



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 Kaleath 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.*

Tasting Menu

Homegrown Beetroot & Goat Cheese Tart

Wild Arugula, Basil, Cherry Tomatoes

...

Flame Seared Mackarel

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

...

Slow Roasted Baby Goat

“Döyme 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

2650

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

Black Autumn Truffles
“Tuber Uncinatum”

Buffalo Milk Burrata

Black Truffle, Early Harvest Olive Oil, Country Bread Crouton
1480

Carne Cruda Piemontese

Steak Tartare with Black Truffle
1540

Beef Carpaccio

Black Truffle, Truffle Sauce, Walnut, Parmiggiano, Arugula
1540

Home Made Tagliolini

Black Truffle, Raw Butter
1430

Ravioli

Filled with Lamb Ragù, Chestnut-Brown Butter Sauce, Parmiggiano Foam
1540

North Aegean Grouper

*Black Truffle, Bisque Sauce,
Truffle Scented Chickpeas, Asparagus & Morel Mushroom*
2420

Truffle Scented Buffalo Milk Ice Cream

Black Truffle, Salted Caramel
1210

...

Served on any plate of your choice

1040

Starters

Cold

İskenderun Red Prawn & Avocado
Rolled in Cucumber, Apple, Lime Mayo
730

Homegrown Beetroot & Goat Cheese Tart
Wild Arugula, Basil, Cherry Tomatoes
360

Beef Carpaccio
Truffle Sauce, Walnut, 18 mo. Grana Padano, Arugula
650

Flame Seared Mackarel
*Home Grown Fresh Herbs, Satsuma Tangerine,
Mustard Seeds, Pine Nut, Saffron Aioli*
680

Buffalo Milk Burrata & Fig
Wild Arugula, Basil, Almond, Fig Molasses
600

Cheese
Tangala & Miralem Dairy Farms Cheeses, 18 mo. Grana Padano
670

*****Charcuterie***
Prosciutto Crudo di Parma, Italian Salami, Bresaola
860

*****Contains pork.***

Starters

Hot

Truffle Scented Zonguldak “Kuzu” Chestnut Soup

Morel Mushroom

440

Homegrown Arugula, Kale & Basil Soup

Pine Nut Gremolata, Roasted Cherry Tomato

340

Charred Asparagus

Bottarga, Grapefruit & Chives Beurre Blanc*

540

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

Artichoke Flan

Fava Bean, Artichoke Heart, Fonduta Piemontese, Dill

420

Hot Smoked “Babakale” Octopus

Chickpea Purée, Buttermilk Dressed Purslane, Crispy Chickpeas

760

North Aegean Baby Calamari

Beluga Lentil, Roasted Cherry Tomato, Basil Pesto

650

Pan Seared Quail

Cognac Flambe, Morel Mushroom

Watermill Ground Corn Polenta from Kalealtı Village

600

Wild Porcini Mushroom in a Copper Pan (for 2)

From Ulupelit and Surrounding Forest

1320

With Home Made Tagliatelle

1680

Salads

With Homegrown Produce from our Culinary Garden

Purslane Salad

Avocado, Baby Lettuce, Celery, Lime, Fennel, Cherry Tomatoes
380

Artichoke Salad

Arugula, Lettuce, 18 mo. Grana Padano, Truffle Vinaigrette
420

Garden Salad

Garden Greens, Cherry Tomatoes, Ezine Cheese, Lemon Vinaigrette*
350

**Ezine is a full fat white brined cheese from Çanakkale.*

Quinoa Salad

Orange, Apple, Bell Pepper, Garden Greens, Lemon Vinaigrette
370



Pasta

Hand-Made with Semolina Flour and Farm Eggs

Agnolotti*

Filled with Burrata & Mascarpone, Roasted Cherry Tomatoes

Small: 570 / Large: 700

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

Ravioli

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

Small: 590 / Large: 720

Saffron Trofie*

*Tangazola**, Pear, Wallnut and Cream*

Small: 610 / Large: 750

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

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

Tagliolini

Seafood, Garlic, Spicy Summer Tomato Sauce

Small: 810 / Large: 1010

Tagliatelle

Roasted Ragù Bolognese

Small: 550 / Large: 680

Pappardelle

Wild Mushrooms, Pine Nuts, Basil and Cream

Small: 550 / Large: 680

Risotto

Saffron and Baby Calamari

Small: 750 / Large: 950

Asparagus, Mascarpone and Smoked Beef Bacon

Small: 570 / Large: 700

Wild Mushrooms from “Ulupelit Village”

Small: 550 / Large: 680



Main Courses

Baby Goat from Villages of Şile

Slow Roasted, “Döyme Keşkek”, Chickpea, Fig-Plum “Sızma”
900

Roasted Poussin

Root Vegetable Purée, Sweet-Sour Black Cabbage, Siyez Bulgur with Dried Fruits & Nuts*
560

**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
1980

North Aegean Monkfish

*Pan Roasted with Garlic and Butter,
Tomato, Samphire, Capers, Basil, Crispy Carlic, Lemon-Burnt Butter Sauce*
1540

North Aegean Grouper

Fillet, Bisque Sauce, Truffle Scented Chickpeas, Asparagus & Morel Mushroom
1430

Beef Tenderloin

Homemade Whole Grain Mustard, Pearl Onions with Balsamic Vinegar, Baby Vegetables
800

Lamb Chops

Garlic Potato Purée, Black Olive and Lamb Jus, Confit Apricots, Gremolata
850

Boneless Rib Eye Steak

Truffle Potato Purée, Wild Porcini Mushroom, Spinach
1050

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