

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) 30gr/ **450**
Russian Oscietra Caviar served 50gr/ **700**
with blinis,parsley, capers, shallots and sour cream.

SEABASS CEVICHE (R)(G)(C) **95**
Served with tiger milk and cancha corn.

GILLARDEAU OYSTER NO.2 (R)(SF) per piece/ **45**
DIBBA BAY OYSTER NO.3 (R)(SF) half dozen/ **150**
Served with apple dressing. dozen/ **290**

TUNA TARTARE (R)(G)(N)(SB) **95**
Served with truffle dash dressing, avocado
with citrus and hazelnut.

MEZZE

PISTACHIO (D)(N)(V) **58**
Mezze made with feta and ezine cheese,
olive oil, herbs, served as a smooth spread.

CARROT TARATOR (D)(N)(V) **55**
Creamy yoghurt mixed with carrot topped with
walnuts, chili powder and olive oil.

BEANS PILAKI (C)(V) **58**
A Turkish olive oiled dish with beans,
tomatoes and vegetables.

TIROKAFTERI (D)(V) **50**
A Greek dip crafted from feta, chili and
a drizzle of olive oil.

EGGPLANT SALAD (V) **55**
Grilled eggplant, pepper, lemon, olive oil,
pomegranate sauce.

ZUCCHINI YOGHURT (D)(V)(N) **50**
Creamy yoghurt mixed with sautéed zucchini,
topped with roasted almond flakes.

TZATZIKI or CACIK (D)(V) **50**
A dip that combines creamy yoghurt,
cucumber, garlic and olive oil, with a
hint of fresh herbs.

ATOM (D)(V) **50**
Dish of spicy yoghurt, garlic and hot oil.

SHRIMP MARIN (SF) **65**
Delicate dish of shrimp marinated in
garlic, herbs and citrus.

SEABASS MARIN **65**
Marinated seabass with citrus and a
hint of ginger.

OCTOPUS SALAD (SF) **80**
Vibrant octopus salad with sun-dried
tomatoes elevated by chimichurri sauce.

SARDINES MARIN (S) **69**
Salt cured sardines, marinated with olive oil,
served with onion and dill.

SALICORNIA (V) **55**
Paired with chopped tomato, drizzled
with olive oil and citrus.

SALMON RILLETTE (D) **80**
Creamy mezze with sour cream,
smoked salmon, chives and shallots.

KOPOGLU (D)(V) **65**
Creamy yoghurt with fried eggplant and pepper,
finished with tomato sauce.

SMOKED MACKEREL (S) **85**
Homemade smoked mackerel served with
cucumber pickle, dill and olive oil.

SALAD

MELON AND CHEESE (D)(V) **75**
Refreshing combination of rock melon and
honeydew melon paired with Ezine cheese.

EGE SALAD (V) **70**
Pink paradise tomatoes, red onion,
green pepper finished with olive oil
and vinegar.

GREEK SALAD (G)(D)(V) **85**
Feta Cheese, pink paradise tomato, cucumber,
olive taggiasche, caper,green capia pepper,onion,
olive oil , oregano and kruton.

SHRIMP SALAD (SF) **75**
Citrus marinated prawns mixed with
diced avocado, lettuce and roca leaves.

HOT STARTER

FISH SOUP (D)(S)(G) Light fish soup with carrot and zucchini.	58	CAVIAR KATMER (G)(D)(S)(R) Layered filo pastry with cream cheese, sour cream and chives, topped with Russian Oscietra Caviar.	190
FETA BOUYIOURDI (V)(D) Oven baked feta with tomato sauce topped with oregano and pepper.	75	GRILLED SARDINES (G) Grilled sardines plated with olive oil on top.	95
FRIED ZUCCHINI (V)(D) Tempura zucchini served with yoghurt and creamy cheese dip.	60	FISH KOKORETSI (SF)(G) Fusion of seafood sauteed and mixed with chefs special seasonings.	98
SAUTEED WILD GREENS (V)(D) Fusion of veggies cooked with olive oil and plated with yoghurt and spicy red chili.	75	FRIED CALAMARI (SF)(G)(E) Patagonian squids, deep fried and served with tartare sauce.	70
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	SEAFOOD BOREK (SF)(G)(E)(C) Crispy filo pastry filled with chopped seabass, prawn, tomato base and cheese wrapped in kataifi.	80
CALF LIVER (D)(G) Sauteed liver with special butter from Black sea, caramelized onion and corn bread.	105	MIXED FRIED SEAFOOD (G)(SF) A selection of deep-fried seafood, served with tartare sauce.	120
BUTTER SHRIMP (D)(SF) Cooked in a special butter from Black sea infused with chili powder and garlic.	78	HOMEMADE TURKISH FRIES (D)(V) Crispy potato seasoned with garlic, parsley, and parmesan, served with yogurt.	58
LEVREK GEVREK (G)(E) Seabass bagel, crispy filo pastry filled with seabass, served with tartare sauce.	85	GRILLED CALAMARI (SF)(G) Charcoaled grilled squid with olive oil oregano and chili flakes.	125

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 RIBEYE (400 gr)(D) Wagyu 9+ Ribeye steak served with herbed sautéed baby potato.	650	GRILLED TAVUK (D) Skewered marinated chicken with green and red peppers.	155
GRILLED OCTOPUS (SF)(G)(D) Marinated and served with potato mille feuille, green pepper and tomato sauce.	180	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.	155	CEDAR SALMON Cedar wood smoked salmon, served with chimmichuri sauce.	210
SEABASS SASLIK (D)(SB) Skewered marinated seabass with onions.	195	KOFTE or KEFTEDES (D) Beef and lamb meatballs, tomato sauce based, served with yoghurt and padron pepper.	215
FISH KEBAB (S)(SF)(G) Skewered minced seafoods, wrapped in filo pastry with tomato salad.	320	BEEF SKEWER (D) Marinated Wagyu Striploin 9+ served with grilled red and green peppers.	280

[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

SIDE DISH

FRENCH FRIES (V)	40	GRILLED MIX VEGATABLES (V)	45
SAUTEED SPINACH (V)	40	MASHED POTATO (V)(D)	45
ROASTED BABY POTATO (V)	50		

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.

· Raw · Grilled · Stewed · Pan Fried · Salt Crusted · Kavurma

DESSERT

TURKISH BAKLAVA & GREEK YOGURT (G)(D)(E) Greek yogurt ice cream with chopped baklava	85	KABAK TATLISI (D) Oven baked pumpkin topped with walnut, tahini and kaymak.	75
SAMBALI (D)(E)(G)(N) Oven baked semolina, sugar syrup, walnut, almond served with kaymak.	75	KATAIFI (G)(D)(E) Crispy kataifi with white chocolate mascarpone.	75
PROFITEROL (D)(E)(G)(N) Filled French choux pastry ball with filling of pastry cream, topped with chocolate and pistachio.	70		

