

Making a difference, naturally.

SEED

Raw Artichoke and Chawanmushi $\ensuremath{\mathbb{O}}$?

Aromatic Raw Artichoke Slices, Garlic Oil, Popcorn *Prodom Sauvignon Blanc, Aydın*

Potato Terrine O

Fresh Truffle, Blueberry Sauce, Vegan Cheddar Sauce Kavaklıdere Selection Narince-Emir, Tokat, Nevşehir

Watermelon Tataki 🖰

Seaweed, Cucumber Salsa, Fried Capers, Almond Sauce Pamukkale Kızıl Alan Öküzgözü - Karbonik Maserasyon, Denizli Güney

Braised Mushroom 🔊 🛚

Slow-Cooked Shiitake, Pea Purée, Fermented Cashew Powder, Smoked Paprika Powder Suvla Organik Merlot, Eceabat-Canakkale

Elio's Peach Dessert 🔊 🖁

Almond Dark Chocolate, Almond Cream, Black Pepper and Peach Cocktail, Gin-Infused Peach Slices, Vanilla Peach Cream Arcadia 333, Botrytis (Asil Küf), Sauvignon Blanc, Hamitabat-Kırklareli

To ensure our guests have the most enjoyable dining experience and to maintain the harmony of our kitchen and service teams, we offer our tasting menu exclusively when ordered by all guests at the table.

Each Tasting Menu is thoughtfully paired with wines selected by Göknur Gündoğan.

Please be aware that some of our products may pose allergy risks. For detailed information, please consult our staff.



SIMPLE . NATURAL . MINDFUL

Making a difference, naturally.

SPROUT

Raw Artichoke and Chawanmushi 🔊 🛚

Aromatic Raw Artichoke Slices, Garlic Oil, Popcorn Prosecco Bellusi Doc Extra Dry, DOCG di Valdobbiadene

Potato Terrine O

Fresh Truffle, Blueberry Sauce, Vegan Cheddar Sauce Kavaklıdere Selection Narince-Emir, Tokat, Nevşehir

Flying Artichoke ♥ ♥ ?

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

Paşaeli Emir, Çat, Nevşehir

Watermelon Tataki 🔊

Seaweed, Cucumber Salsa, Fried Capers, Almond Sauce Pamukkale Kızıl Alan Öküzgözü - Karbonik Maserasyon, Denizli Güney

Agnolotti Ø ₽ ?

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

Yedi Bilgeler, Vindemia Güneş Patkara, Mut-Mersin

Braised Mushroom 89

Slow-Cooked Shiitake, Pea Purée, Fermented Cashew Powder, Smoked Paprika Powder Suvla Organik Merlot, Eceabat-Çanakkale

Once Upon A Time Beer 🛭 🦸 🖁

Malt Crumble, Beer Ganache, Malt Ice Cream Arcadia 333, Botrytis (Asil Küf), Sauvignon Blanc, Hamitabat-Kırklareli

Elio's Peach Dessert \mathcal{O}

Almond Dark Chocolate, Almond Cream, Black Pepper and Peach Cocktail, Gin-Infused Peach Slices, Vanilla Peach Cream Arcadia 333, Botrytis (Asil Küf), Sauvignon Blanc, Hamitabat-Kırklareli

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