



# OLIVIN

A'LA CARTE



## ALERJEN LİSTESİ / LIST OF ALLERGENS LISTE DER ALLERGENE / СПИСОК АЛЛЕРГЕНОВ



TR Kabuklular  
EN Crustacean  
DE Schalentiere  
RU Ракообразные



TR Süt Ürünleri  
EN Dairy  
DE Milchprodukte  
RU Молочные продукты



TR Balık  
EN Fish  
DE Fisch  
RU Рыба



TR Hardal  
EN Mustard  
DE Senf  
RU Горчица



TR Yumuşakçalar  
EN Molluscs  
DE Weichtiere  
RU Моллюски



TR Yumurta  
EN Egg  
DE Ei  
RU Яйцо



TR Soya  
EN Soy  
DE Soja  
RU Соя



TR Kabuklu Çerez  
EN Tree Nuts  
DE Nüsse  
RU Ореху



TR Glüten  
EN Gluten  
DE Gluten  
RU Глютен



TR Susam  
EN Sesame  
DE Sesam  
RU Кунжут



TR Fıstık  
EN Peanut  
DE Erdnuss  
RU Арахис



TR Kereviz  
EN Celery  
DE Sellerie  
RU Сельдерей



TR Acı Bakla  
EN Lupin  
DE Lupinen  
RU Люпин



TR Sülfıt  
EN Sulphine  
DE Sulfıt  
RU Сульфит



TR Alkol  
EN Alcohol  
DE Alkohol  
RU Алкоголь



TR Domuz Eti  
EN Pork  
DE Schweinefleisch  
RU Свинина

*Değerli Misafirlerimiz,*

*Herhangi bir gıda alerjiniz veya özel beslenme talebiniz var ise lütfen sipariş öncesinde ekibimizi bilgilendiriniz.*

*Уважаемые гости,*

*Если у вас есть пищевая аллергия или особые диетические требования, пожалуйста, сообщите об этом нашей команде перед оформлением заказа.*

*Dear Guests*

*If you have any food allergies or special dietary requirements, please inform our team before placing your order.*

*Liebe Gäste,*

*falls Sie Lebensmittelallergien oder besondere Ernährungswünsche haben, informieren Sie bitte unser Team vor Ihrer Bestellung.*

## AMUSE-BOUCHE



Fried Padrón Peppers with Aioli Seasonal Vegetable Selection with Olive Crumble and Romesco Sauce



## COLD STARTERS / SALADS

### Beetroot Tiramisu

Baked Beetroot Slices, Mascarpone, Beetroot Cream and Beetroot Oil



### Yellowfin Tuna & Salmon Tartare

with Crispy Leek, Crushed Black Cumin and Golden Brown Sauce



### Marinated Tiger Prawns

with Salmon Roe, Avocado Tartare, Black Garlic Purée and Fresh Herb Lemon Sauce



### Charred Iceberg Lettuce

with Şiniklav, Sesame Rice Crisp, Caramelized Onion, Apple and Celery Balsamic



### Foie Gras

with Brioche, Dried Persimmon Marmalade and Nut Crumble



### Wild Herb Salad (VJ)

Mixed Wild Herbs, Caper Berries, Parmesan and Honey Dijon Dressing



### Spanish-Style Veal Tongue (Cold Sliced)

Sarımsaklı Közlenmiş Kappa Biberi ve Limon Otu Vinegret ile

### Marinated Tomatoes

with Avocado, Olive Oil and Tomato Glaze

### Sushi Platter



## HOT STARTERS / PASTA & RISOTTO

### Cream of Fresh Asparagus Soup (V)

with Almond Milk and Chlorophyll Oil



### Ravioli Filled with Risotto And Gorgonzola

Bacon Crambell, Creamy Sos, Portakal Yağı ile



### Nantucket Seafood Chowder

with Shellfish Velouté, Baby Scallops and Toasted Baguette with Roquefort



### Spaghetti Tantuni

with Sautéed Julienne Beef, Crumbled Tulum Cheese, Chopped Onion and Olive Oil



### Crispy Fried Avocado

with Spicy Mayonnaise and Microgreens



### Fusilli alla Siciliana

with Tomato Pesto Sauce, Olive Crumble, Extra Virgin Olive Oil and Parmesan



### Grilled Baby Calamari with Balsamic

Caramelized Onion and Spicy Garlic Sauce



### Fried Egg Noodles

with Fried Egg, Seafood, Seasonal Vegetables and Asian Flavours



### Wild Mushroom Risotto

with Spring Vegetables, Cream, Grated Parmesan and Truffle Oil



### Seafood Risotto

Sautéed with Seafood, Parmesan and Basil Oil

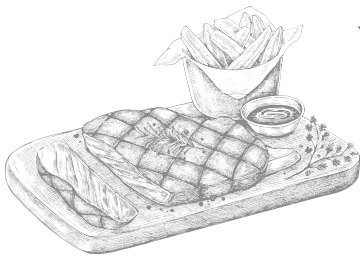


### Risotto Verde

With Green Vegetables, Vegetable Stock, Parmesan And Vegetable Reduction



## MAIN COURSES



### Steak "Café de Paris"

with Baby Carrots, Roasted Potatoes and Café De Paris Sauce



### Chicken Masala

with Jasmine Rice and Mango Salad



### Pan-Seared Sea Bass

with Fresh Herbs, Sweet Potato and Lemon Butter Sauce



### Thracian-Style Lamb Loin Skewer

with Oven-Roasted Vegetables and Aromatic Olive Oil

### Grilled Jumbo Prawns with Fresh Herbs

with Avocado Salsa and Tarragon Butter Sauce



## DESSERTS

### Frozen Yogurt

with Honey and Roasted Walnuts



### Gianduja Chocolate Tart

with Orange-Infused Chocolate Cream and Fresh Forest Berries



### Baked Fresh Pineapple

with Balsamic Caramel Sauce, Crumble and Vanilla Ice Cream



### Ice Cream Selection

