

Grandma's Wonderland

SUMMER 2023

THE BARN

Yoghurt Soup (V) <i>chickpeas, wheat, dill</i>	215₺
Vegetable Salad (VE) <i>lettuce, lolorosso, cucumber, red onion, sarrot, parsley, hazelnut, lolorosso, white wine vinegrette (VE)</i>	250₺
Avocado Chicken Salad (V) <i>roasted beetroot, radish, lettuce, roasted almonds, hazelnuts, balsamic sauce</i>	300₺
Japanese Pancake <i>Seafood, keupie sauce</i>	340₺

The Barn Burger	Burger patties, bacon, caramelized onions, eggplant, mayonnaise, chips	440₺
Spicy Korean Chicken Burger	Sriracha Mayonnaise, coleslaw	375₺
Melanzane	Eggplant, tomato sauce, GW homemade mozzarella, parmesan	400₺
Chicken Schnitzel	Potato Salad, rosemary butter, lemon	443₺
Meatballs	Labneh sauce, root vegetables salad, pomegranate vinegrette, pita	420₺
HotDog	Frankfurter, mustard, crispy onion, grilled pickle	475₺
Beef Taco	Beef cheek, homemade tortilla, guacamole, sour cream, lime	412₺
Fish&Chips	Fried seabass, fried potato, tartare sauce	406₺
Chicken Rice Sticks	Peanut, Pad Thai sauce, pear brulee, crispy coriander, soybean sprouts	450₺

LAHMACUN Parsley salad, mashed eggplant

Classic	Vegan
295₺	275₺

PAYLAŞIMLIK

Cold Cut Platter <i>Pastrami, fresh spiced roast beef, smoked lamb leg, mustard grains, pickles, arugula, parmesan</i>	650₺
Cheese Board <i>Old cheddar, Divle Obruk, smoked Abhaza, olives, farmstead marmalade, fresh seasonal fruit, croutons</i>	600₺
Fried Snacks <i>Potatoes, crispy chicken, string cheese, spring rolls</i>	440₺

FROM THE OVEN

Classic (V) <i>Mozzarella, basil, tomato sauce</i>	300₺
Herbal (V) <i>Mozzarella, fresh herbs from the garden, cream sauce</i>	300₺
Smoked Abhaza Cheese (V) <i>İzmir tulum, tomato sauce</i>	345₺
Picanha <i>Mozzarella, tomato sauce</i>	390₺
Ribs&Apple <i>Labneh sauce with grape molasses, pomegranate, honey, mint, fennel, balsamic sauce</i>	390₺
Pepperoni <i>Mozzarella, tomato sauce</i>	390₺
Truffle Potato <i>Truffle Cream, truffle oil, mozzarella, potato, rosemary, cheese sauce (V)</i>	430₺
Mashed Eggplant <i>Beef, mozzarella, caramelised onion, cream sauce</i>	450₺
Prosciutto Cotto © <i>Arugula, parmesan, tomato sauce</i>	500₺

Pizza is served from 12:00 to 18:00

Cup Griye <i>Honey almond crumble, caramel ice cream, espresso, whipped cream, savoiardi</i>	320₺
Cannoli <i>Homemade ricotta cream, chocolate chips, pistachio powder, citrus peel marmalade</i>	370₺
Magnolia <i>Strawberry, savoiardi</i>	370₺
Brownie <i>Plain Ice Cream</i>	29₺
Farmstead ice-creams and sorbets	85₺

%10 service charge will be added

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Peach Gazpacho (VE)

tomato, bell pepper, champagne vinegar, lime, basil oil 270€

Zucchini Salad with Bergamot (VE)

zucchini, radish, peach, root fennel, aromatic leaves, bergamot vinaigrette, pickled plum 300€

Strawberry Arugula Salad (VE)

strawberry, sorrell, arugula, strawberry vinaigrette, almond 310€



Nazuktan (V)

aubergine, kapia, onion, strained yoghurt, cream of milk, olive oil 345€

Stuffed Capia Pepper (V)

goat cheese, cottage yoghurt, tangle, mint, fennel stalk, chard, onion 350€

Veggie Fritters of the Garden (V)

zucchini, colorful Silivri yoghurt, İzmir baguette 380€

Crispy Artichoke and Stuffed Grape Leaves (V)

pan fried artichoke, stuffed leaves, olive oil, citrus sauce 430€

Marinated Sea Bass

apple, plum 450€

Lamb Liver

tabbouleh, pomegranate sour, homemade noodles, housewine liver sauce 485€



Oyster Mushroom (V)

mashed eggplant, oyster mushroom, crispy sage 460€

Ricotta Gnocchi (V)

tomato and pepper sauce, crispy sage, GW mozzarella, parmesan, black pepper 510€

Pappardelle (V)

grated fresh truffle, truffle cream, white wine, parmesan 540€

Confit Chicken

confit baguette, poached breast, chicken kiev, sautéed mushrooms, truffle cream, fresh spice cream, corn puree, gravy sauce, crispy parsley 590€

Plin

goat cheese, pesto, pea puree, fry tomato, lavender oil 590€

Sea bass

tomato, sautéed vegetables, elderflower vinaigrette 630€

Salmon with Sorrel Sauce

sorrel, sour cream sauce, garlic croutons 630€

Beef Ribs

long cooked beef ribs, mini Adana kebab, tablacı salad, cannoli, rib sauce 650€

Lamb Karski

mashed potatoes, cherry sauce, cherry fresh spice salad 670€

Tenderloin

fondant potatoes, porcini mousse, crispy fresh spice, housewine sauce 690€



Creme Brulee

Ethiopian coffee bean ice cream 310€

Caramel Tart

dark chocolate, isot pepper flakes 290€

Bitter Chocolate Mousse

Almond cake, bitter chocolate, white chocolate, maldon, currant, blackberry and lavender sauce 350€

10% service charge will be added