



Tasting | 3.500 Turkish Lira

&

6 Glasses of Matching Wine | 2.000 Turkish Lira

Considering guest experience and the rhythm of the kitchen & service teams, we are able to serve the tasting menu

if all our guests at the table order it.

Our tasting menu will be served in the middle of the table to share.

V.A.T. is included.

MÜRVER TASTING

Sour Dough Bread | Local cheese

Smoked Seabream, Fennel salad | fermented tomatoes vinaigrette
Suvla, Sauvignon Blanc, Semillon Eceabat, Çanakkale, 2022

Duck "Topik", Cinnamon | Sourcherry | Hummus | Walnut
Suvla "Clairet" Rose, Çanakkale, 2022

Octopus in Ash, Warm Aegean Salad | İsoot | Sour Pomegranate
Turasan "Seneler" Narince, Tokat, 2021

Fish of the day

Yedibilgeler, Anaxagoras, Chardonnay Reserve, Denizli, 2021

Trakya Kivırcık, Slow Roasted Lamb Shoulder
Smoked "Firik Wheat Pilaf | Salted Yoghurt
Yükseltan, Cabernet Sauvignon, Çanakkale, 2019

Burnt Pistachio, "Antep" Pistachio | Sour Cherry &
Purple Basil Ice cream
Kavaklıdere "Tatlı Sert" Narince, Tokat 2004