

VARIETY OF COLDSTARTERS

ROASTED PEPPER SALAD
ROASTED EGGPLANT SALAD
AVACADO MARINATION
OCTOPUS SALAD
FISH SAVING
TOMATO MARINATING WILLOW
CHEESE PLATE
SMOKED SALMON
ATOM

HOT STARTERS

CALAMARI

FRESH ARUGULA LEAVES AND TATAR SAUCE

SHRIMP IN CASSEROLE

"SHRIMP IN CASSEROLE
WITH TOMATO, GARLIC AND BASIL"

SALADS

TROPICAL SALAD

TROPICAL SALAD WITH SHRIMP AVOCADO AND PINEAPPLE ACCOMPANIED BY
SWEET CHILEAN SAUCE

ARUGULA SALAD

ARUGULA TOMATO ONION ACCOMPANIED BY OLIVE OIL AND BALSEMIC SAUCE

MAIN COURSES

GRILLED GRANYOZ FILLET

"FRESH VEGETABLES AND CREAMY SPINACH
WITH SAUCE"

GRILLED SEA BREAM

BREAM COOKED ON A CHARCOAL FIRE FRESH GREENS POTATOES GRATIN
TARTAR WITH SAUCE

GRILLED SEA BASS

FLETO OF SEA BASS COOKED OVER A CHARCOAL FIRE WITH POTATO GRATIN
AND FRESH GREENS AND TARTAR SAUCE

CHICKEN SHISH

CHICKEN BREAST FLAVORED WITH TOMATO PASTE AND YOGURT GRILLED
LAVASH BREAD, SUMAC ONION, GRILLED TOMATO PEPPER

DESSERTS

HALVA

ACCOMPANIED BY VANILLA ICE CREAM

PUMPKIN DESSERT

"BAKED PUMPKIN SLICE ACCOMPANIED
BY TAHINI AND WALNUTS "

CREAM BRULE

"KAREMELIZED FRENCH DESSERT,
ACCOMPANIED BY FOREST FRUITS"

KIDS PLATE

SPAGETTHI, FRENCH FRİES, MEATBALL
CHICKEN NUGET