

ayla
by Aret Sahakyan

DINNER
SAMPLE MENU



*After a long journey of more than twenty years
creating Mediterranean-inspired dishes at Maçakızı,
we have decided to take it a step further with Ayla.*

*Inspired by the cherished memories of Ayla Emirođlu, Ayla is a true gastronomy
experience adorned with a beautiful view and delicacies given to us by the opulent
lands of the Turquoise Coast. With an ever-changing menu and exquisite dishes
that embody the soul of the Mediterranean, we welcome you to Ayla, a culinary
tribute to the remarkable Queen of Hearts as well as a celebration of Bodrum.*

- Chef Aret Sahakyan



Caviar For The Table

ACT I

Please choose from below

Sea Bean Cous Cous, Asparagus, Summer Truffles

Deniz Börülceli Kuskus, Kuşkonmaz, Yaz Trüfü

Tuna Tartare, “Pastırma”, Pickled Blueberry Sorbet

Orkinos Tartar, Pastırma, Yaban Mersini Turşu Sorbe

Scorpion Fish “Lakerda”, Watermelon, Bottarga

İskorpit Balığı Lakerda, Karpuz, Balık Yumurtası



ACT II

Please choose from below

“İç Pilav”, Blue Crab, Zucchini Blossom

İç Pilav, Mavi Yengeç, Kabak Çiçeği

Bay Scallop, Corn, “Sucuk”

Deniz Tarağı, Mısır, Sucuk

“Kokoreç”, Smoked Potato, Summer Truffle

Kokoreç, İslî Patates, Yaz Trüfü



ACT II

Please choose from below

Dry Aged Grouper, Bean “Pilaki”, Nettle Leaves

Dry Aged Lagos, Fasulye Pilaki, Isırgan Otu

“Böcek” Lobster, “Erişte” Noodle, Fava

Lamb Loin, Eggplant, Walnut & Charred Pepper

Kuzu Sırtı, Patlıcan, Ceviz & Köz Biber

Dry Aged Beef, Chanterelle, Baby Artichoke

Dry Aged Dana Pirzola, Sarıkız Mantar, Minik Enginar



ACT IV

Please choose from below

Cheese
Peynir

Caviar, Honey & “Kaymak” Ice Cream
Havyar, Ballı & Kaymaklı Dondurma

“Revani”, Chocolate & Chili Ganache,
Kefir & Peppermint Ice Cream
Revani, ikolatalı & Biberli Ganaj, Kefir & Naneli Dondurma