You are what you eat. Brillat-Savarin 1755-1826 Vous êtes ce que vous mangez. Brillat-Savarin 1755-1826

# telezzüz

SIMPLE • NATURAL • MINDFUL

Making a difference, naturally.

# STARTERS

#### Melon Soup 🕅

Almonds, Garlic, Roasted Melon Seeds, Mint

### Tomato Salad 🕅

Tomato Stem and Watermelon Sauce, Grilled Watermelon, Soka Cream with Sumac

#### Pea and Peach Salad 🕅

Peach Skin and Pea Shell Vinaigrette, Spring Onion, Mint, Basil, Parsley, Garlic Almonds Cheese

#### Sun-Dried Tomato Tartare 🔊 🖗

Pistachio Sauce, Garum, Mustard Pickles and Dijon Mustard, Capers, Purple Onion

Raw Artichoke and Chawanmushi 🔊 🖗

Aromatic Raw Artichoke Slices, Garlic Oil, Popcorn

#### Stuffed Zucchini Flower 🔊 🖗

"Faux Gras" Filling, Vegan Ricotta, Dried Plum Jam

#### Watermelon Tataki 🕅

Seaweed, Cucumber Salsa, Fried Capers, Almond Sauce

#### Confit Byaldi 🕅

Zucchini, Eggplant, Piperade Sauce, Tahini Eggplant Sauce, Basil Sauce, Caramelized Onion Purée, Lovage

#### Flying Artichoke 🕅 🖉 🎙

Mushroom Ketchup, Sweet and Chili Apricot Sauce, String Bean, Coleslaw

#### Potato Terrine 🕅

Fresh Truffle, Blueberry Sauce, Vegan Cheddar Sauce

With our new menu embracing nature's generosity, we bring summer's refreshing spirit to our plates.

& Gluten O Allergen Contains alcohol

\* Our entire menu consists of vegan recipes. All taxes included in our prices effective from 08.07.2024. Menu features both local and imported products. Our products may contain certain substances or ingredients that can cause allergies. For detailed information, please inquire with our staff. You are what you eat. Brillat-Savarin 1755-1826 Vous êtes ce que vous mangez. Brillat-Savarin 1755-1826

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# MAIN DISHES

**Okra the Great**  $\mathfrak{O}$ *Tomato Sauce, Grilled Pickled Pepper, Parsley Foam* 

Eggplant Provencal © ∰ ♀ Tomato, Black Olive, Garlic, "Rakı", Crispy Bread, Capers

# BBQ Artichoke and Lemon Couscous 🕅

Tarragon and Lemon Couscous, Homemade Bbq Roasted Artichoke

Agnolotti 🕅 🖉 🎙

Mushroom Filling, Pea Purée, Mint Onion Jus, Vegan Demi-Glace, Basil Foam

## Earl Grey Grilled Zucchini 🕅

Earl Grey Zucchini, Saffron Sauce with Vegetables

Braised Mushroom 🔊 🖗

Slow-Cooked Shütake, Pea Purée, Fermented Cashew Powder, Smoked Paprika Powder

# DESSERTS

#### Brioche "Kadayıf" 🖑

Brioche Bread Caramelized with Almond Milk, Plant-Based Cream, Cinnamon and Nutmeg, Lemon Parfait-Filled Isot Ice Cream, Earl Grey Syrup

Once Upon A Time Beer 🖓 🖗 🏾

Malt Crumble, Beer Ganache, Malt Ice Cream

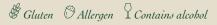
## Elio's Peach Dessert 🔊 🖗

Almond Dark Chocolate, Almond Cream, Black Pepper and Peach Cocktail, Gin-Infused Peach Slices, Vanilla Peach Cream

## Above The Clouds 🕅

Soapwort Foam, Lime, Lemon and Blueberry Cream, Sour Cherry Coulis, Caramelized Pineapple

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