

# ÖLDEN

1772

## YEMEK MENÜSÜ

## Cold Appetizers

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| <i>Steak Tartare</i>                                                                                                                                                                   | 1900 ₺ |
| 80 gr Beef Tenderloin, Çiğ Köfte, Tartare Sauce, Balsamic Pearls, Salmon Roe                                                                                                           |        |
| <i>Sea Bass Ceviche</i>                                                                                                                                                                | 1450 ₺ |
| 100 gr Sea Bass, Kiwi, Cucumber, Fennel, Roasted Corn, Chilli Pepper, Avocado Purée, Mint Oil, Mandarin Tiger Milk                                                                     |        |
| <i>Broad Bean Puree</i> ( G ) ( V )                                                                                                                                                    | 1100 ₺ |
| Dill Salsa, Cornbread                                                                                                                                                                  |        |
| <i>Olden Tartare</i> ( SF )                                                                                                                                                            | 1500 ₺ |
| 80 gr Tuna, Avocado, Oyster Sauce, Mango Salsa                                                                                                                                         |        |
| <i>Olden Carpaccio</i> ( G )                                                                                                                                                           | 1900 ₺ |
| 90 gr, Beef Tenderloin, Truffle Mayonnaise, Crispy Onion, Chilli Pepper, Chives, Balsamic Glaze                                                                                        |        |
| <i>Salmon Tataki</i> ( SSM )                                                                                                                                                           | 1450 ₺ |
| 120 gr, Smoked Salmon, Nori, Mango, Ginger Relish, Tahini Ponzu, Green Onion                                                                                                           |        |
| <i>Urla Artichoke Purée</i> ( ALC ) ( G ) ( V )                                                                                                                                        | 1200 ₺ |
| Sun-Dried Tomato Salsa, Orange Vermouth, Pretzel Crisps                                                                                                                                |        |
| <i>Goat Cheese &amp; Beetroot</i> ( V ) ( N ) ( D )                                                                                                                                    | 950 ₺  |
| Confit Beetroot, Orange Salsa, Goat Cheese, Ajo Blanco, Basil Oil                                                                                                                      |        |
| <i>Meat &amp; Pickled Salad</i> ( G )                                                                                                                                                  | 1650 ₺ |
| 90 gr Beef Tenderloin, Pickled Cucumber, Sorrel, Cherry Tomato, Mixed Herbs, Red Onion, Roasted Pepper, Lemon And Olive Oil Dressing, Fermented Pomegranate Molasses                   |        |
| <i>Vegan Bowl</i> ( N ) ( VG ) ( SSM )                                                                                                                                                 | 1150 ₺ |
| Vegetable Quinoa, Avocado, Red Cabbage, Edamame, Smoked Tofu, Beetroot Purée, Grilled Broccolini, Baby Radish, Grilled Yedikule Lettuce, Tahini Sauce                                  |        |
| <i>Olden Salad</i> ( VG )                                                                                                                                                              | 1100 ₺ |
| Wild Kale, Buckwheat, Confit Beetroot, Roasted Chickpeas, Orange, Pumpkin Seeds, Almonds, Satsuma Vinaigrette                                                                          |        |
| <i>Green Salad</i> ( V ) ( D )                                                                                                                                                         | 1100 ₺ |
| Baby Greens, Cherry Tomato, Cucumber, Baby Radish, Strawberry, Oregano Lemon And Olive Oil Dressing, Ezine Cheese                                                                      |        |
| <i>Anatolian Cheese Selection</i> ( D ) ( N ) ( G )                                                                                                                                    | 2300 ₺ |
| Hatay Sürk, Divle Obruk, Tabal Cheese, Trakya Aged Kashar, Mihaliç, Smoked Circassian Cheese, Grapes, Pickled Carrots, Walnuts, Dried Figs, Blackberries, Parmesan Grissini, Oak Honey |        |

## Hot Appetizers

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| <i>Crispy Manti</i> ( D ) ( G )<br>100 gr, Beef Tenderloin Mince, Burnt Yoghurt, Tomato Sauce, Chilli Oil                           | 1850₺ |
| <i>Crispy Baby Calamari</i> ( D ) ( G ) ( N )<br>100 gr calamari Tarator, Chipotle Aioli, Lime                                      | 1750₺ |
| <i>Tenderloin Arancini</i> ( D ) ( G )<br>90 gr Slow-Cooked Beef Tenderloin, Spicy Mayonnaise, Smoked Tomato Sauce, Parmesan, Basil | 1900₺ |
| <i>Open-Fire Cauliflower</i> ( VG )<br>Harissa, Fermented Pomegranate Molasses, Chimichurri                                         | 900₺  |
| <i>Lamb Kebab Yakitori</i> ( D ) ( G ) ( ALC )<br>100 gr Lamb Loin, Spiced Lavash, Yakitori Sauce, Crispy Onion, Pickled Chilli     | 2300₺ |
| <i>Jumbo Prawns</i> ( SF )<br>200 gr Grilled Prawns, Orange Cauliflower Purée, Chimichurri, Burnt Lemon                             | 1900₺ |
| <i>Lamb Liver</i> ( D ) ( G )<br>150 gr Lamb Liver, Warm Za'atar Hummus, Mixed Aegean Herbs                                         | 1600₺ |
| <i>Smoked Oyster Mushrooms</i> ( V )<br>Grilled Oyster Mushrooms, Gochujang Aioli, Mustard Vinaigrette, Quince Relish               | 1200₺ |
| <i>Ragù Rigatoni</i> ( D ) ( G )<br>100 gr Beef Rib, Chilli Pepper, Tomato Sauce, Parmesan                                          | 1950₺ |
| <i>Truffle Spaghetti</i> ( D ) ( G )<br>Fresh Truffle, Cream, Truffle Sauce                                                         | 2200₺ |
| <i>Octopus Tagliatelle</i> ( D ) ( ALC ) ( G )<br>90 gr Confit Octopus, Tomato Sauce, Basil, Antakya Crushed Olives, White Wine     | 2150₺ |

## Main Courses

|                                                                                                                                                  |       |
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| <i>Lamb Shank</i> ( D ) ( G )<br>150 gr Slow-Cooked Lamb Shank, Tarhana Couscous, Roasted Shallots, Spicy Oil, Lamb Jus                          | 2950₺ |
| <i>Café De Paris Dry-Aged Ribeye</i> ( D ) ( G )<br>300 gr Grilled Beef Ribeye, Roasted Vegetables, Café De Paris Sauce                          | 3100₺ |
| <i>Salmon With Champagne Sauce</i> ( ALC )<br>180 gr Grilled Salmon, Beetroot Purée, Celery Purée, Grilled Broccolini, Champagne Sauce           | 2250₺ |
| <i>Beef Cheek</i> ( D ) ( G )<br>150 gr Slow-Cooked Beef Cheek, Roasted Corn Purée, Grilled Green Onion, Chimichurri                             | 2650₺ |
| <i>Brisket</i> ( D ) ( G )<br>150 gr Grilled Brisket, Roasted Eggplant Purée, Grilled Oyster Mushrooms, Beef Jus                                 | 2500₺ |
| <i>Goat Tirit</i> ( D ) ( G ) ( N )<br>150 gr Slow-Cooked Goat, Almond Rice, Village Dough, Salted Yoghurt                                       | 2650₺ |
| <i>Sea Bream With Capers</i> ( ALC ) ( G ) ( D )<br>200 gr Sea Bream, Orange Carrot Purée, Antakya Crushed Olives, Capers, Asparagus, White Wine | 2400₺ |
| <i>Beef Rib</i> ( D ) ( G )<br>150 gr Slow-Cooked Beef Rib, Traditional Wheat Risotto (Keşkek), Rib Jus, Roasted Hot Pepper                      | 2700₺ |
| <i>Grilled Beef Tenderloin</i> ( D ) ( G )<br>200 gr Grilled Beef Tenderloin, Baby Potatoes With Caramelized Onion, Beef Jus                     | 2950₺ |
| <i>Organic Chicken</i> ( D ) ( G )<br>300 gr Chicken Thigh, Tomato Orzo, Gremolata                                                               | 2100₺ |
| <i>Lobster Linguine ( For 2 )</i> ( ALC ) ( SF )<br>300 gr Lobster, Fresh Tomato Sauce, Chilli Pepper, White Wine, Bisque Sauce, Chives          | 8400₺ |
| <i>Dry-Aged Veal Chops ( For 2 )</i> ( D ) ( G )<br>800 gr Grilled Beef Chop, Roasted Baby Vegetables, Chimichurri, Beef Jus                     | 8500₺ |
| <i>Lamb Shoulder ( For 2 )</i> ( D ) ( G )<br>500 gr Slow-Cooked Lamb Shoulder, Antakya Freekeh Bulgur, Burnt Yoghurt, Lamb Jus, Chives          | 5600₺ |
| <i>Sea Bass Asado ( For 2 )</i> 5300₺<br>Grilled Sea Bass, Basil Pesto, Fennel Salad, Burnt Lemon                                                |       |