

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 April 2026.

COLD APPETIZERS

Tuna Tataki (D) Smoked Tuna, Turnip Radish Salsa, Guacamole	1.450₺
Sea Bass Ceviche Kiwi, Red Onion, Chili Pepper, Coriander, Pomegranate-Citrus Sauce	1.150₺
Rakı & Beetroot (D)(A) Confit Beetroot, Ezine Cheese With Rakı, Satsuma Dressing, Spring Onion	550₺
Olden Carpaccio (G) Beef Tenderloin, Truffle Mayonnaise, Crispy Onions, Pickled Chili Pepper, Glazed Balsamic	1.450₺
Olden Tartare Salmon, Shrimp, Cucumber Gazpacho, Avocado, Grapefruit Salsa, Sesame oil, Chives, Salmon Caviar	1.390₺
Grilled Vegetables (VG)(N) Grilled Vegetables, Beetroot Puree, Coriander Pesto, Fresh Greens, Pomegranate Sour, Glaze Balsamic	650₺
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	950₺
Urla Artichoke Paste (VG)(A) Dried Tomatoes Salsa, Crispy Beans, Grilled Urla Artichoke, Vermut, Spring Onion Oil	850₺
Gillardeau No 3 (Per 1 Pc) Tabasco, Lime, Oyster Sauce	800₺
Meat & Pickle Salad (G) 100 gr. Beef Tenderloin, Pickled Cucumber, Sorrel, Cherry Tomatoes, Red Onion, Mixed Greens, Grilled Peppers, Fermented Pomegranate Sour	1.350₺
Kale Salad (D)(N)(V) Kale, Buckwheat, Confit Beet, Raisins, Orange, Green Apple, Roasted Almonds, Divle Obruk Cheese, Orange Vinaigrette	850₺
Yedikule Salad (D)(V) Yedikule Lettuce, Cherry Tomatoes, Çengelköy Cucumber, Baby Radish, Ezine Cheese, Pomegranate	850₺
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	2.350₺

HOT APPETIZERS

Octopus Tandoori (N) Beetroot Fava, Fondant Celery, Glaze Mulberry Molasses, Potato Crips	1.960€
Shrimp Arancini (D)(SF)(G) Chipotle Aioli, Dill Salsa, Kars Gruyere Cheese	1.050€
Crispy Manti (Turkish Dumplings) (D)(G) Mint Yogurt, Beef Tenderloin, Tomato Sauce, Spicy Oil	1.550€
Lamb Liver (G) 150 gr. Lamb Liver, Warm Hummus With Zahter, Caramelized Onions, Aegean Herbs, Grilled Hot Peppers	1.300€
Open Fire Cauliflower (D)(N)(V) Aegean Herbs Pesto Hummus, Gremolata, Glaze Balsamic	750€
Ragu & Rigatoni (D)(G) Slow Cooked Beef Tenderloin, Tomato Sauce, Chili Pepper, Parmesan	1.650€
Asparagus Tagliatelle (D)(G)(V) Asparagus, Sultana Peas, Truffle Paste, Cream, Parmesan	1.250€
Shrimp Linguini (SF)(A) Grilled Jumbo Shrimp, Tomato Sauce, Bisque Sauce, Cherry Tomatoes, White Wine, Bisque Sauce, Chili Peppers	1.750€
Charcoal-Roasted Mushrooms (V) Chestnut Porcini and Oyster Mushrooms, Dried Tomatoes Aioli, Kale Crips, Green Apple Chutney	850€
Jumbo Shrimp (D)(SF) Warm Muhammara, Chimichurri, Burnt Lemon	1.450€
Lamb Kebab Yakitori (D)(G) 150 gr. Lamb Spicy Lavash, Grilled Green Onion, Grilled Hot Pepper, Yakitori Sauce	1.800€

MAIN COURSES

Beef Rib Tirit (D)(G) Slow-Cooked 150 gr. Beef Ribs, Almond Rice, Burnt Yogurt, Smoked Paprika	2.300₺
Lamb's Shank (D) Braised 150 gr. Lamb Shank, Keskek, Gremolata, Spicy Oil, Lamb Sauce	2.550₺
Beef Cheek (D) Wheat With Aegean Herb Pesto, Braised 140 gr. Beef Cheek, Grilled Shallots	2.200₺
Café De Paris Tenderloin (D) 200 gr Grilled Beef Tenderloin, Baby Potatoes with Caramelized Onions, Cafe de Paris Sauce	2.650₺
Dry Aged Ribeye 300 gr. Roasted Eggplant Paste, Rib Steak, Grilled Vegetables, Meat Sauce	2.900₺
Sea Bream (N)(A) Antakya Crushed Olives, Rock Berry, Capers, Lemongrass, White Wine	1.900₺
Salmon with Champagne (A) Beetroot Puree, Cauliflower Puree, Orange Carrot Puree, Grilled Broccolini, Champagne Sauce	1.850₺
Brisket (D) Potato Terrine, 100 gr. Brisket, Salted Yoghurt, Tomato Sauce, Smoked Paprika	2.100₺
Organic Chicken (D) 300 gr. Grilled Chicken Thigh, Couscous With Tarhana, Chimichurri	1.750₺
Sea Bass Asado (For 2) (D)(N) Grilled Sea Bass, Basil Pesto, Fennel Salad, Burnt Lemon	4.100₺
Lamb Fore Arm (For 2) (D)(G) Slow-Roasted 500 gr. Lamb Forearm, Antakya Firik Bulgur, Burnt Yoghurt, Lamb Sauce, Chives	4.900₺
Dry-Aged Veal Chops (For 2) (D)(G) 800 gr. Grilled Veal Rib, Baby Potatoes, Grilled Vegetables, Chimichurri, Meat Sauce	6.700₺
Lobster Spaghetti (For 2) (SF)(A) Lobster, Grilled Shrimp, Octopus Cooked in Ashes, Tomato Sauce, Bisque Sauce, White Wine, Chili Peppers	7.900₺
Grilled Lobster (SF) Bisque Hollandez, Chimichurri, Burnt Lemon	16.500₺