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| Garden Salad <i>Romaine, lollo rosso, red onion, fresh cheese, white wine vinaigrette</i> | 47₺ |
| Carrot Salad <i>Carrots and radish from the garden, roasted sesame, honey mustard vinaigrette</i> | 52₺ |
| Roasted Beetroot Salad <i>Rocket, sorrel, mint, lollo rosso, pomegranate, caramelised walnuts, orange vinaigrette</i> | 55₺ |
| Baby Spinach Soup Cream of milk, Garlic Cruton | 47₺ |
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| Celery Chips <i>Erzincan tulum cheese, sorrel, sour herb pate</i> | 45₺ |
| Corn Fritters <i>Herb pate from the veggie beds</i> | 52₺ |
| Roasted Cauliflower <i>Hummus, brown butter, roasted pine nuts, parsley</i> | 60₺ |
| Quinche <i>Celery, potato, pumpkin, orange juice and orange peel, sunflower seeds</i> | 65₺ |
| Lamb Liver <i>Onion salad, chili sauce with vinegar</i> | 70₺ |
| Farmstead Roast Beef Trio <i>Roasted beef with dried tomatoes, fresh herbs and smoked with pine chips Mustard, pickles, sorrel, thyme flavoured aged kasseri cheese</i> | 75₺ |
| §§§ | |
| Fresh Vermicelli Chick peas, season's vegetables, chilli pepper | 75₺ |
| Lamb Burger <i>Smoked paprika aioli, brined red peppers, cheese sauce with thyme</i> | 80₺ |
| Oyster Mushroom <i>Puree of Celery, vegan demi-glace, roasted hazelnut, sage</i> | 82₺ |
| Meatballs <i>Puree of bean salad, pita</i> | 85₺ |
| Chicken <i>Potatoes, veggies and mushrooms, crispy skin, molasses lavender sauce</i> | 90₺ |
| Turkish Ravioli Stuffed With Veal Cheek <i>Puree of cauliflower, veal jus, smoked chili pepper sauce, lemon zest, mint</i> | 95₺ |
| Seabass <i>Fish veloute with dried tomatoe, sauteed celery, carrot, cauliflower, nettle, red veined sorrell</i> | 100₺ |
| Lamb Kapama <i>Pilaf with roasted almond and saffron, leg of lamb, lamb jus, kale crisp</i> | 115₺ |

%10 service charge will be added

TO SHARE

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| Wine Plate <i>Selection of local cheese, cold cuts, seasonal fresh and dried fruits</i> | 150€ |
| Beer Plate <i>Bratwurst Sausage, nugget, grilled string cheese, fresh pickle roasted peppers, lutenisa (local dip), farmstead bbq sauce</i> | 150€ |

FROM THE BRICK OVEN

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| Classic Pizza <i>Farm's tomato sauce, local cheese, sweet tomatoes</i> | 50€ |
| Herbs Pizza Local cheese, herbs from the veggie garden | 55€ |
| Leek Pizza Local cheese, marinated leek, soka (local fresh cheese) garlic crust | 75€ |
| Butcher's Pizza Soujouk, local cheese, farm's tomato sauce | 80€ |
| 4 Cheese Pizza <i>Smoked Caucasian, Kasseri with thyme, fresh cheese, molasses, mint</i> | 85€ |

*Please ask for additional ingredients (Corn, olives, cheese...)

GW SPECIAL

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| Smoked Lamb Shoulder <i>Einkorn Pilaf</i> <i>*for 2-4 people, should be ordered one day in advance</i> | 420€ |
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| Stuffed Fig Walnut stuffing, cream of milk | 35€ |
| Quinche <i>Quince from our garden slow cooked in red wine, cheesecake creme, hazelnut crumble</i> | 45€ |
| Chocolate Tart Brownie, Belgium chocolate, merengue | 50€ |
| Farm's Ice-Cream and Sorbets | (Top) 15€ |

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