

"La Guérite"

- D MARIS BAY -

BAŞLANGIÇLAR | STARTERS

HUMUS Hummus	(SE)(G)(V) (VEGAN)	180 TL	ÇITIR KABAK - YOĞURT SOS Crispy Zucchini with Yoghurt Dip	(D)(G)(SE)(V)	165 TL
MİNİ MARUL SALATASI - ARMUT, GORGONZOLA SOS Baby Gem Salad with Pears, Gorgonzola Dressing	(D)(N)(V)	310 TL	KABUKLU DENİZ TARAĞI - ZENCEFİLLİ BAL KABAĞI PÜRE Seared Scallops with Ginger Pumpkin Puree	(S)(SOY)	425 TL
ALASKA YENGEÇ SALATASI, MARUL, GREYFURT, TOBİKO Alaskan Crab Salad with Lettuce, Pomelo, Tobiko	(S)(SE)(E)(F)	950 TL	KIZARTILMIŞ ÇITIR KALAMAR - EKŞİ MAYA TARATOR Fried Crispy Calamari with Sourdough Tarator	(D)(N)(G)(E)(F)	325 TL
AVOKADO & KUŞKONMAZ SALATA Avocado and Asparagus Salad	(V)(VEGAN)	320 TL	ANNE PATATESİ - DOMATES SOS, YOĞURT Mamma's Potato - Tomato Sauce with Yoghurt	(D)(V)	185 TL
CRETAN DOMATES SALATASI Cretan Tomato Salad	(D)(G)(V)	245 TL	GALİCİAN AHTAPOT - PATATES Galician Octopus with Potatoes	(D)(F)(C)	685 TL
ENGİNAR SALATASI & PARMESAN PEYNİRİ Artichoke Salad with Parmesan	(D)(F)	260 TL	TANDOORI MARİNE KALAMAR - REZENE SALATASI Tandoori Marinate Squid with Fennel Salad	(G)(F)	345 TL
BURRATA - ÇERİ DOMATES, FESLEĞEN Burrata with Cherry Tomatoes, Basil	(D)(G)(SE)(E)	325 TL	YENGEÇ KEK - ANANAS SALSA Crab Cake with Pineapple Salsa	(G)(S)(E)(M)(D)	850 TL
ET CARPACCIO - HARDAL MAYONEZ Beef Carpaccio with Mustard Mayonnaise	(D)(E)(M)	435 TL	ESCALIBADA VE TRÜF MANTARLI BRUSCHETTA Bruschetta with Truffle And Escalibada	(G)(F)	355 TL
ILIK KARİDES, SAMPHIRE LİMON, BOTTARGA Steamed Warm Shrimp, Samphire Lemon, Bottarga	(S)(F)	485 TL			

ÇİĞ DENİZ MAHSÜLLERİ | RAW SEAFOOD

4 ADET İSTİRİDYE - MAISON GILLARDEAU FRANSA 4 Oysters - Maison Gillardeau France	(S)(F)	900 TL	LEVREK CEVICHE - NARENCİYE BROTH Seabass Ceviche with Citrus Broth	(F)	340 TL
TON BALIĞI TATAKI Tuna Tataki	(G)(Soy)(F)	320 TL	SOMON TARTAR - WASABİ MAYONEZ Salmon Tartar with Wasabi Mayo	(F)(E)	475 TL
KIRMIZI KARİDES CARPACCIO - BURRATA KREMA Red Shrimp Carpaccio with Burrata Cream	(S)(G)(D)	750 TL	ACILI TUNA TARTAR Spicy Tuna Tartar	(SE)(G)(SOY) (E)(F)	365 TL

FOOD "À LA MINUTE" DELIVERED WHEN IS READY

EV YAPIMI MAKARNALAR | HOMEMADE PASTA

TRÜF MANTARLI LINGUINE Truffle Linguine	(D)(G)(E)(C)	590 TL	ISTAKOZLU LINGUINE Lobster Linguine	(G)(S)(A)(E)(C)	Market Price
SPAGHETTI VONGOLE - ÇİLİ SARIMSAK ZEYTİN YAĞI Spaghetti Vongole with Chili Garlic Olive Oil	(G)(S)(A)(C)	440 TL	TAGLIOLINI - KIRMIZI KARİDES, KUŞKONMAZ, BURRATA KREMA Tagliolini with red shrimp, asparagus, burrata cream	(D)(G)(S)(E)(C)	720 TL
CALAMARATA MAKARNA - DENİZ MAHSÜLLÜ RAGOUT Calamarata Pasta with Seafood Ragout Sauce	(D)(G)(S)(E)(A) (F)(C)	560 TL	NARENCİYE İLE DEMLENMİŞ RİSOTTO- "ACQUARELLA" TEREYAĞLI KRAL YENGEÇ Citrus Infused Risotto with "Acquarella" Butter Poached King Crab	(D)(N)(G)(E)(F)	1.200 TL
PAPPARDELLA MAKARNA - ÖRDEK RAGOUT Pappardella Pasta with Duck Ragout	(A)(G)(D)(E)(C)	345 TL			

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SPESİYALLER | SPECIALS

LA GUÉRITE SOSLU MİDYE Fresh Mussels with Signature La Guérite Sauce	(S)(N)(F)	435 TL	ACILI IZGARA İRİ KARİDES Grilled King Prawns with Chili	(D)(S)	680 TL
IZGARA İSTAKOZ İLE BEARNEZ SOS Grilled Lobster with Bearnaise Sauce	(D)(S)(E)	Market Price	TUZDA LEVREK Salt Crusted Seabass	(F)	Market Price
IZGARA İSTAKOZ Grilled Lobster	(D)(S)	Market Price	TUZDA KALKAN BALIĞI Salt Crusted Turbot	(F)	Market Price
İSTAKOZ THERMIDOR Lobster Thermidor	(D)(S)(G)(A)	Market Price			

BALIK | MAIN FISH COURSES

GÜNLÜK GELEN TAZE ÜRÜNLERİMİZ İÇİN LÜTFEN SERVİS GARSONUNUZA DANIŞINIZ.
Please Consult Your Waiter Regarding The Availability Of Daily Catch And The Meat Courses.

GÜNÜN BALIĞI - 2 4 KİŞİ İÇİN IZGARA BALIK (Pişirme Süresi Yaklaşık Olarak 45 Dk.) Catch of the Day - Char-Grilled for 2 4 People (Cooking Time Approximately 45 Min.)		Market Price	LAGOS FILETO - PATATES CANNOLI Grouper Fillet with Potato Cannoli	(D)(F)	800 TL
RED OF THE SEA - CHUNKY ÇERİ DOMATES SOS, LİMON CONFIT Red Of The Sea - Chunky Cherry Tomato Sauce, Lemon Confit	(G)(A)(F)	950 TL	DİL BALIĞI MEUNIERE - TEREYAĞLI KAPARI SOSU Sole Fish Meuniere with Butter Caper Sauce	(G)(F)(D)	870 TL
LEVREK FILETO - KABAK, PESTO, BOTTARGA ZEST Pan Roasted Seabass with Zucchini, Pesto, Bottarga Zest	(G)(D)(F)	780 TL			

ETLER | MAIN COURSES

GÜNLÜK GELEN TAZE ÜRÜNLERİMİZ İÇİN LÜTFEN SERVİS GARSONUNUZA DANIŞINIZ.
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IZGARA PİLİÇ - LİMON GLAZE Grilled Baby Chicken with Lemon Glaze		370 TL	"STEAK AU POIVRE" DANA BONFİLE - TANE KARABİBER SOS Steak Au Poivre Beef Tenderloin with Black Pepper Sauce	(D)(A)(C)	630 TL
DANA FILETO (250 GR) - BEYAZ TEREYAĞI Beef Fillet (250 gr) with Feta Butter	(D)	620 TL	DANA PİRZOLA - FIRINLANMIŞ ÇERİ DOMATES Tomahawk with Roast Cherry Tomato	(D)(G)	Market Price
DRY AGED DANA ANTRİKOT (350GR) Dry Aged Beef Entrecôte (350gr)	(D)	780 TL	T-BONE BİFTEK - FIRINLANMIŞ MİNİ PATATES T-Bone Steak with Toasted Herb Baby Potatoes	(D)	Market Price
IZGARA KUZU ŞİŞ - MEVSİM SEBZELERİ, TZATZIKI SOS, LAVAŞ EKMEK Grill Lamb Skewer with Summer Vegetables, Tzatziki Dip, Pita Bread	(D)(G)	420 TL			

GARNİTÜRLER | SIDE DISHES

EV YAPIMI TRÜFLÜ PATATES KIZARTMASI Homemade Truffle Fries	(G)(D)	185 TL	ROMESCO SOSLU IZGARA KUŞKONMAZ Grilled Asparagus with Romesco Sauce	(N)(F)	210 TL
KARIŞIK IZGARA SEBZE Grilled Mix Vegetables	(VEGAN)	145 TL	TÜTSÜLENMİŞ PATATES PÜRESİ Smoked Mashed Potato	(D)	135 TL

(VEGAN) (V) VEJETARYEN VEGETARIAN (N) KURUYEMİŞ NUTS (S) KABUKLU DENİZ ÜRÜNÜ SHELLFISH
(G) GLUTEN (D) SÜT ÜRÜNLERİ DAIRY (E) YUMURTA EGG (A) ALKOL ALCOHOL (SE) SUSAM SESAME (SOY) SOYA
(F) BALIK FISH (M) HARDAL MUSTARD (C) KEREVİZ CELERY (L) ACI BAKLA LUPIN (P) DOMUZ PORK

HERHANGİ BİR YİYECEĞE ALERJİNİZ VARSA, LÜTFEN SİPARİŞ VERMEDEN ÖNCE SERVİS PERSONELİNİ BİLGİLENDİRİNİZ.
TÜM FİYATLARIMIZ TÜRK LİRASI'DIR VE FİYATLARIMIZA KDV DAHİLDİR.

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE INFORM THE SERVICE PERSONNEL BEFORE ORDERING.
ALL PRICES ARE PRESENTED IN TURKISH LIRA AND VAT IS INCLUDED.