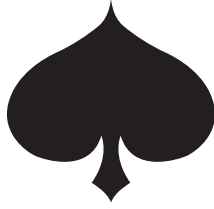




DINNER

SAMPLE MENU



For over twenty years we have created an evolving Mediterranean cuisine at Maçakızı. Being one with nature and working with its unique seasonal offerings; gathering around a table full of good food, good wine and loved ones have been the inspiration of my cooking and the core value of the Maçakızı family.

While we constantly update our menus with seasonal, local and international produce, one thing that never changes is our love and passion for the gastronomy culture we built here. This passion is what drives us to always offer you the best and to be your delicious getaway destination.

- Executive Chef Aret Sahakyan

Chef's Tasting Menu

STARTER

ARTICHOKE CARPACCIO, FAVA BEAN RELISH, LEMON EMULSION
ENGİNAR CARPACCIO, İÇ BAKLA RELISH, LİMON EMÜLSİYON

BETWEEN

SPINY LOBSTER, CORN BISQUE, SEA SAMPHIRE
DENİZ İSTAKOZU, MISIR BISQUE, DENİZ BÖRÜLCESİ

FISH

STEAMED GROUPER, ASPARAGUS & COURGETTE, SAFFRON FISH FUMET
BUHARDA LAGOS, KUŞKONMAZ & KABAK, SAFRANLI BALIK SUYU

MEAT

GRILLED BEEF TAGLIATA, MILAS MOREL MUSHROOMS, TARRAGON BUTTER
IZGARA BONFİLE TAGLIATA, MİLAS KUZU GÖBEĞİ MANTAR, TARHUNLU TEREYAĞI

DESSERT

ROSE PETAL PAVLOVA, FRESH STRAWBERRIES, ROSE WATER PUDDING
GÜL YAPRAĞI PAVLOVA, TAZE ÇİLEK, GÜL SUYU MUHALLEBİ

Chef's Vegetarian Tasting Menu

STARTER

ROASTED ARTICHOKE, CHARRED RED & YELLOW PEPPER RIBBONS, PINE NUT
FIRINDA ENGİNAR, KÖZ KIRMIZI & SARI BİBER, ÇAM FISTIĞI

IN-BETWEEN

FERMENTED SUNCHOKE "MANTI", TRUFFLE JUS, CRÈME FRAÎCHE
FERMENTE YER ELMASI MANTI, TRUF SOS, CRÈME FRAÎCHE

GREEN VEGETABLES

GRILLED GREEN BEANS AGRODOLCE, ASPARAGUS
IZGARA YEŞİL FASULYE AGRODOLCE, KUŞKONMAZ

ROOT VEGETABLES

BEETROOT, ROASTED CELERIAC PAVE, BUCKWHEAT
PANCAR, FIRIN KEREVİZ PAVE, KARABUĞDAY

DESSERT

ROSE PETAL PAVLOVA, FRESH STRAWBERRIES, ROSE WATER PUDDING
GÜL YAPRAĞI PAVLOVA, TAZE ÇİLEK, GÜL SUYU MUHALLEBİ

STARTERS

ARTICHOKE, FAVA BEAN RELISH, LEMON EMULSION

ENGİNAR, İÇ BAKLA RELISH, LİMON EMÜLSİYON

BAKED ENDIVE, CHANTERELLE MUSHROOMS, “POMPUL” CHEESE, MUSHROOM VINAIGRETTE

FİRİN HİNDİBA, SARIKIZ MANTARI,
POMPUL PEYNİRİ, MANTAR VINAIGRETTE

STEAMED CALAMARI, SORREL, RAW ALMOND, ALMOND MILK VINAIGRETTE

BUHARDA KALAMAR, KUZU KULAĞI,
ÇİĞ BADEM, BADEM SÜTÜ VINAIGRETTE

SEA BASS CRUDO, SPICY EGGPLANT JAM, SORREL BROTH, LEMON & GINGER SAUCE

LEVREK CRUDO, ACI PATLICAN REÇELİ,
LİMON & ZENCEFİL SOS

GROUPER CHEEKS, BABY CABBAGE LEAVES, WILD GARLIC EMULSION

LAGOS YANAĞI, MİNİK LAHANA YAPRAKLARI, TAZE SARIMSAK EMÜLSİYON

OCTOPUS, SEA BEANS, SMOKED PEPPER, “MEMECİK” OLIVE OIL

AHTAPOT, DENİZ BÖRÜLCESİ, İSLİ BİBER, MEMECİK SIZMA ZEYTİNYAĞI

SCALLOPS, CELERIAC & POTATO RAGOOUT, HORSERADISH SAUCE

TARAK, KEREVİZ & PATATES RAGOOUT, BAYIR TURPU SOS

LAMB SWEETBREADS RAVIOLI, CAULIFLOWER, HAZELNUT BUTTER SAUCE

KUZU UYKULUK RAVIOLI,
KARNABAHAAR, FINDIKLI TEREYAĞI SOS

CHARRED BEEF TARTARE, FENNEL, CAPERS, MUSTARD

SIRLANMIŞ BONFİLE TARTAR, REZENE, KAPARI, HARDAL

PASTA E RISOTTO

**CALAMARATA PASTA CACIO E PEPE,
WILD ASPARAGUS, PECORINO, BLACK PEPPER**

CALAMARATA MAKARNA CACIO E PEPE,
TILKI ŐEN OTU, PECORINO PEYNİRİ, KARABİBER

**FERMENTED SUNCHOKE "MANTI",
TRUFFLE JUS, CRÈME FRAÎCHE**

FERMENTE YER ELMASI MANTI,
TRÜF SOS, CRÈME FRAÎCHE

SAMPLE

**LINGUINE VONGOLE,
CHILI, GARLIC, PARSLEY & GREEN ONION BUTTER**

LINGUINE KUM MİDYE,
KIRMIZI BİBER, SARIMSAK, MAYDANOZ & TAZE SOĞANLI TEREYAĞI

**QUATTRO FORMAGGI RISOTTO,
TOASTED ALMONDS, WILD GREENS**

DÖRT PEYNİRLİ RISOTTO,
KAVRULMUŐ BADEM, BODRUM OTLARI

**RED SHRIMP & BLACK RISOTTO,
SPRING PEAS, CONFIT LEMON**

KIRMIZI KARİDES & SİYAH RISOTTO,
BAHÇE BEZELYESİ, KONFİT LİMON

FISH

**GRILLED SEA BASS,
ARTICHOKE TARTAREİ GREEN "DOMAT" & OLIVE TAPENADE**

IZGARA LEVREK,
ENGİNAR TARTAR, YEŞİL "DOMAT" & ZEYTİN SOS

SAMPLE

**WOOD FIRED GROUPER,
ASPARAGUS & ZUCCHINI SALAD, SAFFRON & TARRAGON FUMET**

ODUN ATEŞİNDE LAĞOS,
KUŞKONMAZ & KABAK SALATASI, SAFRAN & TARHUN FÜME

**SPINY LOBSTER,
TARRAGON GNOCCHI, CORN BISQUE**

DENİZ İSTAKOZU,
TARHUN GNOCCHI, MİSİR BISQUE

MEAT

**LAMB LOIN,
CHARRED AUBERGINE, BLACK OLIVE & LAMB JUS**

KUZU SIRTI,
KÖZ PATLICAN, SİYAH ZEYTİN & KUZU SUYU

**BRAISED SHORT RIB,
“CIBES” GREENS, CILANTRO & CARROT PUREE**

DANA KABURGA,
CİBES OTU, KIŞNIŞ & HAVUÇ PÜRE

**HERB CRUSTED TENDERLOIN,
MOREL MUSHROOMS, MUSTARD GREENS & POTATO MOUSSE**

BAHARAT PANELİ BONFİLE,
KUZU GÖBEĞİ MANTAR, HARDAL OTU & PATATES PÜRESİ

**DRY AGED BEEF,
ASPARAGUS, HOMEMADE SPICY MUSTARD**

DRY AGED DANA PİRZOLA,
KUŞKONMAZ, EV YAPIMI ACI HARDAL