

OUR CHEF'S RECOMMENDATIONS

BREAKFAST

Gluten-free crepes:

with lightly-salted salmon, lemon and herbs

70/25 g 520 ₺

with red caviar

40/5 g 520 ₺

with curd and berries

160/30 g 390 ₺

with jam | sour cream | condensed milk | honey

40 g 370 ₺

Gluten-free pancakes with berries

135 g 390 ₺

Spelt porridge

270 g 350 ₺

prepared with milk of choice:
cow | almond | coconut | soy

Spelt is a type of wheat rich in fiber, minerals and protein.

Classic bagel with lightly-salted salmon, spinach and sunny-side up egg

100/50/50/50/60 g 530 ₺

Your bagel can be served grilled or steamed.

Grilled asparagus and tomato

60/70/40 g 530 ₺

Green asparagus with sweet tomatoes on the grill topped with a sunny-side up egg and cheese.

Toast with avocado and poached egg

160/30/100 g 610 ₺

Rye toast with an avocado puree and egg.

SALADS

Salad with spelt, Feta cheese and spinach

270 g 590 ₺

Boiled spelt with green asparagus, fresh spinach, Feta and tomatoes.

SOUPS

Tomato soup

250 g 450 ₺

Classic tomato cream soup with basil and spices.

Seafood soup

340 g 890 ₺

Sea bream fillet, squid, shrimp, tomato sauce with garlic, parsley and almonds.

Greek soup Avgolemono

250 g 450 ₺

With chicken, cream and lemon.

MAIN DISHES

Grilled squid with quinoa and artichoke salad.

140/30/110 g 980 ₺

Seafood bowl

170/25/2 g 890 ₺

Grilled shrimp, mussels, squid and octopus mix.

Baby potatoes with chanterelle mushrooms

250 g 615 ₺

DESSERTS

Homemade oatmeal ice cream with pecan nuts

50 g 180 ₺

TEA

Tea made from roasted buckwheat, a grain rich in nutrients

400 ml 420 ₺