

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 08.08.2025

Tasting Menu

Homegrown Tomatoes & Almond

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

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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

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Agnolotti*

Filled with Burrata & Mascarpone, Roasted Cherry Tomatoes

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

Slow Roasted Baby Goat

Artisan Cheese Selection

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

Peach & Panna Cotta

Wild Thyme - Peach Sorbet, Nectarine, Vanilla Panna Cotta, Meringue

Tasting Menu 4950

6 Glasses Wine Pairing 3250

*Agnolotti is a handmade Piemonte style pasta variety.



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Black Summer Truffles

"Tuber Aestivum"

Black Truffle, Early Harvest Olive Oil, Country Bread Crouton

Beef Carpaccio

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

2300

Home Made Tagliolini

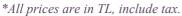
Black Truffle, Raw Butter
1800

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Truffle Scented Buffalo Milk Ice CreamBlack Truffle, Salted Caramel

1600

Served on any plate of your choice 1600



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StartersCold

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, Wallnut, 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

Chickpea Purée, Buttermilk Dressed Purslane, Crispy Chickpeas 1500

North Aegean Baby Calamari

Creamy and Crispy Bean, Roasted Cherry Tomatoes, Basil Pesto 1350

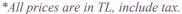
Pan Seared Quail

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

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

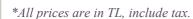
Artichoke Salad

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

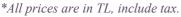
Wild Mushrooms, Pine Nuts, Basil and Cream Small: 1250 / Large: 1600

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, "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

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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