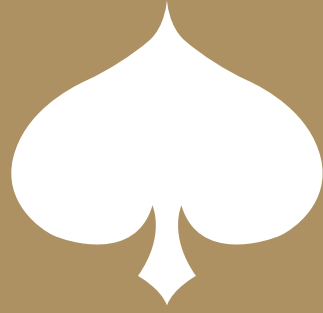
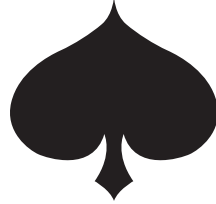




M A Ç A K I Z I

B O D R U M



" For over twenty years we have created an evolving Mediterranean cuisine at Maçakızı. Being one with nature and working with its unique seasonal offerings; gathering around a table full of good food, good wine and loved ones have been the inspiration of my cooking and the core value of the Maçakızı family.

While we constantly update our menus with seasonal, local and international produce, one thing that never changes is our love and passion for the gastronomy culture we built here. This passion is what drives us to always offer you the best and to be your delicious getaway destination. "

- *Executive Chef Aret Sahakyan*

Chef's Tasting Menu

GARDEN

Artichoke, Snow Peas, Fresh Almond, Wild Greens

Enginar, Bezelye, Bahar Otları

SURF MEETS SOIL

Lobster, Sunchoke, Truffle

Istakoz, Yer Elması, Türlü

FOREST

Morel Mushroom, Broad Bean Manti, Chicken Demi-Glace

Kuzu Göbeği, Bakla Mantı, Tavuk Demi-Glace

SEA

Grouper, Asparagus, Caviar

Lagos, Kuşkonmaz, Havyar

LAND

Spring Lamb, Miso Glazed Eggplant, Mint

Kuzu, Pancar, Miso Glaze Patlıcan, Nane

INDULGENCE

Chocolate, Almond Cream, Mandarin Gelée

Çikolata, Badem Kreması, Mandalina Jel

STARTERS

Artichoke, Peas, Raw Almond, Wild Greens

Enginar, Bezelye, Taze Badem, Bahar Otları

Endive, Radicchio, Pink Grapefruit, Bottarga

Hindiba, Polo Rosso, Greyfurt, Balık Yumurtası

Asparagus, Caviar, Egg, Asparagus Butter

Kuşkonmaz, Havyar, Yumurta, Kuşkonmaz Tereyağı

Blue Crab, Potato, Nero Curry

Mavi Yengeç, Patates, Siyah Köri

Octopus, Sea Samphire, ‘Tarhana’

Ahtapot, Deniz Börülcesi, Tarhana

Lobster, Broad Beans, Sunchoke

Istakoz, İç Bakla, Yer Elması

Morel Mushroom, “Kokoreç” Ragu, Celeriac

Kuzu Göbeği Mantar, Kokoreç Ragu, Kereviz

Duck Leg Confit, Charred Leeks, Fresh Thyme Yogurt Gel

Ördek Bacağı Confit, Köz Pırasa, Taze Kekik Yoğurt Jel

PASTA & RISOTTO

Squid Cacio E Pepe, Mezze Maniche

Kalamar Cacio E Pepe, Mezze Maniche

Vongole, Chili, Garlic, Fresh Herbs, Linguine

Kum Midye, Acı Biber, Sarımsak, Linguine

Lobster, Roasted Tomato Bisque, Spaghetti

Istakoz, Köz Domates Bisque, Spaghetti

Green Pea, Morel Mushroom, Basil Risotto

Bezelye, Kuzu Göbeği Mantar, Fesleğen Risotto

SEA

Sea Bass, Saffron, Nettle Greens, Caper

Levrek, Safran, Isırgan Otu, Kapari

Sea Bream, Gem Lettuce, Miso Glazed Carrots

Çipura, Yedikule, Miso Glaze Havuç

Grouper, Asparagus, Shiitake, Sherry Foam

Lagos, Kuşkonmaz, Shiitake Mantar, Sherry Köpüğü

Grilled Seabass On The Bone, Grilled Vegetables

Izgara Levrek Kemikte, Izgara Sebzeler

LAND

Duck Breast, Potato, Beetroot

Ördek Göğsü, Patates, Pancar.

Short Rib, Fennel, Pepper

Dana Kaburga, Rezene, Biber

Beef Tenderloin, Root Vegetable Terrine, Tarragon

Bonfile, Kök Sebze Terrine, Tarhun

Lamb Loin, Lamb Sweetbread, Cauliflower, Sumac

Kuzu Sırtı, Kuzu Uykuluk, Karnabahar, Sumak

Dry Aged Beef Chop, Peppercorn, Mustard

Dry Aged Dana Pirzola, Tane Karabiber, Hardal

"A kitchen filled with heart.
A table filled with memories.
I hope it brings you joy — see you again soon. "

- *Sahir*