

THRACIAN WELCOME

AMUSE-BOUCHE

TEKİRDAĞ KÖFTE

Thracian Lamb & Beef Blend, Sweet & Spicy Sauce

COURGETTE CAKE

Garden Summer Squash, Cornmeal, Pickled Pepper

HERB CROQUETTE

Herbed Yoghurt, Crispy Mint Chip

GROOM'S TROTTER

Pulled Chicken, Chicken Velouté, Chicken Skin Crisp

PRIEST'S STEW

Charred Red Pepper, Aubergine, Yoghurt Espuma

FROM THE FARM BAKERY: SOURDOUGH BREAD & FLATBREAD
CARAMELIZED BUTTER & SMOKED SALT

CLOTTED CREAM & PEPPER

Arslan Jersey Milk Clotted Cream, Red Pepper

PRAWN

Jumbo Prawn, Fermented Dill Blossom

BEEF TONGUE

Grape Molasses, Pastırma Dust, Sumac, Onion, Parsley

THRACIAN AGED KAŞAR

Potato, Caramelised Onion, Aged Kaşar Foam

THRACIAN LAMB

12-Hour Slow-Cooked Lamb Shoulder, Lamb Loin, Garden Vine Leaf-Wrapped Pilaf

Or

LAYERED CHICKEN

Chicken Leg, Chicken Breast Mousse, Sourdough, Chicken Jus, Garden Salad

ETON MESS

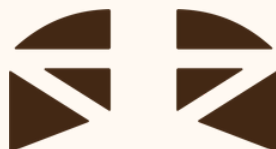
White Chocolate Cream, Garden Redcurrant Sorbet

PETIT FOURS

Tasting Menu 4900£

6-Course Thracian Wine Pairing 4500£

The tasting menu is served after 6:00 PM.







Welcome to Grandma's Wonderland.

This is our thirtieth year on these lands...

Ten years have passed since we first began sharing Grandma's Wonderland with our guests.

From the very first day, with the same dedication, patience and passion...

At Grandma's Wonderland, nothing is rushed;

seeds sprout in their own time, vegetables ripen in their own season, wine ferments in its own silence.

The Barn is the reflection of that patience at the table.

As the Akbayır family, for thirty years we have practised regenerative agriculture on these lands, seasonal vegetables and fruits; aromatic herbs, greens and root vegetables grown in raised beds; grapes from our twenty-six-year-old vineyard; edible flowers and fresh spices form the core of our menu.

The Thracian terroir, Silivri harbour, neighbouring farms and dairies are our greatest allies.

On this menu you will find eggs, fresh cow's milk and artichokes from our next-door neighbour Pulat Farm; cheeses from Gemedere in the Kaz Mountains; Arslan's buffalo yoghurt from Silivri; Buffa's burrata from Kandıra; vinegars crafted by Perinthos using our garden fruits and a mother culture; fresh fish from Silivri harbour; and Thracian lamb and beef from Karaca Et's dairy farm.

Welcome to the heart of the farm, to the memory of our family...





SOUP

GAZPACHO

Garden-ripened summer tomatoes, cucumber, red pepper, basil oil, sourdough crouton
Trilye cold-pressed olive oil

550 ₺

COLD STARTERS

SEASONAL OLIVE OIL DISH

Daily-harvested garden vegetables and wild herbs,
Trilye cold-pressed olive oil, citrus zest, fresh herbs

750 ₺

CLOTTED CREAM & PEPPER

Charred red pepper, water-buffalo clotted cream, romesco sauce, toasted hazelnuts

750 ₺

BEEF CARPACCIO

Dry-aged sirloin carpaccio, aged kaşar, rocket, capers,
Trilye cold-pressed olive oil, miso

950 ₺

SEA BASS TARTARE

Day-boat sea bass, capers, cucumber, spring onion, Silivri herb
mayonnaise, lemon oil

850 ₺

STEAK TARTARE

14-day dry-aged Thracian beef tenderloin, capers, cornichons, coffee mayonnaise,
spicy mayonnaise, pickle seed, sourdough crisp

950 ₺

THRACIAN CHARCUTERIE BOARD

Three artisanal cured meats, house-made pickles, farm honey, mustard, seasonal fruits, crackers

2100 ₺

THRACIAN CHEESE BOARD

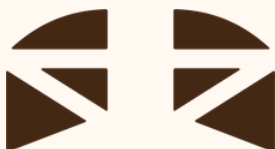
Three Gemedere cheeses, house-made pickles, farm truffle honey, seasonal fruits, toasted nuts,
crackers

1200 ₺

MIXED THRACIAN CHEESE & CHARCUTERIE BOARD

Two cured meats, two local cheeses, farm truffle honey, mustard, seasonal fruits, toasted nuts,
crackers

1800 ₺





SALADS

CAESAR SALAD

Baby gem lettuce, Gallipoli anchovy, Thracian aged kaşar, sourdough crouton

950 ₺

THE BARN SUMMER SALAD

Daily-picked garden greens, nectarine, goat cheese, toasted almonds, nectarine vinaigrette

750 ₺

ARTICHOKE SALAD

Pulat Farm globe artichoke, garden aromatic herbs, peas, Trilye cold-pressed olive oil, lemon zest

950 ₺

SUMMER TOMATO WITH BURRATA

Buffa burrata, heirloom tomatoes from the field, basil oil, Thracian olive oil, basil shoots

1200 ₺

HOT STARTERS

CRISPY COURGETTE

Thinly sliced crispy courgette, Silivri water-buffalo yoghurt, mint oil, lemon zest, dill

650 ₺

TEMPURA PRAWNS

Çanakkale jumbo prawns, spicy mayonnaise, salsa verde, lemon zest, fried capers

850 ₺

KOREAN FRIED CHICKEN

Crispy chicken thigh, gochujang glaze, spring onion, toasted sesame, lime

850 ₺

İÇLİ KÖFTE

Slow-braised beef short rib stuffed in fine bulgur, smoked Silivri yoghurt, chimichurri, isot oil

450 ₺

EDİRNE-STYLE LIVER

Flash-fried calf liver, charred red pepper romesco, sumac & parsley salad

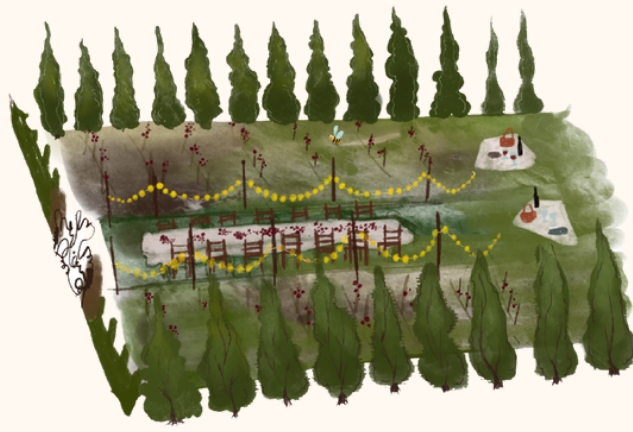
850 ₺

GRILLED MUSHROOMS

Seasonal wild mushrooms, mushroom espuma, garlic confit, mushroom demi-glace, fresh thyme

650 ₺





HANDMADE FRESH PASTA

Durum Wheat & Pulat Farm Free-Range Eggs

TOMATO SAUCE TAGLIATELLE	850 ₺
Handmade tagliatelle, garden tomatoes, roasted tomato, basil	
SEAFOOD TAGLIATELLE	1700 ₺
Fresh octopus, calamari, jumbo prawns, white wine, butter, parsley oil	
SHORT RIB RAVIOLI	1100 ₺
12-hour braised beef short rib, smoked Silivri yoghurt, demi-glace, crispy sage	
AUBERGINE PAPPARDELLE	950 ₺
Wood-fired roasted aubergine, farm grape molasses, tulum cheese, walnuts	

STONE-OVEN PIZZAS

Served only between 12:00–19:00.

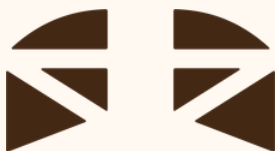
MARGHERITA	900 ₺
The Barn tomato sauce, mozzarella, basil, Trilye cold-pressed olive oil	
BURRATA PIZZA	1400 ₺
The Barn tomato sauce, mozzarella, water-buffalo burrata, garden tomatoes, basil oil, fresh basil	
FOUR CHEESE FROM THRACE	1200 ₺
Mozzarella, Kars Gruyère, aged kaşar, tulum cheese	
FRESH GARDEN HERB	1200 ₺
Mozzarella, daily-picked garden aromatic herbs, courgette, asparagus, aged kaşar, Ayvalık cold-pressed olive oil	
PASTIRMA	1300 ₺
The Barn tomato sauce, mozzarella, Kayseri pastırma, pickled onion, sun-dried tomato, fresh rocket	





MAIN COURSES

CHICKEN SKEWER	1100 ₺
24-hour marinated free-range chicken, romesco sauce, garden greens, stone-oven flatbread	
THE BARN SHORT RIB BURGER (Served only between 12:00-19:00.)	900 ₺
12-hour slow-braised beef short rib, brioche bun, caramelised onion, house-made pickles, The Barn burger sauce, crispy frites	
BEEF FILLET	1900 ₺
7-day dry-aged beef fillet, Béarnaise sauce, butter-basted baby potatoes, charred shallots	
SLOW-BRAISED BEEF SHORT RIB	1700 ₺
18-hour braised beef short rib, wild mushroom couscous, beef jus, crispy shallots	
GRILLED SEA BASS	1700 ₺
Silivri harbour stone bass, peas, purslane, chilli espuma, lemon oil	
BEEF SHASHLIK	1850 ₺
Wood-fired beef shashlik, charred aubergine, chimichurri, stone-oven flatbread	
THRACIAN FREE-RANGE LAMB	1700 ₺
Slow-cooked Thracian lamb, vine leaf, offal-studded pilaf, lamb jus	
LAMB CHOPS	2200 ₺
Wood-fired Thracian lamb chops, caramelised shallots, butter-basted baby potatoes, thyme jus	
14-DAY DRY-AGED SIRLOIN (Serves 2)	2990 ₺
Garden seasonal salad, butter-basted baby potatoes, jus	





DESSERTS

THE BARN TRES LECHES

Pulat Farm fresh milk tres leches, dulce de leche,
Arslan water-buffalo clotted cream ice cream, burnt butter sauce

650 ₺

CRISPY BAKLAVA

Layered butter-brushed filo, Madagascar vanilla diplomate cream,
pistachio ice cream

650 ₺

BITTER CHOCOLATE MOUSSE

Fresh geranium ice cream, almond crumble, geranium oil

650 ₺

ETON MESS

Farm strawberries, crispy meringue, vanilla cream,
redcurrant sorbet, basil oil, crispy lemon balm

650 ₺

ICE CREAM

Please ask our service team for today's fresh ice cream selection

1 scoop

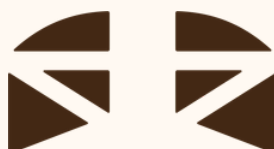
200 ₺

2 scoops

350 ₺

3 scoops

550 ₺





Grandma's
Wonderland

THE FARM

THE HARVEST

THE BARN

THE BARN