

"Taâmât-ı Sâhil-i Hâssa"

Taâmât-ı Sâhil-i Hâssa is not just a menu, but also a cultural map, a memory archive, and a journey through time built with flavors. Every dish on this menu bears the traces of its origins, the culture that inspired it, and the cuisine in which it was prepared.

This menu is a "Chef's Essence Certificate," combining the culinary traditions of the past with modern presentation techniques. Every recipe, every ingredient, every presentation should be read as a reflection of the thousands of years of culinary history of Anatolia, Rumelia, and the Levant.

A meal doesn't just satisfy hunger; it also reminds us of our roots, carries our culture, and tells a story.

Enjoy your meal,

Chef Onur Dönmez

Chef Tasting Menu

Amuse-Bouche (1,3,5,6,7,10,11)

Smoked butter, nutmeg cheese spread

Crispy "Kadın Budu"

Apple and radish coated in parsley juice

Hummus, octopus salad

İyi Ki, Suvla, Karasakız, Gelibolu, Çanakçale

Lamb's Head Ballotine (3,5,6,11)

Sweetbread cream, pickled onion, garden salad

Sarafin Rose, Doluca, Merlot, Cabernet Franc, Tekirdağ

"Lakerda" (1,4,5,8,10,12)

Red onion purée, mint and yoghurt sorbet

Suvla, Sauvignon Blanc, Gelibolu, Çanakçale

Potatoes (3,5,6,10,11)

Chestnut mushrooms, pistachio cream, ginger white sauce

Plato, Sevilen, Kalecik Karası, Güney Denizli

Boza Sorbet (1,5)

Sea Bass (80 g) (1,4,5,8,12)

Caviar, artichoke in olive oil, samphire salad, essence of the sea

Suvla Organic Chardonnay, Gelibolu, Çanakçale

or

Hünkâr Beğendi 2.0 (80 g) (1,3,5,6,11,13)

Lamb shoulder, crispy eggplant

Sur, Suvla, Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec, Petit Verdot, Çanakçale

Helva-i Hakani (1,5,6,10,17)

Honey, almonds, cherry sauce

"Baklava" Ice Cream (1,5,10,11,17)

Late Harvest, Sevilen, Misket, İzmir

Tea, Coffee and Petits Fours (1,5,6,10,11,13,14,17)

Allergens

1. Gluten 2. Lupin 3. Celery 4. Crustaceans 5. Dairy 6. Sulphur Dioxide & Sulphites 7. Sesame 8. Mollusc
9. Mustard 10. Tree Nuts 11. Egg 12. Fish 13. Soy 14. Peanut
15. Alcohol 16. Pork 17. Vegetarian

Price changing date is 15th September 2026

Menu price is 12500 ₺ per person, with the wine pairing 20400 ₺

Menu prices are expressed in TL and include all taxes



STARTERS

"Çeşm-i Nigar" Soup (1,3,5,17)	1150 ₺
<i>"Mardin" red lentils, yellow lentil fava, buttered mint</i>	
Turkish Cold "Meze" (1,3,4,5,6,7,8,10,12)	3250 ₺
<i>Stuffed Vine Leaves Rice stuffing, cherry yoghurt</i>	
<i>"Köpöğlu" Eggplant, slowly cooked tomatoes</i>	
<i>"Kısır" Cracked wheat, red turnip, pomegranate molasses</i>	
<i>Hummus Octopus salad with olive oil</i>	
<i>Yellow Lentil Fava Dried fruits</i>	
Lamb's Head Ballotine (3,5,6,11) 	2700 ₺
<i>Sweetbread cream, pickled onion, garden salad</i>	
"Lakerda" (1,4,5,8,10,12)  	1950 ₺
<i>Red onion purée, mint and yoghurt sorbet</i>	
Artichoke (5,10,17)	1700 ₺
<i>Walnut tarator, pickled apple, almond sauce</i>	
Hummus (4,6,7,8,10,12)	1700 ₺
<i>"Saras" octopus, crushed green olive salad, stone oven "Simit"</i>	
"Dolma" (1,5,6,10,17)	1600 ₺
<i>Stuffed onion with raisins, stuffed grape leaves with apricots, pine nuts</i>	
"Bostana" Salad (1,5,17)	1500 ₺
<i>Yedikule", arugula, purslane, farm cheese, heirloom tomatoes</i>	
Anatolian Cheese Platter (1,5,6,10,15,17)	2050 ₺
<i>"Karaman Obruğu, İzmir Tulum, Kars Gruyère, Çanak Kale Ezine, Denizli Kale" pepper cheese, slow-cooked dried fruits, homemade sour dough bread, walnut, quince purée</i>	
Pastrami "Müselles" Borek (1,5,6,9,10,11)	1850 ₺
<i>Smoked eggplant, candied onion, egg, yoghurt with zahter</i>	
Beef Liver (100 g) (1,3,5,11)	1950 ₺
<i>Baklava dough cheese borek and "Kapıdağ" red onion with sumac</i>	
Sitare Mantı (1,5,6,10) 	2150 ₺
<i>Ground beef, tomato paste, "Bolu keş" cheese, buffalo cream yoghurt</i>	
Potatoes (1,5,10,11,17)	1850 ₺
<i>Chestnut mushrooms, pistachio cream, ginger white sauce</i>	

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Tugra's Signature  Local & Sustainable

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MAIN COURSES

"Hünkâr Beğendi" 2.0 (120 g) (1,3,5,6,11,13) 	4350 ₺
<i>Lamb shoulder, crispy eggplant</i>	
Chicken "Topkapi" (5,6,10,11) 	3750 ₺
<i>Rice stuffing, mashed potatoes, creamy spinach, bone jus</i>	
Lamb Shank (140 g) (1,3,5,6,9,11,13)	4700 ₺
<i>"Keşkek", "Deveci" pear, dried plum, "isot" oil</i>	
Two Faces of The Beef Tenderloin (140 g) (1,3,5,6,11,13)	5150 ₺
<i>Morel mushrooms, tenderloin bites, potato pave, Bone marrow sauce</i>	
"Testi Kebab" (140 g) (1,5,6,7,11)	4800 ₺
<i>Lamb leg, root vegetables, "Dane-i Sade" Rice</i>	
"Saray Köfte" (140 g) (1,5,6,10,11)	3250 ₺
<i>Saffron-flavored cracked wheat, "Ezme", handmade phyllo dough, pepper jam,</i>	
Sea Bass (140 g) (1,4,5,8,12)  	5050 ₺
<i>Caviar, artichoke in olive oil, samphire salad, essence of the sea</i>	
Vegetable "Türlü" (3,6,17) (Vegan)	2950 ₺
<i>Mushroom patties, black chickpeas, mung bean</i>	

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