



*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 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 08.08.2025*

## ***Tasting Menu***

### ***Homegrown Tomatoes & Almond***

*Fresh Herbs, Raw Almond Milk, Pickled Onion, Country Bread Crouton*

...

### ***Line Caught Tuna Tartare From Seferihisar***

*Tiradito Sauce Homegrown Fresh Chili and Cacao Fruit Pulp,  
Cucumber, Chives, Sesame, Furikake, Country Bread Crouton*

...

### ***Artichoke Flan***

*Fava Bean, Artichoke Heart, Fonduta Piemontese, Dill*

...

### ***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*

...

### ***Peach & Panna Cotta***

*Wild Thyme – Peach Sorbet, Nectarine, Vanilla Panna Cotta, Meringue*

***Tasting Menu 4950***

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***6 Glasses Wine Pairing 3250***

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

*\*All prices are in TL, include tax.*

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***Black Summer Truffles***  
***“Tuber Aestivum”***

***Buffalo Milk Burrata***

*Black Truffle, Early Harvest Olive Oil, Country Bread Crouton*  
**2300**

***Beef Carpaccio***

*Black Truffle, Truffle Sauce, Walnut, Parmiggiano, Arugula*  
**2300**

***Home Made Tagliolini***

*Black Truffle, Raw Butter*  
**1800**

...

***Truffle Scented Buffalo Milk Ice Cream***

*Black Truffle, Salted Caramel*  
**1600**

...

***Served on any plate of your choice***

**1600**

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## ***Starters***

### ***Cold***

#### ***Homegrown Tomatoes & Almond***

*Fresh Herbs, Raw Almond Milk, Pickled Onion, Country Bread Crouton*  
**980**

#### ***Line Caught Tuna Tartare From Seferihisar***

*Tiradito Sauce Home Grown Fresh Chili and Cacao Fruit Pulp,  
Cucumber, Chives, Sesame, Furikake, Country Bread Crouton*  
**1250**

#### ***İskenderun Red Prawn & Avocado***

*Rolled in Cucumber, Apple, Lime Mayo*  
**1600**

#### ***Watermelon & Cheese***

*Homegrown Wild Parsley, Aromatic Herbs, Ezine Cheese Cream,  
Country Bread Crouton, Sumac-Pomegranate Vinegret*  
**980**

#### ***Beef Carpaccio***

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

#### ***Buffalo Milk Burrata***

*Peach, Apricot, Nectarine, Almond, Balsamic Vinegar*  
**1500**

#### ***Cheese***

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

#### ***\*\*Charcuterie***

*Prosciutto Crudo di Parma, Italian Salami, Bresaola*  
**190**

***\*\*Contains pork.***

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## ***Starters***

### ***Hot***

#### ***Homegrown Arugula, Kale & Basil Soup***

*Pine Nut Gremolata, Roasted Cherry Tomatoes*

**950**

#### ***Homegrown Zucchini***

*Charred Warm Zucchini, Green “Leche de Tigre” Sauce with Fresh Herbs,  
Pine Nut, Arugula*

**980**

#### ***Charred Asparagus***

*Bottarga\*, Grapefruit & Chives Beurre Blanc*

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

**1400**

#### ***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**

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## ***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**

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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.*

### ***Saffron Trofie\****

*Homegrown Baby Zucchini, Basil, Pine Nut, Parmiggiano Foam*

***Small: 1200 / Large: 1550***

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

### ***Tagliolini***

*Mullet From Şile Harbour, Summer Tomatoes, Capers,  
Lightly Bisque Sauce, Fresh Herbs*

***Small:1500 / Large: 1950***

### ***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, “Dövmе 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**

**Line Caught Seabass From Şile Coast** 180gr.  
Pan Roasted with Garlic and Butter,  
Homegrown Fresh Herbs, Samphire, Mustard Seeds, Seabass-Vermouth Sauce  
**2500**

**Grouper From The North Aegean** 180gr.  
Bisque Sauce, Truffle Scented Chickpeas, Asparagus, Morel Mushrooms  
**2300**

**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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