

# #AEGEANSOFRA Summer '24

## WELCOME BITES

### “NOHUT”

Traditional Hummus Bites,  
Sumac, Black Sesame

### “UNI”

Sweetcorn Blinis, Ikura, Dill,  
Smoked Labneh

## CUDDLES ON THE BEACH

Peach Nectar, Grapefruit juice,  
Cranberry Juice, Ginger Ale



## TO SHARE

### PURPLE YAM HUMMUS

Braised Purple Yams,  
Lemon Tahini, Sage Oil,  
Sumac, Poppy Seeds

### “ARAKA”

Sugar Snaps, Snow Peas,  
Roasted Garlic Yogurt, Dill  
Seed Garlic XO

### “MANTAR SOTE”

Sautéed Local Mushrooms,  
Parsnip and Celeriac Purée,  
Cumin, Dates, Almonds, Chive

### “MARINE LEVREK”

Koji cured Branzino Fillets,  
Skordalia, Tartare Sauce,  
Capers, Pomme Soufflé, Dill,  
Chives, Ladolemono

### ARTICHOKE SALAD

Baby Artichokes, Marinated  
Artichokes, Crispy Leeks,  
Parmesan Reggiano, Chives,  
Truffled Yuzu Dressing

### PICKLES & BUTTER

Served with Spelt Grain  
Sourdough and Pita

## FIRST COURSE

### “RAFADAN”

Soft Boiled Egg Yolk, Cauliflower and Vanilla Mousseline, Crème Fraiche, Royal Osetra Caviar, Brioche

## SECOND COURSE

### “SPANAKOPITA”

Homemade Phyllo Pastry, Spinach, Feta, Smoked Labneh, Tomato Oil, Dill

## THIRD COURSE

### “DENİZ TARAĞI”

Seared Scallops, Garlic Couscous, Kale, English Peas, Hazelnut, Uni Beurre Blanc, Fresh Tarragon



## PALATE CLEANSER

### “ŞEFTALİ”

Peach Sorbet, Blueberries, Mint

## DESSERT COURSE

### “LOUKOUMADES”

Varlhona White Chocolate, Attiki Honey Syrup, Cinnamon, Mahlep Spice, Mastic Ice-cream, Walnuts

