

# topaz

restaurant & bar

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## SOUP

Shellfish Soup  
*baked root vegetables*  
390 TL

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## SALAD

Young Artichoke Salad with Truffle Flavor  
*forest fruits, fresh garden greens, parmesan*  
380 TL

Purslane Salad with Strawberry  
*curd cheese, seasonal fruits, dried walnuts*  
330 TL

Shrimp Tabule Salad  
*Bodrum shrimp, mung beans, green apple, belly, aragula*  
430 TL

Green Salad with Avocado  
*radish, pickled ginger, cherry vinegar*  
330 TL

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## COLD

Burrata  
*organic tomatoes, young aragula, extra virgin olive oil*  
380 TL

Beef Carpaccio  
*aragula, parmesan*  
490 TL

Artichokes Braised in Olive Oil  
290 TL

Avocado Tuna Tartare  
440 TL

Cheese with Avocado  
280 TL

Tarama  
290 TL

Hummus  
280 TL

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## RAW FISHES

Raw Red Mullet  
*flavored ith ginger and fresh spices*  
460 TL

Raw Salmon  
*flavored with hot soy sauce*  
390 TL

Raw Shrimp  
*flavored with thyme oil*  
460 TL

Raw Oyster <sup>\*piece</sup>  
*white wine vinegar, hot sauce*  
390 TL

Sea Bass Ceviche  
*sweet sour sauce*  
380 TL

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## HOT

Grilled Baby Squid  
*couscous with vegetables*  
470 TL

Grilled Asparagus  
*roasted almond flakes, truffle sauce yoghurt*  
360 TL

Seafood in Baklava Pastry  
*with mixed greens*  
410 TL

Crispy Cretan Zucchini  
*mint flavored buffalo yoghurt*  
330 TL

Grilled Octopus "Babakale"  
*yellow lentil fava with white truffle flavor*  
840 TL

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## MAIN COURSE

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### Topaz Beef Ribs

*braised asado ribs, risotto with vegetables*

**690 TL**

### Beef Tenderloin Flavored with Asian Spices

*root vegetables, mushrooms*

**680 TL**

### Baked Beef Cheek

*potato & roasted peppers puree*

**680 TL**

### Kebab with Yoghurt

*grilled fillet steak, meatball, strained yoghurt, rusk pita, fresh tomato sauce*

**640 TL**

### Organic Chicken

*organic chicken thighs, celery puree, root vegetables*

**520 TL**

### Baked Salmon

*black rise; with lemon sauce*

**690 TL**

### Grilled Sea Bass

*roasted aubergine puree, confit potatoes, flavored greens, onion relish*

**710 TL**

### Lagos Shish

*with Aegean herbs*

**740 TL**

### Seafood Paella (for 2)

*vongole, mussels, squid, shrimp, sea bass, fresh tomatoes, saffran*

**1.250 TL**

### Seafood Linguine

*homemade tomato sauce, garlic, chili pepper*

**670 TL**

### Spaghetti Aglio e Olio

*parsley, garlic, limon sheets, cream sauce*

**510 TL**

### Lobster Spaghetti

*fresh tomato sauce*

**\* TL**

### Mushroom Risotto

*young artichoke, parmesan*

**590 TL**

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## DESSERT

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### Strawberry Puff Pastry

*ice cream*

**280 TL**

### Chocolate Souffle

*ice cream*

**280 TL**

### Homemade Sorbe

*seasonal fruits*

**270 TL**

### Baklava

*pistachio, cream ice cream*

**280 TL**

### White Chocolate Soup

*strawberry sorbe*

**280 TL**