

# Seasons Restaurant

## *Starters*

- Selection of Turkish Mezze Plate** 55  
Traditional shepherd salad, cucumber, tomato, walnut, pomegranate sauce 37  
Slow cooked octopus, crispy fennel, sea asparagus, roasted bell pepper, olives and chia seeds - passion fruit sauce 49  
Buffalo mozzarella on bed of tomatoes varieties, black olives, roasted pine nut and basil oil 46  
Spinach Salad with brie cheese pane, baby zucchini, zucchini flower and cherry sauce 46  
Beef carpaccio, fresh artichoke salad, shaved parmesan, baby lettuce with Caesar sauce 49  
Orange and lime marinated sea bass & salmon sashimi, green asparagus, lemon zest and chives 49  
Caesar Salad, with Chicken 45  
Caesar Salad, with Prawns 49

## *Soups*

- Vegetable soup, spinach, carrot, potato, mushroom 35  
Traditional lentil soup, yogurt sauce 35  
Homemade tomato soup 35  
Cold avocado soup, poached baby shrimps, coriander, spring onion and lemon sorbet 37

## *Hot Starters*

- "Avcı Böreği" Hunter puff pastry, with sautéed duck, mushroom, radish grass wrapped with pastry dough shallot, cream cheese and porcini mushroom sauce 55  
Monk fish casserole, spring onion, tomato and parsley with herbs buttered crispy bread 59  
Pan fried scallops with beetroot couscous, lemon confit and fresh herbs 58  
Crown ravioli with ricotta and grape, straciatta, mixed sprouts, smoked tomato – eggplant saffron sauce 55  
Penne arrabiata, with tomato sauce and parmesan cheese 41  
Risotto, porcini mushroom, parmesan cheese 43  
Homeemade spinach angel hair pasta, pan fried salmon medallion, asparagus, sun-dried tomatoes, and artichoke cream sauce 55

## *Sandwiches*

- Falafel wrap with hummus, lavash bread, tomato salsa 41  
Tuna fish in baguette bread, corn, dill, mayonnaise and thousand island sauce 47  
Grilled vegetable and ricotta cheese on ciabatta bread, cucumber and yogurt sauce 41  
Steak sandwich, tomato, pickles, green pepper, onion rings and french fries 49  
Homemade 200gr. classic beef burger, tomato, onion, lettuce with french fries, 59

## *Main Courses*

- Yogurt Kebab, grilled sliced beef and meat ball, pita bread, tomato concasse and yogurt 85  
Grilled lamb tenderloin "Küşleme", smoked wheat, onion cream, tomato and green pepper 89  
Beef "Külbastı", thinly slices of beef, smoked eggplant with pepper and yogurt 75  
Steamed sea bass in copper pot, potato, lemon, parsley and mushroom 85  
Grilled rib eye steak, mustard potato purée, reverse tomato brushcetta, demi glace sauce 90  
Beef scallopini, buffalo mozzarella, tomatoes, zucchini, eggplant with beef & balsamic reduction sauce 85  
Fillet of corb fish, charcoal roasted eggplant, olives and herbs oil 85  
Sous vide chicken breast, fresh beans, morel mushrooms, green celeries, sun-dried tomatoes and chicken stock 75

### *Courtyard BBQ Menu*

<i>MEAT</i>		<i>FISH</i>		<i>GARNISH</i>	<i>SAUCE</i>
Butcher Meatballs	62	Fillet of Sea bass	85	Crushed new potatoes	Pepper sauce
Lamb Chops	87	Fillet of Salmon	75	Sautéed spinach	Dijon mustard
Grilled Half Chicken	60			Boiled asparagus	BBQ
Beef Medallions	85			Arugula salad	Lemon & Butter sauce
				Oyster mushrooms	
				Rice	

*Grilled dishes are served of your choice, garnish and sauce. Each garnish 10 TL*

For local culinary experience, we kindly suggest you try "Turkish" dishes, which are written with black color on the menu

Gluten Free and Vegetarian Menus are available

All prices are in Turkish Liras and VAT is included

For parties over 8 guests %10 discretionary service charge is automatically added