

ALL DAY MENU

COLD APPETIZERS

STRAWBERRY "GAZPACHO"

With homemade croutons, avocado slices and basil oil

MAPLE MARINATED BRESAULA

With pineapple chutney, crispy fennels and black grape foam

CROCUS STEAM MATURED AEGEAN JUMBO SHRIMPS

With lemon cream and aromatic herbs

VEAL "CARPACCIO"

Beef rolls wrapped with avocado, "mascarpone", black truffle, smoked bread and garden greens

STEAK TARTARE (100 gr.)

With quail egg, capers, toasted breads and mustard sauce

BURRATA V

"Mozzarella" covered cream, with tomato "bruschetta" and seasonal fruit compote.

CHEESE PLATTER V

Smoked Cheese, feta cheese, brie, "roquefort", "gouda", "pecorino", goat cheese, "edam", fig chutney

CHARCUTERIE PLATTER

"Bresaola", peppered smoked beef, smoked turkey, smoked duck, dried beef

WARM APPETIZERS

SEAFOOD CASSEROLE A

PANKO FRIED CALAMARI A

With crispy pumpkin, tartare and avocado sauce.

CHARCOAL GRILLED MEDITERRANEAN VEGETABLES V

With Halloumi cheese

AEGEAN OLIVE OIL GLAZED ASPARAGUS VG

With black morel and baby potato

SOUPS

SOUP OF THE DAY

OVEN BAKED TOMATO SOUP

SALADS

TENDERLOIN KOP SALAD

Tenderloin slices (80 gr.), acorn leaf, ember roasted tomato and eggplant with balsamic sauce.

AVOCADO & ARTICHOKE SALAD

Pecorino cheese, crispy fennel and lime perfume

CAESAR SALAD V

Sourdough breadcrumbs and handmade "Caesar" sauce

Salt marinated dry meat A
Pan fried shrimps A
Char grilled chicken A

QUINOA SALAD V

With goat cheese soufflé

GREEN APPLE WITH BITTER ORANGE SALAD VG

Strawberry, orange, grapefruit and lemon confit

GREEK SALAD V

With garden greens, feta cheese, olive, tomato, cucumber, red onion, green pepper, paprika and extra virgin olive oil pomegranate sour sauce

TWO COLORED TOMATO SALAD VG

Cherry tomato, kumato, roasted walnut and balsamic "vinaigrette"

ARUGULA SALAD VG

Olive oil unripe almond, cracked olive and olive oil lemon sauce

BURGERS & SANDWICHES

HAMBURGER

200 gr. of chargrilled burger patties with coleslaw and homemade fries

CHEESE BURGER

200 gr. of chargrilled burger patties with coleslaw, "cheddar" cheese and homemade fries

MINI BURGER TRIO

Smoked cheeseburger, porcini burger, BBQ sauce

CLASSIC CLUB SANDWICH

Grilled chicken slices, "special dried meat, "kaşar" cheese, mustard flavoured mayonnaise with handmade French fries

MOZZARELLA SANDWICH

Mozzarella, Basil, Tomatoes, "Masculin" greens, spiced French fries

AEGEAN TOAST

Toasted "kaşar" cheese, spicy smoked sausage, salami and pickles

SOUTHWEST QUASEDILLA

With Cilantro – Lime Sour Cream and tex-mex michelada

Chicken

Beef

Shrimp

DEEP FRIED SHRIMPS

With Special Sauce

PASTA & RISOTTO

TORTELLINI

With beef ragu

LOBSTER "LINGUINE" A

Seasonal fruits, bisque foam

PENNE ARRABIATA VG

With crispy basil

AGNOLETTI ALLA SICILIANA A

Eggplant, capers, olives, served with basil and tomato sauce

CRISPY TURKISH DUMPLINGS

With yoghurt sauce and red butter

RISOTTO ALLA MILANESE A

With wild mushrooms and "parmesan" cheese

RISOTTO AL LIMONCELLO E GABERI A

Limoncello risotto with shrimps

**RISOTTO AL FRUTTI DI MARE A
SEAFOOD RISOTTO**

With sea fruits

MAIN COURSES

GRILLED AEGEAN ANGLER FISH

Aegean herbs, squash patties, green zucchini purée, orange "bisque"

LINDEN STEAMED SALMON

With baby root vegetables

SEABASS FILLET "MEUNIERE"

With freshly roasted almonds and oven baked potato

PAN FRIED FARM CHICKEN

White truffle essence, potato with Jerusalem artichoke purée and lemon confit

"BODRUM" KEBAB

Traditional local kebab of "Bodrum" with Shoestring potatoes, garlic yoghurt, tomato sauce

GRILLED MEATBALLS

Mashed aubergine, pita bread, tomato, pepper and yoghurt sauce

FILETTO DI MANZO

Refined tenderloin, asparagus, potato discs, brendi and pepper sauce

V : Vegetarian

VG : Vegan

A : Alcohol

D : Pork