

EGE

ÆGEANITE CUISINE

FOOD MENU



FOOD & BEVERAGE

GÅL

URLA

ZAHTER

ISTANBULITE CUISINE

EGE

PLEASURES
HuQQi
OF THE TIME

THE
MARKET
AT BOSPHORUS

HuQQabaz

Qurabiye



RAW

EGE CAVIAR (R)(G)(D) Russian Osetra caviar served with blinis, parsley, capers, shallots and sour cream.	420	OYSTER (R)(SF) Gillardeau oyster served with apple dressing.	40
SALMON CEVICHE (R)(G)(C) Servers with Aji Amarillo sauce, cancha corn.	95	TUNA TARTARE (R)(G)(N)(SB) Served with truffle dash dressing, avocado with citrus and hazelnut.	95

MEZZE

PISTACHIO (D)(N)(V) Mezze made with feta and ezine cheese, olive oil, herbs, served as a smooth spread.	58	SHRIMP MARIN (SF) Delicate dish of shrimp marinated in garlic, herbs and citrus.	65
MARINATED RED PEPPER (V) Charcoaled Italian red pepper with vinegar and olive oil.	50	SEABASS MARIN Marinated seabass with citrus and a hint of ginger.	65
BEANS PILAKI (C)(V) A Turkish olive oiled dish with beans, tomatoes and vegetables.	58	OCTOPUS SALAD (SF) Vibrant octopus salad with sun-dried tomatoes elevated by chimichurri sauce.	80
TIROKAFTERI (D)(V) A Greek dip crafted from feta, chili and a drizzle of olive oil.	50	STEAMED MUSSELS (SF) In chimichurri sauce with a touch of white vinegar.	64
EGGPLANT EZME (D)(E) Smoky Turkish dish of roasted eggplant, garlic, olive oil and spices.	50	SARDINES MARIN Salt cured sardines, marinated with olive oil, Served with onion and dill.	69
ZUCCHINI YOGHURT (D)(V) A refreshing blend of tender zucchini, creamy yoghurt and onion.	50	SALICORNIA (V) Paired with chopped tomato, drizzled with olive oil and citrus.	55
TZATZIKI or CACIK (D)(V) A dip that combines creamy yoghurt, cucumber, garlic and olive oil, with a hint of fresh herbs.	50	CITRUS OCTOPUS (SF) Boiled octopus, with olive oil, lemon and finished oregano.	75
ATOM (D)(V) Dish of spicy yoghurt, garlic and hot oil.	50	SALMON RILLETTE (D) Creamy mezze with sour cream, smoked salmon, chives and shallots.	80

SALAD

MELON AND CHEESE (D)(V) Refreshing combination of rock melon and honeydew melon paired with Ezine cheese.	75	GREEK SALAD (G)(D)(V) Feta Cheese, pink paradise tomato, cucumber, olive taggiasche, caper,green capia pepper,onion, olive oil , oregano and kruton.	80
EGE SALAD (V) Pink paradise tomatoes, red onion, green pepper finished with olive oil and vinegar.	70	SHRIMP SALAD (SF) Citrus marinated prawns mixed with diced avocado, lettuce and roca leaves.	75

HOT STARTER

SAUTEED WILD GREENS (V)(D) Fusion of veggies cooked with olive oil and plated with yoghurt and spicy red chili.	75	GRILLED SARDINES or ANCHOVIES (G) Catch of the day selection , grilled and plated with olive oil on top.	95
FETA BOUYIOURDI (V)(D) Oven baked feta topped with green and red peppers, olive oil and spices.	65	FISH KOKORETSI (SF)(G) Fusion of seafood sauteed and mixed with chefs special seasonings.	98
FRIED ZUCCHINI (V)(D) Tempura zucchini served with yoghurt and creamy cheese dip.	60	FRIED CALAMARI (SF)(G)(E) Patagonian squids, deep fried and served with tartare sauce.	70
SEAFOOD DOLMADAKIA (SF)(D)(C) Wine leaves stuffed with chopped seabass and prawns plated on a rich tomato base.	75	SEAFOOD BOREK (SF)(G)(E)(C) Crispy filo pastry filled with chopped seabass, prawn,rich tomato base and kaskaval cheese.	65
BOUGATSA TRUFFLE (G)(D)(E)(V) Unique dish with feta and kaskaval cheese wrapped in crispy layers of baklava dough finished with shaved black truffle.	85	MIXED FRIED SEAFOOD (G)(SF) A selection of deep-fried seafood, served with tartare sauce.	90
CALF LIVER (D)(G) Sauteed liver with special butter from Black sea, caramelized onion and corn bread.	105	HOMEMADE TURKISH FRIES (D)(V) Crispy potato seasoned with garlic, parsley, and parmesan, served with yogurt.	58
BUTTER SHRIMP (D)(SF) Cooked in a special butter from Black sea infused with chili powder and garlic.	75	GRILLED CALAMARI (SF)(G) Charcoal grilled squid with olive oil oregano and chili flakes.	115

MAIN COURSE

FISH MEATBALL (D) Seabass meatballs, delicately spiced with cumin, onion and parsley mixed with special Kaskaval cheese.	170	SEAFOOD LINGUINE (SF)(G)(D) Tomato based bisque, mussels, clams, prawns, butter and basil.	150
WAGYU TENDERLOIN (D)(G) Served with potato mille feuille with demi-glace sauce.	320	GRILLED TAVUK (D) Skewered marinated chicken with green and red peppers.	145
GRILLED OCTOPUS (SF)(G)(D) Marinated and served with potato mille feuille, green pepper and tomato sauce.	165	LEMON SOLE (D)(G) Delicate kavourma style fish with caramelized onion, pepper and tomatoes.	295
BUTTER RED MULLET (D) Red mullet cooked with Black Sea butter, infused with garlic, chili and oregano.	150	CEDAR SALMON Cedar wood smoked salmon, served with chimmichuri sauce.	195
SEABASS SASLIK (D)(SB) Skewered marinated seabass with onions.	195		

Side Dish

FRENCH FRIES (V)	40	GRILLED MIX VEGATABLES (V)	45
SAUTEED SPINACH (V)	40	MASHED POTATO (V)(D)	45

Fish Market

All the way from the **Black Sea** to the **Mediterranean**, we offer a daily selection of the freshest fish and seafood, beautifully displayed for your choice. Select your favorite catch from our market display and allow our chefs will prepare it just the way you like.

· Grilled · Stewed · Pan Fried · Salt Crusted

Dessert

TURKISH BAKLAVA & GREEK YOGURT (G)(D)(E) Greek yogurt ice cream with chopped baklava	85	AYVA TATLISI (D) Oven baked Quince topped with walnut, apple and kaymak.	75
SEKERPARE (E)(G) A piece of sweetness.	60	KATAIFI (G)(D)(E) Crispy kataifi with white chocolate mascarpone.	75



[D] Dairy [G] Gluten [N] Nuts [S] Seafood [V] Vegetarian [E] Egg [SB] Soya Beans [M] Mustard [C] Celery
All Prices Are in AED, Including 5% V.A.T., Subject to 7% Municipality Fee & 10% Service Charge