Ida

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

1600

Artichoke Flan

Fava Bean, Artichoke Heart, Fonduta Piemontese, Dill

1050

Hot Smoked “Babakale” Octopus

Chickpea Purée, Buttermilk Dressed Purslane, Crispy Chickpeas

1500

North Aegean Baby Calamari

Creamy and Crispy Bean, Roasted Cherry Tomatoes, Basil Pesto

1350

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

Salads

With Homegrown Produce from our Culinary Garden

Belgian Endive Salad

*Fennel, Radish, Purslane, Strawberry,
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



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.*

Saffron Trofie*

Morel Mushroom, Fava Bean, Fresh Herbs and Cream Sauce

Small: 1200 / Large: 1550

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

Tagliolini

Seafood, Garlic, Spicy Summer Tomato Sauce

Small: 1450 / Large: 1900

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

Main Courses

Baby Goat from Villages of Şile

Slow Roasted, “Dövme Keşkek”, Chickpea, Fig-Plum “Sızma”
1900

Roasted Poussin

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

**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
2000

Seafood Stew in a Copper Pan (for 2)

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

Turbot From Şile Harbour

*Pan Roasted with Garlic and Butter,
Homegrown Spring Vegetables, Samphire, Mustard Seeds, Turbot-Vermout Sauce*
2500

Lightly Smoked Bonito From Şile Harbour

*Home Grown Lemongrass-Celery Purée, Celery Terrine,
Vermouth – Herb Sauce, Mustard Leaves*
1550

Beef Tenderloin

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

Lamb Chops

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

Boneless Rib Eye Steak

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.*