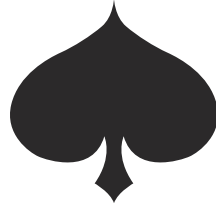


DINNER
SAMPLE MENU



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

STARTERS

ARTICHOKE, SNOW PEAS, FRESH ALMOND, WILD GREENS
ENGİNAR, BEZELYE, ÇAĞLA BADEM, BAHAR OTLARI

**ENDIVE, RADICCHIO, FRISÉE,
STILTON CHEESE, TOMATO VINAIGRETTE**
HİNDİBA, POLO ROSSO, ENDİVYEN,
STİLTON PEYNİRİ, DOMATES VINAIGRETTE

OCTOPUS, SEA SAMPHIRE, 'TARHANA'
AHTAPOT, DENİZ BÖRÜLCESİ, TARHANA

GROUPER CHEEK BRANDADE, CAVIAR BEURRE BLANC
LAGOS YANAĞI BRANDADE, HAVYAR TEREYAĞI

SWEETBREAD, CELERIAC, HAZELNUT
UYKULUK, KEREVİZ, FINDIK

DUCK LEG CONFIT, WHEAT, WALNUT 'KEŞKEK', DUCK JUS
ÖRDEK BACAĞI KONFİT, CEVİZLİ KEŞKEK, ÖRDEK SUYU

PASTA & RISOTTO

GREEN PEA, BLACK TRUFFLE, BASIL RISOTTO
BEZELYE, SİYAH TRÜF, FESLEĞENLİ RİSOTTO

SPAGHETTI CACIO E PEPE, SCALLOP
SPAGHETTI CACIO E PEPE, TARAK

CALAMARATA PASTA, 'KOKOREÇ' BOLOGNESE
CALAMARATA MAKARNA, KOKOREÇ BOLOGNESE

SEA
SAMPLE

SEA BASS, SAFFRON, NETTLE GREENS, CAPER
LEVREK, SAFRAN, ISIRGAN OTU, KAPARI

MENU

GROUPEr, ASPARAGUS, SHIITAKE, SHERRY FOAM
LAGOS, KUŞKONMAZ, SHIITAKE MANTAR, SHERRY KÖPÜĞÜ

LAND

DUCK BREAST, POTATO, BEETROOT

ÖRDEK GÖĞSÜ, PATATES, PANCAR

SHORT RIB, FENNEL, PEPPER

DANA KABURGA, REZENE, BİBER

BEEF TENDERLOIN, ROOT VEGETABLE TERRINE, TARRAGON

BONFILE, KÖK SEBZE TERRINE, TARHUN

LAMB LOIN, EGGPLANT, SUMAC

KUZU SIRTİ, PATLICAN, SUMAK

