

your menu

CHEF
Deniz Sezer

Full Course

Canapes:

Asparagus arancini, parmesan, isot aioli

Zucchini fritters, mascarpone mousse

Spanakopita, almond pesto

Starters:

Olive oil braised celery, baby carrot, butter dry beans,
young potato, orange sauce VG

Turkish Manti, crispy lamb dumplings, garlic yoghurt,
tomato sauce, smoked mint oil, basil

Mains:

Branzino, olive oil braised fennel, micro herbs, green apple,
fennel-citrus sauce

Sultan's delight, aged ribeye steak, smoked eggplant
béchamel, shishito peppers, isot beef jus, cherry tomato

Dessert:

Pistachio Baklava, pistachio-ricotta mousse, rosewater
sherbet, rose petals, dates, pistachio ice cream



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V - vegetarian, VG - **vegan**,
GF - gluten free, DF - dairy free