

OLDEN

1772

FOOD MENU

ALLERGENS G: Gluten D: Dairy N: Nuts V: Vegetarian VG: Vegan SF: Shellfish A: Alcohol

All Prices include V.A.T and are in Turkish Lira. Please inform our service team about your food allergies.
Prices have been updated on January 2026.

COLD APPETIZERS

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| Tuna Tataki (D) Smoked Tuna, Turnip Radish Salsa, Guacamole | 1.235₺ |
| Sea Bass Ceviche Kiwi, Red Onion, Chili Pepper, Coriander, Pomegranate-Citrus Sauce | 1.100₺ |
| Raki & Beetroot (D)(A) Confit Beetroot, Ezine Cheese With Raki, Satsuma Dressing, Spring Onion | 920₺ |
| Olden Carpaccio (G) Beef Tenderloin, Truffle Mayonnaise, Crispy Onions, Pickled Chili Pepper, Glazed Balsamic | 1.820₺ |
| Olden Tartare Salmon, Shrimp, Cucumber Gazpacho, Avocado, Grapefruit Salsa, Sesame oil, Chives, Salmon Caviar | 1.615₺ |
| Grilled Vegetables (VG)(N) Grilled Vegetables, Beetroot Puree, Coriander Pesto, Fresh Greens, Pomegranate Sour, Glaze Balsamic | 720₺ |
| Vegan Bowl (VG)(N) Orange Carrot Puree, Buckwheat With Vegetables, Avocado, Red Cabbage, Grilled Oyster Mushrooms, Radish, Smoked Tofu Cheese, Grilled Cibes, Edamame, Tahini Dressing | 980₺ |
| Urla Artichoke Paste (VG)(A) Dried Tomatoes Salsa, Crispy Beans, Grilled Urla Artichoke, Vermut, Spring Onion Oil | 890₺ |
| Gillardeau No 3 (Per 1 Pc) Tabasco, Lime, Oyster Sauce | 1.200₺ |
| Meat & Pickle Salad (G) 100 gr. Beef Tenderloin, Pickled Cucumber, Sorrel, Cherry Tomatoes, Red Onion, Mixed Greens, Grilled Peppers, Fermented Pomegranate Sour | 1.270₺ |
| Kale Salad (D)(N)(V) Kale, Buckwheat, Confit Beet, Raisins, Orange, Green Apple, Roasted Almonds, Divle Obruk Cheese, Orange Vinaigrette | 830₺ |
| Yedikule Salad (D)(V) Yedikule Lettuce, Cherry Tomatoes, Çengelköy Cucumber, Baby Radish, Ezine Cheese, Pomegranate | 830₺ |
| Anatolian Cheese & Charcuterie (D)(N)(G) Hatay Sürk, Smoked Circassian, Mihaliç Cheese, Divle Obruk, Kars Gruyere, Grapes, Beef Bacon, Dried Meat, Roastbeef with pepper, Oak honey, Walnuts, Dried apricots, Dried figs, Pickled carrots | 2.635₺ |

HOT APPETIZERS

Octopus Tandoori (N) 1.840€
Beetroot Fava, Fondant Celery, Glaze Mulberry
Molasses, Potato Crips

Shrimp Arancini (D)(SF)(G) 1.000€
Chipotle Aioli, Dill Salsa, Kars Gruyere Cheese

Crispy Manti (Turkish Dumplings) (D)(G) 1.450€
Mint Yogurt, Beef Tenderloin, Tomato Sauce, Spicy Oil

Lamb Liver (G) 1.110€
150 gr. Lamb Liver, Warm Hummus With Zahter,
Caramelized Onions, Aegean Herbs, Grilled Hot
Peppers

Open Fire Cauliflower (D)(N)(V) 720€
Aegean Herbs Pesto Hummus, Gremolata, Glaze
Balsamic

Ragu & Rigatoni (D)(G) 1.600€
Slow Cooked Beef Tenderloin, Tomato Sauce, Chili
Pepper, Parmesan



Asparagus Tagliatelle (D)(G)(V) 1.300€
Asparagus, Sultana Peas, Truffle Paste, Cream,
Parmesan

Shrimp Linguini (SF)(A) 1.950€
Grilled Jumbo Shrimp, Tomato Sauce, Bisque Sauce,
Cherry Tomatoes, White Wine, Bisque Sauce, Chili
Peppers

Charcoal-Roasted Mushrooms (V) 1.050€
Chestnut Porcini and Oyster Mushrooms, Dried
Tomatoes Aioli, Kale Crips, Green Apple Chutney

Jumbo Shrimp (D)(SF) 1.320€
Warm Muhammara, Chimichurri, Burnt Lemon

Lamb Kebab Yakitori (D)(G) 1.730€
150 gr. Lamb Spicy Lavash, Grilled Green Onion, Grilled
Hot Pepper, Yakitori Sauce

MAIN COURSES

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| Beef Rib Tirit (D)(G) Slow-Cooked 150 gr. Beef Ribs, Almond Pilaf, Burnt Yogurt, Smoked Paprika | 2.200₺ |
| Lamb's Shank (D) Braised 150 gr. Lamb Shank, Keskek, Gremolata, Spicy Oil, Lamb Sauce | 2.540₺ |
| Beef Cheek (D) Wheat With Aegean Herb Pesto, Braised 140 gr. Beef Cheek, Grilled Shallots | 2.185₺ |
| Café De Paris Tenderloin (D) 200 gr Grilled Beef Tenderloin, Baby Potatoes with Caramelized Onions, Cafe de Paris Sauce | 2.635₺ |
| Dry Aged Ribeye 300 gr. Roasted Eggplant Paste, Rib Steak, Grilled Vegetables, Meat Sauce | 2.845₺ |
| Sea Bream (N)(A) Antakya Crushed Olives, Rock Berry, Capers, Lemongrass, White Wine | 1.940₺ |
| Salmon with Champagne (A) Beetroot Puree, Cauliflower Puree, Orange Carrot Puree, Grilled Broccolini, Champagne Sauce | 1.820₺ |
| Brisket (D) Potato Terrine, 100 gr. Brisket, Salted Yoghurt, Tomato Sauce, Smoked Paprika | 2.230₺ |
| Organic Chicken (D) 300 gr. Grilled Chicken Thigh, Couscous With Tarhana, Chimichurri | 1.760₺ |
| Sea Bass Asado (For 2) (D)(N) Grilled Sea Bass, Basil Pesto, Fennel Salad, Burnt Lemon | 3.260₺ |
| Lamb Fore Arm (For 2) (D)(G) Slow-Roasted 500 gr. Lamb Forearm, Antakya Firik Bulgur, Burnt Yoghurt, Lamb Sauce, Chives | 4.985₺ |
| Dry-Aged Veal Chops (For 2) (D)(G) 800 gr. Grilled Veal Rib, Baby Potatoes, Grilled Vegetables, Chimichurri, Meat Sauce | 5.925₺ |
| Lobster Spaghetti (For 2) (SF)(A) Lobster, Grilled Shrimp, Octopus Cooked in Ashes, Tomato Sauce, Bisque Sauce, White Wine, Chili Peppers | 6.680₺ |
| Grilled Lobster (SF) Bisque Hollandez, Chimichurri, Burnt Lemon | 13.900₺ |