



Welcome to Mürver.

We use the best ingredients we can find. Mostly local and seasonal, of course... We are inspired by the deep culinary culture of the region. We grill, smoke, bake and stew our food using a variety of wood, charcoal, nut shells and aromatic plants as our source of heat. We try to keep it honest, straight forward, contemporary, non-gimmicky and, above all, tasty.

Afiyet olsun!

SPREADS & SMALL BITES

DRY CACIK	380
Smoked yogurt, roasted garlic and pickled cucumber spread dusted with dried herbs	
GAMBİLYA FAVA	440
Bodrum broad bean spread, Halhali olives, rock samphire and purslane with dill dressing	
DUCK TOPİK	440
Shredded aromatic duck, sour cherries and hummus served with roasted walnuts and extra virgin olive oil	
HİBEŞ	340
Spicy Manavgat tahini and lemon dip, wholewheat crisps	
PİDE	380
Sourdough pide with fresh corn, pomegranate molasses, isot and arugula	

STARTERS TO SHARE

COLD

SPRING SALAD	590
Grilled snow peas, seasonal herbs, green apple, mung beans, and a citrus sauce	
SMOKED GILTHEAD BREAM	690
Cured and smoked gilthead bream, fennel, sorrel, green almonds, fermented tomato juice	
DRY-AGED BEEF	660
Smoked dry-aged beef, spicy charred pear chutney, mustard greens	

HOT

SWISS CHARD SARMA	525
Stuffed swiss chard with slow-cooked ox cheek and ribs, pistachios and currants, served with mildly spicy tomato sauce and kale chips	
ARTICHOKE	610
Olive oil-braised and roasted artichoke, artichoke sauce with fresh thyme, pickled blueberries, fresh sorrel	

STRAIGHT FROM THE FIRE

ZUCCHINI	700
Charred zucchini, pickled zucchini, goat cheese cream served with herb salsa and toasted pumpkin seeds	
CHARRED SALAD	550
Charred summer vegetables, samphire and herb salad with a sumac, isot and pomegranate molasses dressing	
CHARRED CALAMARI	1.395
Muhammara, olive oil-braised and charred radishes	
GRILLED OCTOPUS	1.350
Pomegranate molasses-glazed octopus, served with charred seasonal vegetables	
GRILLED SUCUK	1.420
Grilled house-made sucuk, charred potatoes, spicy cucumber pickles	



Head Chef: Mevlüt Özkaya

MAINS

GRILLS

STONE BASS	1.980
Grilled dry-aged stone bass, grilled Yedikule lettuce	
SHRIMP	2.400
Grilled jumbo shrimps, couscous with creamy corn purée, roasted kohlrabi, fresh herbs	
CHICKEN	1.850
Grilled free range chicken, roasted potatoes, mustard sauce	
LAMB LOIN	2.850
Thin slices of skewered Trakya Kıvrıcık lamb loin, bean salad with a tahini dressing, crispy potato chips, thyme-dusted yogurt	

ROASTS & BRAISES

GREEN TÜRLÜ	1.200
Roasted broccolini, asparagus and baby zucchini, grilled Yedikule lettuce, pickled pears, amaranth, pistachio cream	
GURNARD	1.700
Gurnard stew with winter vegetables, shallot, caper leaves and spring onions	
OX CHEEK	2.200
Slow-braised and roasted ox cheek, fennel purée with orange, sautéed baby spinach	

LARGER PLATES

Larger portions easily shared by two or more.

SEAFOOD "STEW"	4.700
Calamari and cockles stewed in a fish bone broth then topped with grilled stone bass and shrimp, sourdough bread	
BEEF SHORT RIB	5.900
9-hour braised beef short rib, siyez bulgur pilaf, crispy leek	
LAMB SHOULDER	5.800
Braised Trakya Kıvrıcık lamb shoulder glazed with a mesir paste and served with freekeh pilaf, salted yogurt and a spicy apricot compote	

BLACKBOARD

A selection of dry aged beef, lamb and whole fish.

All meats served with a side of roasted vegetables and charred potatoes, all fish served with a side of grilled lettuce and roasted potatoes.

COCKTAILS

CHERRY Bombay Sapphire, cherry, purple basil, fermented sage and cardamom soda	940
CHARRED JAMESON Cold-infused jameson with charred, then smoked walnuts and dried figs	940
MÜRVER BACARDÌ superior, kiwi, lime juice, elderflower liqueur	940
MEST Rosemary-infused Bombay Sapphire, spicy pear compote, orange and lemon juice, Thomas Henry ginger ale	940
RAKILI PROTOTİP:RAKI LOT 2024_0004, Grey Goose, lemon juice, fresh dill and mint, charred green chili	940
DANCING GOATS BACARDÌ Carta Negra, Herencia de Plata licor de café, Kahlua, carbonated cold brew coffee	940

CLASSICS

G&T Hendrick's Gin, Thomas Henry tonic water	940
NEGRONI Bombay Sapphire, Cocchi Vermouth di Torino, Campari	940
MARTINI Tanqueray No. TEN or Tito's, Cocchi Vermouth di Torino Extra Dry	940
SPICY PALOMA Silver Patrón, lime juice, grapefruit juice, chili, agave, sparkling water	940
WHISKY SOUR Woodford Reserve, lemon juice, aromatic bitters	940



BEERS

Kölsch, Torch Brewery, İstanbul	440
New Zealand Pilsner, à santé, Adana	450
Buğday (Wheat Beer), Knidos, İstanbul	440
Belgian Blonde, 3 Kafadar, İstanbul	440
IPA 4C, Gara Guzu, Muğla	440
West Coast IPA, à santé, Adana	470
Efes Pilsen	390

ANISEED

PROTOTİP:RAKI LOT 2024_0004, 6 cl	610
Kulüp Delüks Rakı, 6 cl	580

NO-ALC

NO-ALC #1 Green apple and lemon juice, fermented sage and cardamom soda	510
NO-ALC #2 Grape compote, purple basil cordial	510
NO-ALC #3 Cucumber, basil and lemon juice, celery cordial, mint oil	510

SELECTED WINES BY THE GLASS

SPARKLING

YAŞASIN, Méthode Champenoise, Vinkara, Ankara, Turkey	1.250
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WHITE

CHABLIS, Louis Moreau, France, 2022	1200
BORDA, Bornova misketi, İkidenezarası, Urla, İzmir, Turkey, 2025	770
Sauvignon Blanc, Prodom, Denizli, Turkey, 2023	830
Peri, Sultaniye, Kastro Tireli, Denizli, Turkey, 2025	760
Riesling, Yükseltan, Saros, Çanakkale, Turkey, 2025	740

NATURAL & LOW INTERVENTION

Çalkarası, Paşaeli, Wild Fermented, Çal, Denizli, Turkey, 2022	810
Sungurlu, Yaban Kolektif, Tokat, Turkey, 2023	880

ROSÉ

ELEIA, Syrah, Kalecik Karası, Kastro Tireli, Aydın, Turkey, 2022	700
Syrah, Kalecik Karası, Merlot, Prodom, Aydın, Turkey, 2023	780

RED

Kalecik Karası, Kuzubağ, Denizli, Turkey, 2023	710
VINDEMIA TOPRAK, Öküzgözü, Yedibilgeler, Elâzığ, Turkey, 2022	810
Merlot, Yükseltan, Çanakkale, Turkey, 2022	850
NOVAKULA, Boğazkere, Heraki, Denizli, Turkey, 2020	910
Syrah, Petit Verdot, Cabernet Franc, Aydın, Turkey, 2020	930
AMENT, Cabernet Sauvignon, Porta Caeli, Çanakkale, Turkey, 2028	980
OLD VINES, Karasakız, Paşaeli, Balıkesir, Turkey, 2022	850
Syrah, Sagavin, Güney Plato, Denizli, Turkey, 2022	800

Please inform your server of any allergies.
All prices are in TL and inclusive of VAT.
Service is not included.