

DINNER

—ADAIA—
GÖCEK

STARTER

Sevketi Bostan with Orange <i>Lemon, orange, cold-pressed olive oil, Aegean thistle</i>	530 ₺
Watermelon & Melon <i>Goat Büş & Chicory Leaves & Cherry Tomato</i> <i>Local fresh goat milk cheese with chicory leaves and cherry tomato</i>	530 ₺ 580 ₺
Artichocke <i>Carrot, lemon, orange</i>	640 ₺
Torik Lakerda <i>Pickled Bonito</i>	740 ₺
Avocado Shrimp <i>Avocado, shrimp, avocado sauce</i>	840 ₺
Water Buffalo Buratta <i>Pesto sauce, pine nuts, strawberry, pink tomato</i>	1050 ₺
Charcuterie & Cheese Board <i>Daily selection of cheese and smoked meats</i>	1300 ₺

*Please ask the service staff for our daily fresh appetizer varieties.

SALADS

Coban Salad <i>Cucumber, tomato, green peppers, red onion, pomegranate molasses, olive oil & lemon dressing</i>	620 ₺
Seasonal Green Salad <i>Fresh greens and cherry tomatoes with olive oil & lemon dressing</i>	640 ₺
Istanbul Salad <i>Pink tomatoes, fresh mint, red onion, balsamic glaze, olive oil & lemon dressing</i>	680 ₺
Arugula & Pink Tomato & Parmigiano <i>Arugula, pink tomato, shaved parmigiano, glazed balsamic, roasted red and green peppers</i>	720 ₺
Chicory & Yedikule Lettuce & Strawberry <i>Goat cheese, endive, Yedikule lettuce, confit tomatoes</i>	740 ₺
Neighbour Greek Salad <i>Ezine cheese, grilled olives, cherry tomatoes, cucumber, green peppers, thyme, balsamic glaze, olive oil & lemon dressing</i>	760 ₺

MAIN COURSES

Grilled Sausages with potato mousse	1480 ₺
Buratta Fusulli & crispy mint chips	1480 ₺
Spagetti Bolognese	1670 ₺
Seafood Linguini with Shrimp & Octopus	1920 ₺
Braised Lamb Shank <i>With over smoked eggplant puree</i>	2100 ₺
Lamb Tandoor <i>With smoky eggplant puree & aromatic rice pilav</i>	2100 ₺
Langoustine Linguini (for two)	5800 ₺
Göcek Langoustine (100gr) & Linguini in light crustacean broth	

HOT APPETIZER

Yedikule Lettuce & Spicy Mayo & Parmigiano	680 ₺
Homemade Fries	640 ₺
Arancini <i>Crispy risotto balls stuffed with pesto sauce</i>	640 ₺
Zucchini Tempura <i>Served with chili oil and garlic yogurt and mint</i>	720 ₺
Crispy Turkish Ravioli <i>Traditional fried Turkish dumplings with garlic yogurt and tomato sauce</i>	720 ₺
“Yoğurtlama” Fried Vegetable Platter <i>Fried eggplant, potatoes, green village peppers and red bell peppers; topper with tomato sauce & chili oil</i>	680 ₺
Saganaki <i>Fried Calamari with tarator sauce</i>	780 ₺ 980 ₺
Crispy Sea Bass with tarator sauce <i>Breaded sea bass served with fries and goat cheese mousse</i>	980 ₺
Sauteed Shrimp <i>Shrimp in butter, dusted with red pepper</i>	980 ₺
Shrimp Casserole <i>Baked shrimp with mushroom, green & red bell peppers and butter</i>	980 ₺
Shrimp Tempura with a zesty sauce of ginger <i>Tempura-battered shrimp, garlic, rice vinegar and soy sauce</i>	980 ₺
Sea Bass with Sevketi Bostan <i>Creamy stew of sea bass with Sevketi bostan wild artichoke thistle and turmeric</i>	980 ₺

GRILLED SEAFOOD

Grilled Octopus porsiyon (150gr)	1400 ₺ / kg 9000 ₺
<i>Served with garlic, parsley and olive dressing</i>	
Grilled Bluefin	Please ask for price
Langoustine	Please ask for price
Grilled Dusky Grouper Kg	6500 ₺
Dusky Grouper Skewers	2140 ₺
Grilled Sea Bass	1720 ₺
Whole Sea Bass Kg	4750 ₺
*Please ask the service staff for our daily fresh fish varieties.	

GRILLED MEATS

Grilled Homemade Meatballs with piyaz	1580 ₺
Lamb Delight	1840 ₺
Tenderloin	2100 ₺
T-Bone Steak	3420 ₺
Veal Chop	3480 ₺
“Küşleme” Lamb Backstrap	1900 ₺
Ribeye Steak	1900 ₺
Lamb Chops	2100 ₺

DESSERT

Chocolate Souffle with Vanillia Ice Cream	640 ₺
Crispy Ice Cream	640 ₺
Cheesecake with Lemon / Berry Sauce	680 ₺
Baked Tahini Halva	540 ₺
Semolina Halva	540 ₺
Baklava with Walnuts	540 ₺

*10% service charge will be added to your bill.

**If you have any food allergies or sensitivities, please inform our staff before placing your order.



another day in paradise