



After a long journey of more than twenty years creating Mediterranean-inspired dishes at Maçakızı, we have decided to take it a step further with Ayla.

Inspired by the cherished memories of Ayla Emiroğlu, Ayla is a true gastronomy experience adorned with a beautiful view and delicacies given to us by the opulent lands of the Turquoise Coast. With an ever-changing menu and exquisite dishes that embody the soul of the Mediterranean, we welcome you to Ayla, a culinary tribute to the remarkable Queen of Spades as well as a celebration of Bodrum.

- Chef Aret Sahakyan



We source our produce from ethically minded suppliers who farm, fish and rear with the seasons. Because of this, individual ingredients are subject to change. We would appreciate if you could advise us for any allergies or dietary requirements that you might have.

Ürünlerimizi mevsimlerle uyumlu olarak tarım, balıkçılık ve hayvancılık yapan tedarikçilerden temin ediyoruz. Bu nedenle, malzemelerin değişkenlik gösterebileceğini göz önünde bulundurarak herhangi bir alerjiniz veya beslenme gereksiniminiz olması durumunda bizi bilgilendirmenizi rica ederiz.



Caviar For The Table

ACT I Please choose from below

Mille-Feuille Beetroot, "Corek" Toast, "Kaymak", Caviar Pancar, Çörek Tost, Kaymak, Caviar

> "Tarama" Artichoke, Fish Roe, Botarga Enginar, Balık Yumurtası



ACT II Please choose from below

"Ic Pilav" Rice, "Baharat", Sea Urchin, Coffee Pirinç, Baharat, Deniz Kestanesi, Kahve

"Manti" Eggplant, Yogurt, Chicken Jus Patlıcan, Yoğurt, Tavuk Suyu



ACT III Please choose from below

"Balık Ekmek" Dry Aged Sea Bass, Geranium Greens, Saffron Dry Aged Levrek, Sardunya Otu, Safran

> "Balik Tandir" Monk Fish, "Pekmez", Cherry Dülger Balığı, Pekmez, Kiraz



ACT IV Please choose from below

"Karski" Lamb, Morel, Lamb Jus Kuzu, Kuzu Göbeği Mantarı, Kuzu Suyu

"Kuru Fasulye" Veal Cheek, White Beans, Tomato Dana Yanak, Kuru Fasülye, Domates

