

# EGE

ÆGEANITE CUISINE

## FOOD MENU



FOOD & BEVERAGE

GÅL

URLA

ZAHTER  
ISTANBULITE CUISINE

EGE

REASURES  
HuQQi  
OF THE TIME

THE  
MARKET  
AT BOSPHORUS

HuQQabaz

Qurabiye

# MEZZE

THERE'S MORE TO DISCOVER AT THE DISPLAY. WE RECOMMEND THREE TO FOUR MEZES FOR TWO PEOPLE.  
COLD MEZES ARE SERVED FIRST, FOLLOWED BY HOT MEZES WHEN READY.  
DON'T FORGET TO SHARE.

PISTACHIO (D)(N)(V) 58 PISTACHIO, FETA AND EZINE CHEESE WITH OLIVE OIL AND HERBS.	EGGPLANT SALAD (V) 55 GRILLED EGGPLANT WITH PEPPER, OLIVE OIL AND POMEGRANATE SAUCE.
CARROT TARATOR (D)(N)(V) 55 YOGURT AND CARROT MEZZE WITH WALNUTS, CHILI AND OLIVE OIL.	SHRIMP MARIN (SF) 65 SHRIMPS MARINATED IN OLIVE OIL AND CITRUS.
BEANS PILAKI (C)(V) 58 TURKISH BEANS WITH TOMATOES AND VEGETABLES IN OLIVE OIL.	SEABASS MARIN 65 MARINATED SEABASS WITH CITRUS AND A HINT OF GINGER.
TIROKAFTERI (D)(V) 50 GREEK FETA DIP WITH CHILI AND OLIVE OIL.	OCTOPUS SALAD (SF) 80 OCTOPUS SALAD WITH SUN-DRIED TOMATO AND CHIMICHURRI.
TZATZIKI OR CACIK (D)(V) 45 YOGURT, CUCUMBER AND GARLIC DIP WITH OLIVE OIL AND HERBS.	SARDINES MARIN (S) 69 SALT-CURED SARDINES WITH OLIVE OIL, ONION AND DILL.
SALICORNIA (V) 55 SALICORNIA WITH CHOPPED TOMATOES, OLIVE OIL AND CITRUS.	SALMON RILLETTE (D) 80 SOUR CREAM WITH SMOKED SALMON, CHIVES AND SHALLOTS.
KOPOGLU (D)(V) 65 FRIED EGGPLANT AND PEPPER WITH YOGURT, TOPPED WITH TOMATO SAUCE	SMOKED MACKEREL (S) 85 SMOKED MACKEREL WITH CUCUMBER PICKLE, DILL AND OLIVE OIL.

## HOT STARTER

FISH SOUP (D)(S)(G) 55 LIGHT FISH SOUP WITH CARROT AND ZUCCHINI.	CAVIAR KATMER (G)(D)(S)(R) 190 LAYERED FILO PASTRY WITH CREAM CHEESE, SOUR CREAM AND CHIVES, TOPPED WITH RUSSIAN OSCIETRA CAVIAR.
FETA BOUYIOURDI (V)(D) 75 OVEN BAKED FETA WITH TOMATO SAUCE TOPPED WITH OREGANO AND PEPPER.	GRILLED SARDINES (G) 95 GRILLED SARDINES PLATED WITH OLIVE OIL ON TOP.
FRIED ZUCCHINI (V)(D) 60 TEMPURA ZUCCHINI SERVED WITH YOGHURT AND CREAMY CHEESE DIP.	FISH KOKORETSI (SF)(G) 98 FUSION OF SEAFOOD SAUTEED AND MIXED WITH SEASONINGS.
SAUTEED WILD GREENS (V)(D) 75 FUSION OF VEGGIES COOKED WITH OLIVE OIL AND PLATED WITH YOGHURT AND SPICY RED CHILI.	FRIED CALAMARI (SF)(G)(E) 70 PATAGONIAN SQUIDS, DEEP FRIED AND SERVED WITH TARTARE SAUCE.
BOUGATSA TRUFFLE (G)(D)(E)(V) 85 UNIQUE DISH WITH FETA AND KASKAVAL CHEESE WRAPPED IN CRISPY LAYERS OF BAKLAVA DOUGH FINISHED WITH SHAVED BLACK TRUFFLE.	SEAFOOD BOREK (SF)(G)(E)(C) 80 CRISPY FILO PASTRY FILLED WITH CHOPPED SEABASS, PRAWN, TOMATO BASE AND CHEESE WRAPPED IN KATAIFI.
CALF LIVER (D)(G) 105 SAUTEED LIVER WITH SPECIAL BUTTER FROM BLACK SEA, CARAMELIZED ONION AND CORN BREAD.	MIXED FRIED SEAFOOD (G)(SF) 120 A SELECTION OF DEEP-FRIED SEAFOOD, SERVED WITH TARTARE SAUCE.
BUTTER SHRIMP (D)(SF) 78 COOKED IN A SPECIAL BUTTER FROM BLACK SEA INFUSED WITH CHILI POWDER AND GARLIC.	HOMEMADE TURKISH FRIES (D)(V) 58 CRISPY POTATO SEASONED WITH GARLIC, PARSLEY, AND PARMESAN, SERVED WITH YOGURT.
LEVREK GEVREK (G)(E) 75 SEABASS BAGEL, CRISPY FILO PASTRY FILLED WITH SEABASS, SERVED WITH TARTARE SAUCE.	GRILLED CALAMARI (SF)(G) 125 CHARCOALED GRILLED SQUID WITH OLIVE OIL OREGANO AND CHILI FLAKES.

[D] DAIRY [G] GLUTEN [N] NUTS [S] SEAFOOD [V] VEGETARIAN [E] EGG [SB] SOYA BEANS [M] MUSTARD [C] CELERY [R] RAW

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## SALAD

MELON AND CHEESE (D)(V) ROCK MELON AND HONEYDEW MELON WITH EZINE CHEESE.	75	GREEK SALAD (G)(D)(V) FETA, PINK PARADISE TOMATOES, CUCUMBER, KALAMATA OLIVES, GREEN CAPIA PEPPER, ONION, OREGANO AND CROUTONS WITH OLIVE OIL.	85
EGE SALAD (V) PINK PARADISE TOMATOES, RED ONION AND GREEN PEPPER WITH OLIVE OIL AND VINEGAR.	70	OLIVIER SALAD HANDMADE MAYONNAISE, POTATO, CARROT, CUCUMBER PICKLE AND SALMON CAVIAR.	70
SHRIMP SALAD (SF) CITRUS PRAWNS WITH AVOCADO, LETTUCE AND ROCKET.	75		

## LAHMACUN

(TURKISH PIZZA)

SEAFOOD (SF)(G) SEAFOOD MIX WITH SUMAC ONION, ROCKET AND LEMON.	90	PEPPERONI (D)(G) TOMATO SAUCE, MOZZARELLA AND BASIL.	90
QUATTRO FORMAGGI (D)(G) GORGONZOLA, PARMESAN, MOZZARELLA AND GRANA PADANO IN A CREAMY CHEESE SAUCE.	80		

## MAIN COURSE

FISH MEATBALL (D) SEABASS MEATBALLS, DELICATELY SPICED WITH CUMIN, ONION AND PARSLEY MIXED WITH SPECIAL KASKAVAL CHEESE.	155	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

## 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	GRILLED ASPARAGUS (V)(D)	50

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## DESSERT

TURKISH BAKLAVA & GREEK YOGURT (G)(D)(E)	85
GREEK YOGURT ICE CREAM WITH CHOPPED BAKLAVA	
SAMBALI (D)(E)(G)(N)	75
OVEN BAKED SEMOLINA, SUGAR SYRUP, WALNUT, ALMOND SERVED WITH KAYMAK.	
PROFITEROL (D)(E)(G)(N)	70
FILLED FRENCH CHOUX PASTRY BALL WITH FILLING OF PASTRY CREAM, TOPPED WITH CHOCOLATE AND PISTACHIO.	
KABAK TATLISI (D)	75
OVEN BAKED PUMPKIN TOPPED WITH WALNUT, TAHINI AND KAYMAK.	
KATAIFI (G)(D)(E)	75
CRISPY KATAIFI WITH WHITE CHOCOLATE MASCARPONE.	



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SEA BY  
EDGE



# RAW

EGE CAVIAR (R)(G)(D)	30GR/ 450
RUSSIAN OSCIETRA CAVIAR SERVED WITH BLINIS, PARSLEY, CAPERS, SHALLOTS AND SOUR CREAM.	50GR/ 700
GILLARDEAU OYSTER NO.2 (R)(SF)	PER PIECE/ 45
DIBBA BAY OYSTER NO.3 (R)(SF)	HALF DOZEN/ 150
SERVED WITH MIGNONETTE SAUCE.	DOZEN/ 290
TUNA TARTARE (R)(G)(N)(SB)	95
SERVED WITH TRUFFLE DASH DRESSING, AVOCADO WITH CITRUS AND HAZELNUT.	
YELLOWTAIL CRUDO (R)(SB)(G)	105
SERVED WITH ORANGE SAUCE, DILL OIL, RED CHILI AND BLOOD ORANGE	
SEABASS CARPACCIO (R)	105
OLIVE OIL LEMON DRESSING WITH TOMATO, CUCUMBER, ONION AND CAPERS	
SALMON CARPACCIO (R)(D)	80
JALAPEÑO DRESSING, SHALLOT PICKLE, SOUR CREAM, SUMAC	

# 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

FISH OF YOUR CHOICE SERVED CARPACCIO, TARTARE OR SASHIMI STYLE

## GRILLED

CHARCOAL GRILLED BUTTERFLY, LOKUM, FILLETS OR WHOLE

## GUAZZETTO

COOKED IN A MEDITERRANEAN SAUCE WITH FRESH TOMATOES AND OLIVES

## SALT CRUSTED

COOKED WITH MIX HERBS AND AROMATIC OIL

## PAN FRIED / DEEP FRIED

SERVED WITH MEUNIÈRE SAUCE

## KAVURMA STYLE (SAUTEED)

COOKED WITH TOMATO, PEPPER, ONION, MIX SPICES AND BUTTER