

## BISTRO EMBER

FALL 2023

### CHICKPEA YEAST BREAD

\*Cultured Butter \*Spicy Honey \*Rosemary Oil\* Extra Virgin Olive Oil 6

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### COLD APPETIZERS

**TOMATO & WATERMELON** \*Demi-Sec Cherry Tomatoes \*Compressed Watermelon \*Mud Cheese\*Simit \*Green Olives \*Maras Pepper **22**

**LITTLE GEM SALAD** \*Anchovy Sourdough Fossil \*Stir Fry Qinoa \*Tulum Cheese \*Antep Pistachio \*Buttermilk Dressing \* Avocado Mousse **18**

**TURKISH TARTARE** \*Cig Kofte \*Smoked Tenderloin \*Isot Alioli \* Egg Yolk Jam \*Red Butter Lettuce \*Isot-Mulberry Molasses Dressing **24**

**FISH & RAKI** \*Cured Hamachi\*Compressed Melons \*Melon Gel\*Peach Caviar \*Melon Vinegar \*Raki –Lime Granite \*Raki Perfume **22**

**BEETS** \*Slow Roasted Red and Golden Beets \*Herbs-Goat Cheese Cream \*Fennel Seed-Green Apple \*Wild Arugula \*Beets Dressing **18**

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### HOT APPETIZERS

**HOKKAIDO SCALLOP 2PC** \*Portobello Mushrooms Sauté \*Turkish Sujuk \*Gemlik Olives Crumble \*Tarhana Sauce \*Dry Yoghurt Sheets **24**

**EMBER OCTOPUS** \*Charcoal Grilled Octopus \*Aegean Salad \*Muammara \*Sumac Chimichurri \*Tarragon Oil\*Pomegranate Molasses **26**

**COUSCOUS** \* Monterey Squid Dolma \*Spring Onion-Basil Puree \*Shishito Pepper \*Urfa Chili Oil \*Fried Basil **24**

**MANTI (From My Mom)** \*Filled with Marinated Lamb&Beef\*Oak Smoked Turkish Yoghurt \* Burnt Mint Oil \*Lamb Broth **22**

**BUTTERNUT SQUASH MUCVER** \*Butternut Squash Cake\*Carrot Tarator Dip \*Grated Walnut \*Smoked Maras Oil **18**

**ROASTED CALIFLOWER** \*Red Beets and Labneh Puree \*Pomegranate Seeds \*Toasted Almond \*Isot Dressing **20**

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### ENTREES

**LAMB MUTANCANA** \*12 Hours Slow Cooked Lamb Shank \*Keskek \* Wild Mushroom \*Dry Apricot Anise Puree \*Dry Sour Plum Puree **44**

**FILET MIGNON** \*Crispy Golden Potato Terrine \*Honey Carrot Puree\* Grilled Scallion and Baby Carrots \*Beef Jus with Mustard Seeds **46**

**ERISTE** \*Turkish Short Cut Tagliatelle Pasta \*Charcoal Grilled Chicken Thigh \*Antep Pistachio Pesto \*White Cheese Crumble **28**

**STRIPED BASS** \*Charcoal Grilled Striped Bass \*Fish Bisque Foam \*Sugar Peas \*Clam Meat \*Preserved Lemon \*Broccolini **42**

**KING SALMON** \*Olive Oil Braised Beans \*Charcoal Grilled Yellow Corn \*Grilled Bok Choy \*Navel Orange Segment \*Tarragon Oil **42**

**EGGPLANT** \*Charcoal Grilled Eggplant with Slow Cooked Chickpeas \*Babaganoush Mousse \*Fellah Kofte \*Dill Oil **32**

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If you have any allergies please let your server know!

**Executive Chef Deniz SEZER**