

anhinga
by OD

ANHINGA
RESTAURANT
MENU

DF = DAIRY-FREE / GF = GLUTEN-FREE / SF = SUGAR-FREE / VG = VEGETARIAN / V = VEGAN
ALL PRICES ARE IN EURO INCLUDING TAX AND EXCLUDING 5% SERVICE CHARGE

STARTERS

Shrimp, Sea Beans, Citrus, Pistachios 32

Shrimp, pistachios, sea beans, orange, lemon
Karides, şam fıstığı, deniz börülcesi, portakal, limon
 GF

Roasted Pepper, Ricotta 22

Roasted pepper, ricotta, almond, dill, pomegranate molasses, caramelized onion
Köz biber, lor peyniri, badem, dereotu, nar ekşisi, karamelize soğan
 GF / VG

Burrata, Purslane, Strawberry, Strawberry Sauce 24

Burrata, purslane, strawberry, olive oil, white wine vinegar, honey, lemon juice, almond
Burrata, semizotu, çilek, zeytinyağı, beyaz şarap sirkesi, bal, limon suyu, badem
 GF / VG

Seabass Ceviche, Cucumber, Apple, Kohlrabi Radish 26

Seabass, cucumber, apple, kohlrabi, white wine vinegar, chives, pistachio
Levrek, salatalık, elma, alabaş, beyaz şarap sirkesi, frenk soğanı, antep fıstığı
 DF / GF / SF

Eggplant, Smoked Yogurt, Semi-dried Tomatoes 20

Fresh herbs, smoked paprika, romesco, pomegranate molasses
Taze baharatlar, tütsülenmiş kırmızı biber, romesco sos, nar ekşisi
 VG

Octopus Carpaccio Salad 27

Octopus, colored peppers, rock samphire
Ahtapot, renkli biberler, kaya koruğu
 GF

WINE BY THE GLASS

SPARKLING

Garrone Prosecco 20

Glera / Garrone / Italy

WHITE

Chardonnay & Viognier & Sauvignon Blanc 13

Porta Caeli / Turkey

Anaxagoras Chardonnay 18

7 Bilgeler / Turkey

Emir 14

Kavaklıdere / Turkey

Sartori 13

Pinot Grigio / Italy

ROSE & BLUSH

Verano Blush 16

Grenache / Doluca / Turkey

Felici Rosé 14

Porta Caeli / Turkey

Pinot Grigio Blush 16

Parini / Italy

RED

Grenache Noir 16

Suvla / Turkey

Bordeaux Blend 20

Porta Caeli / Turkey

Sangiovese Chianti 16

Piccini / Italy

KIDS MENU**Kids Seabass**

Grilled seabass, boiled vegetables
Izgara levrek, hařlanmıř sebzeler
SF

16

Kids Spaghetti

Handmade spaghetti, tomato sauce
El yapımı spagetti, domates sosu
SF

12

Kids Chicken

Grilled chicken breast, fries or boiled vegetables
Izgara tavuk göğřü, patates kızartma ya da hařlanmıř sebzeler
SF

12

MAIN COURSES PRIMARY**Squid, Smoked Potato Cream**

Potato, squid, sesame
Patates, kalamar, susam

26

Octopus, Tahini, Pomegranate

Octopus, thyme, rosemary, tahini, parsley
Ahtapot, kekik, biberiye, tahin, maydanoz
GF

39

Shrimp and Artichoke Couscous

Couscous, white wine, garlic, cream, vongole, artichoke heart, lemon gel, pesto
Kuskus, beyaz řarap, sarımsak, krema, kum midyesi, enginar kalbi, limon jel, pesto
SF

32

Truffle and Oyster Mushroom, Gnocchi

Fresh truffle, truffle puree, garlic, gnocchi, cream, butter, mushrooms
Taze trüf mantarı, trüf mantarı püresi, sarımsak, gnocchi, krema, tereyağ, mantar
SF / VG

32

Vongole with Goat Cheese

Vongole, garlic, butter, white wine, parsley, goat cheese
Kum midyesi, sarımsak, tereyağı, beyaz řarap, maydanoz, keçi peyniri
GF / SF

30

Asparagus, Parmesan

Asparagus, parmesan, garlic
Kuşkonmaz, parmesan, sarımsak
GF / SF / VG

9

Artichoke from Urla

Artichoke, olive oil, parsley
Enginar, zeytinyağı, maydanoz
SF / VG

9

MAIN COURSES SECONDARY

Beef Cheek	32
Beef cheek, mesir pasta sauce, carrot, potato, parsley <i>Dana yanak, mesir macunu sos, havuç, patates, maydanoz</i>	
Lamb Shank	34
Lamb shank, fennel, demi glace <i>Kuzu incik, rezene, demi glace</i>	
Lobster (special for the day)	195
Lobster, fresh pasta, tomato sauce, garlic, parsley, capers <i>Istakoz, taze makarna, domates sosu, sarımsak, maydanoz, kapari</i> SF	<i>per kg</i>
Red Mullet, Mussel Sauce	30
Red mullet, mussel emulsion, butter, fennel, pickled mustard seeds <i>Barbun, midye emülsiyon, tereyağ, rezene, hardal tohumu turşusu</i> GF	
Seabass, Fennel Sauce	32
Seabass, fresh beans, zucchini, pickled melon <i>Levrek, taze fasülye, girit kabak, kavun turşusu</i> SF	
Sea Bream with Lemon and Caper	32
Sea bream, fish stock, garlic, butter, capers, cucumber, lemon, sea beans, kumquat <i>Çipura, balık stok, sarımsak, tereyağ, kapari salatalık, limon, deniz börülcesi, kumkuat</i> GF / SF	
Dry Age Beef Ribeye	55
Dry age beef ribeye, baby potatoes, oyster mushroom <i>Dry dana antrikot, bebek patates, istiridyeye mantarı</i> GF / SF	

DESSERTS

İncir, Ceviz Dondurma	18
İncir kreması, ceviz dondurma, incir yaprağı yağı, acıbadem toprağı, taze incir <i>Fig cream, walnut ice cream, fig leaf oil, almond crumble, fresh fig</i> GF / VG	
Profiterole, Double Vanilla Ice Cream	16
Profiterole, chocolate sauce, double vanilla ice cream <i>Profiterol, çikolata sosu, duble vanilyalı dondurma</i> VG	
Burnt Cheesecake	16
Burnt cheesecake <i>Yanık cheesecake</i> VG	
Lemon	16
Lemon cream, lemon curd, thyme, pastry cream, white chocolate, feuilletine, vanilla ice cream <i>Limon kreması, limon curd, kekik, pastacı kreması, beyaz çikolata, tereyağlı ktır, vanilla dondurma</i> VG	

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ANHINGA
BEACH FOOD
MENU

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ALL PRICES ARE IN EURO INCLUDING TAX AND EXCLUDING 5% SERVICE CHARGE

STARTERS

Burrata & Strawberry	24
Burrata, purslane salad, strawberry <i>Burrata, semizotu, çilek</i> GF / VG	
Quinoa Tabbouleh Salad	22
Quinoa tabbouleh, blueberry, garden greens <i>Quinoa tabbouleh, yabanmersini, bahçeden yeşillikler</i> DF / GF / SF / VG / V	
Ricotta Summer Tomatoes Salad	24
Ricotta, summer tomatoes, vanilla, tomatoes gazpacho <i>Lor peyniri, yaz domatesi, vanilya, domates gazpacho</i> GF	
Octopus Carpaccio Salad	27
Octopus, colored peppers <i>Ahtapot, renkli biberler</i> GF	
Gem Lettuce & Chicken Salad	23
Gem lettuce, honey mustard sauce, parmesan, chicken <i>Yedikule marul, ballı hardal sos, parmesan, tavuk</i> GF / V	
Fried Zucchini Tzatziki with Chickpeas	22
Fried zucchini, tzatziki, chickpeas, cucumber <i>Kızarmış kabak, cacık, nohut, salatalık</i> SF / VG	
Stuffed Mussels	26
Mussels, lemon, black papper <i>Miðye, limon, karabiber</i> GF	
Oysters	18
Oysters, lime, granita <i>İstiridye, misket limonu, granita</i> DF / GF	<i>per piece</i>
Beluga Caviar	300
Beluga caviar, brioche <i>Beluga havyarı, brioche</i> SF / V	<i>50gr</i>
Black Mussels with White Wine Sauce	24
Black mussel, garlic, chili pepper, white wine, butter <i>Kara miðye, sarımsak, acı biber, beyaz şarap, tereyağı</i> SF	

WINE BY THE GLASS

<i>SPARKLING</i>	
Garrone Prosecco	20
Glera / Garrone / Italy	
<i>WHITE</i>	
Chardonnay & Viognier & Sauvignon Blanc	13
Porta Caeli / Turkey	
Anaxagoras Chardonnay	18
7 Bilgeler / Turkey	
Emir	14
Kavaklıdere / Turkey	
Sartori	13
Pinot Grigio / Italy	
<i>ROSE & BLUSH</i>	
Verano Blush	16
Grenache / Doluca / Turkey	
Felici Rosé	14
Porta Caeli / Turkey	
Pinot Grigio Blush	16
Parini / Italy	
<i>RED</i>	
Grenache Noir	16
Suvla / Turkey	
Bordeaux Blend	20
Porta Caeli / Turkey	
Sangiovese Chianti	16
Piccini / Italy	

Shrimp	34
Shrimp, purslane, sorrel, lemon gel, orange gel, pistachio <i>Karides, semizotu, kuzukulađı, limon jel, portakal jel, antep fıstıđı</i> DF / GF / SF	
Octopus	39
Octopus, baby potatoes, parsley, breadcrumb, parmesan <i>Ahtapot, bebek patates, maydanoz, kıtır ekmeđ, parmesan</i> DF	
Lobster (special for the day)	195
Lobster, fresh pasta, tomato sauce, capers, basil, parsley <i>Istakoz, taze makarna, domates sos, kapari, fesleđen, maydanoz</i> GF / SF	<i>per kg</i>
Fish of the Day	34
Fish of the day, garden greens, lemon, gremolata <i>Günün balıđı, bahçe yeşillikleri, limon, gremolata</i> GF / SF	
Dry Age Beef Ribeye	55
Dry aged beef ribeye, mashed potato, oyster mushroom <i>Dry dana antrikot, ezilmiş patates, istiridyeye mantarı</i> GF / SF	
Beef Tenderloin	36
Beef tenderloin, mashed potato, oyster mushroom <i>Dana bonfile, ezilmiş patates, istiridyeye mantarı</i> GF / SF	
Hamburger	26
Hamburger patties, pickles, burger sauce, caramelized onion <i>Hamburger köftesi, turşu, burger sos, karamelize soğan</i>	
Cheese can be added <i>İstenildiđi takdirde peynir ilave edilebilir</i>	4

Potatoes with Truffles and Parmesan	9
Patatoes, truffles, parmesan, parsley <i>Patates, trüf mantarı, parmesan, maydanoz</i> DF / GF / SF	
Asparagus, Parmesan	9
Asparagus, parmesan <i>Kuşkonmaz, parmesan</i> GF / SF / VG	
Artichoke from Urla	9
Artichoke, olive oil, parsley <i>Enginar, zeytinyađı, maydanoz</i> SF / VG	

Taglietelle Al Ragù	28
Ragù, fresh pasta, parsley, basil, parmesan, tomato sauce, garlic <i>Ragù, taze makarna, maydanoz, fesleđen, parmesan, domates sauce, sarımsak</i> SF	
Spaghetti Vongole	26
Vongole, butter, fresh pasta, cream, chili pepper, white wine, breadcrumbs, garlic <i>Kum midyesi, tereyađı, taze makarna, krema, acı biber, beyaz şarap, ekmeđ kıtırı, sarımsak</i> SF	
Gnocchi, Burrata, Summer Tomatoes	26
Gnocchi, burrata, summer tomatoes, olive oil, garlic, parsley, tomato sauce, basil <i>Gnocchi, burrata, yaz domatesi, zeytinyađı, sarımsak, maydanoz, domates sosu, fesleđen</i>	
Seafood Spaghetti	44
White wine, shrimp, squid, octopus, garlic, parsley, fresh pasta, optional cream or tomato sauce <i>Beyaz şarap, karides, kalamar, ahtapot, sarımsak, maydanoz, taze makarna, opsiyonel krema veya domates sos</i>	

DESSERTS**Ice Cream**

Belgium chocolate / Double vanilla / Citrus sorbet / Berry sorbet

Belçika çikolatalı / Duple vanilyalı / Narenciye sorbe / Orman meyveleri sorbe
GF / VG

6

Profiterole, Double Vanilla Ice Cream

Profiterole, chocolate sauce, double vanilla ice cream

Profiterol, çikolata sosu, duple vanilyalı dondurma
VG

16

Burnt Cheesecake

Burnt cheesecake

Yanık cheesecake
VG

16

Seasonal Fruit

Seasonal fruits

Sezon meyveleri
GF / VG

14

FROM WOOD OVEN**Lahmacun, Traditional Way**

Meat, sumac, parsley salad, lemon

Kırmızı et, sumak, maydanoz, limon
SF

18

Shrimp Lahmacun

Shrimp, seabean, mayonnaise

Karides, deniz börülcesi, mayonez

26

Aegean Herbs Pide

Aegean herbs, fresh cheese

Ege otları, taze peynir
SF / VG

20

Pizza Napoli, Burrata and Garden Tomatoes

Burrata, tomatoes, basil

Burrata, domates, fesleğen
VG

24

Pizza a la Turca

Dough, fresh cheese, beef fillet, sucuk

Hamur, taze peynir, bonfile, sucuk

24

Pizza Napoli with Truffle and Oyster Mushrooms

Dough, fresh cheese truffle, oyster mushrooms

Hamur, trüf, taze peynir, istiridyeye mantarı

28