OKRA | İstanbul

ŞEFİN TADIM MENÜSÜ / *CHEF'S DEGUSTATION MENU*

STEAK TARTAR & SOMON HAVYARI
Trüflü mayonez, çıtır patates
STEAK TARTAR & SALMON ROE
Truffle mayonaise, crispy fries

Vinkara Yaşasın Kalecik Karası Methode Traditionelle (Kalecik, 2021)

BALIK & EKMEK
Odun ateşinden levrek, brioche ekmeği, balıkçı salatası
FISH & BREAD
Wood-fired sea bass, brioche bread, green salad

Kavaklıdere Egeo Sauvignon Blanc (Denizli, 2024)

KALAMAR & URLA ORGANİK EV YAPIMI KUSKUS
Kalamar dilimleri, yabani semizotu, alfredo sos
CALAMARI & URLA ORGANIC HOMEMADE COUSCOUS
Squid slices, wild purslane, alfredo sauce

Doluca Karma Chardonnay Narince (Denizli, 2022)

AÇIK ATEŞTEN LAGOS
İsli midye, marmiette sos, köy eriştesi
WOOD-FIRED GROUPER
Smoked mussel, marmiette sauce, homemade noodle

Doluca Sarafin Chardonnay (Saroz, 2023)

DANA YANAK & GNOCCHI
Köz biber gnocchi, gremolata, cibes
BEEF CHEEK & GNOCCHI
Roasted pepper gnocchi, gremolata, cibes herb

Kavaklıdere Pendore Esprit Des Sommeliers (Manisa, 2022)

YANIK SÜTLAÇ Çilek sos, kakao kıtırı
BURNT RICE PUDDING *Strawberry sauce, cacao crunch*

Doluca Safir Misket (İzmir, 2023)

TADIM MENÜSÜ / TASTING MENU 5200 TL
6 KADEH EŞLEŞMELİ ŞARAP / 6 GLASSES OF MATCHING WINE 4500 TL

EXECUTIVE CHEF MERT YALÇINER

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BAŞLANGIÇLAR / *STARTERS*

KABAK SIYIRMA & BURRATA Közlenmiş renkli kabaklar, chimichurri sos **1550 TL**
ZUCCHINI SCRAPING & BURRATA *Grilled zucchini varieties, chimichurri sauce*

SARDALYA & RENKLİ DOMATESLER Gremolata, frenk soğanı **1000 TL**
SARDINE & COLORFUL TOMATOES *Gremolata, chive*

BAHÇE SALATA Körpe yeşillikler, badem, nar sızması, armut **950 TL**
GREEN SALAD *Fresh greens, almond, pomegranate sauce, pear*

TATLI PATATES & KÖK SEBZELER **1150 TL**
Taze rezene, köz pancar, sütte kereviz, Bergama tulum peyniri
SWEET POTATO & ROOT VEGETABLES
Fresh fennel, roasted beet, celery cooked in milk, Bergama tulum cheese

STEAK TARTAR & SOMON HAVYARI Trüflü mayonez, çıtır patates **1650 TL**
STEAK TARTAR & SALMON ROE *Truffle mayonaise, crispy fries*

BALIK & EKMEK Odun ateşinden levrek, brioche ekmeği, balıkçı salatası **1250 TL**
FISH & BREAD *Wood-fired sea bass, brioche bread, green salad*

BALKABAĞI TEMPURA Közlenmiş kale, lime, isli yoğurt, adaçayı **1000 TL**
PUMPKIN TEMPURA *Roasted kale, lime, smoked yogurt, sage*

KÜLDE AHTAPOT Patlıcan melanzane, köz domates, reyhan **2150 TL**
OCTOPUS COOKED ON ASH *Melanzane, roasted tomato, basil*

KALAMAR & URLA ORGANİK EV YAPIMI KUSKUS **1600 TL**
Kalamar dilimleri, trüf, alfredo sos
CALAMARI & URLA ORGANIC HOMEMADE COUSCOUS
Squid slices, truffle, alfredo sauce

ARTİZAN PEYNİR TABAĞI **1600 TL**
Niğde mavisi, Obruk peyniri, Tabal Peyniri, Trakya eski kaşar, İzmir keçi tulumu,
Kestane balı, badem, kayısı marmelat
ARTISAN CHEESE PLATTER
Niğde blue cheese, Obruk cheese, Tabal cheese, Thrace yellow cheese, İzmir goat tulum cheese, chestnut honey, almond, apricot marmalade

TÜM VERGİLER DAHİLDİR ***ALL TAXES INCLUDED***

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ANA YEMEKLER / *MAIN COURSES*

200 - 650 gram

AÇIK ATEŞTEN LAGOS İsli midye, marmiette sos, köy eriştesi **2250 TL**
WOOD-FIRED GROUPER *Smoked mussel, marmiette sauce, homemade noodle*

IZGARA BONFİLE Kereviz kroket, baby ıspanak, teriyaki sos **2450 TL**
GRILLED WHOLE STEAK *Celery croquette, baby spinach, teriyaki sauce*

DANA YANAK & GNOCCHI Köz biber gnocchi, gremolata, cibes **2000 TL**
BEEF CHEEK & GNOCCHI *Roasted pepper gnocchi, gremolata, cibes herb*

KUZU KÜŞLEME Yağlı katmer, muhammara, antep fıstığı, karamelize yoğurt **2200 TL**
GRILLED LAMB TENDERLOIN *Flaky pastry, roasted pepper paste, pistachio, caramelized yogurt*

BAL KABAKLI RISOTTO & DENİZ TARAĞI **1670 TL**
Bal kabağı püresi, paccerino peyniri
PUMPKIN RISOTTO & SCALLOP *Pumpkin puree, paccerino cheese*

YABANİ MANTARLI RIGATONI Dağ mantarları, sonbahar trüf, kale yaprakları **1670 TL**
WILD MUSHROOM RIGATONI *Wild mushrooms, autumn truffle, kale leaves*

KABURGA RAGU & PAPPARDELLE **1670 TL**
Ağır ateşte pişirilmiş isli kaburga, köz domates, fesleğen, reyhan, mascarpone
RIB RAGU & PAPPARDELLE *Slow cooked smoked ribs, grilled tomatoes, basil*

TÜM VERGİLER DAHİLDİR ***ALL TAXES INCLUDED***

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KÖY TAVUĞU (2 kişilik) **2900 TL**
Tavuk juss, yabani mantarlar, köz patates püresi
ORGANIC CHICKEN *(for 2)*
Chicken juss, wild mushrooms, roasted potato puree

AÇIK ATEŞTEN DENİZ LEVREĞİ & BADEM **2150 TL**
Orzo, kale yaprakları, lime
WOOD-FIRED SEABASS & ALMOND *Orzo, kale leaves, lime*

AHTAPOT RAGU PACCHERI Ahtapot bolonez, burrata, fesleğen **2150 TL**
OCTOPUS RAGU PACCHERI *Octopuc bolonaise, burrata, basil*

TAŞ FIRINDAN KUZU ÖN KOL **2600 TL**
Lavaş, köz patlıcan, domates salatası, frenk soğanı
LAMB SHOULDER COOKED IN STONE OVEN
Thin pita bread, roasted eggplant, tomato sauce, chive

TENCEREDEN DENİZ MAHSÜLLERİ (2 kişilik) **4150 TL**
Baby patates, renkli kabaklar, cibes
SEAFOOD VARIETIES COOKED IN STEWPOT *(for 2) Baby potato, zucchini varieties, cibes*

ODUN ATEŞİNDEN DRY AGED PİRZOLA (2 kişilik) **5600 TL**
Körpe sebzeler, yüzük kesim ilik, köz sarımsak
WOOD-FIRED DRY AGED VEAL CHOP *(for 2) Fresh vegetables, beef marrow, roasted garlic*

TÜM VERGİLER DAHİLDİR ***ALL TAXES INCLUDED***

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TATLI / *DESSERT*

150 gram

SÜT REÇELLİ SANDO Çilek, beyaz çikolata — **650 TL**
SANDO WITH MILK JAM *Strawberry, white chocolate*

BAL KABAĞI & BEYAZ ÇİKOLATA Açık ateşten yaban mersini, crumble — **600 TL**
PUMPKIN & WHITE CHOCOLATE *Wood-fired blueberry, crumble*

AŞURE & BAKLAVA Fıstık kreması, 5 kat baklava yufkası, nar taneleri — **600 TL**
ASHURE & BAKLAVA *Pistachio cream, baklava dough, pomegranate*

YANIK SÜTLAÇ Çilek sos, kakao kıtırı — **600 TL**
BURNT RICE PUDDING *Strawberry sauce, cacao crunch*

PROFİTEROL Karamel, acı Beyoğlu çikolatası, tahin — **600 TL**
PROFITEROL *Caramel, bitter Beyoğlu chocolate, tahini*

BİTTER ÇİKOLATALI MOUSSE Çıtır baklava hamuru, kek, ganage — **650 TL**
DARK CHOCOLATE MOUSSE *Crispy baklava dough, cake, ganache*

DONDURMA Çikolata / Vişne / Kaymak / Limon — **520 TL**
ICE CREAM *Chocolate / Cherry / Milk Cream / Lemon*

DIGESTIVE

GRAPPA	950 TL
SAMBUCA	950 TL
LIMONCELLO	950 TL
JÄGERMEISTER	950 TL
FERNET BRANCA	1100 TL

TÜM VERGİLER DAHİLDİR *ALL TAXES INCLUDED*