



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

Smoked yogurt, roasted garlic and pickled cucumber spread dusted with dried herbs

GAMBİLYA FAVA

Bodrum broad bean spread, Halhali olives, rock samphire and purslane with dill dressing

DUCK TOPIK

Shredded aromatic duck, sour cherries and hummus served with roasted walnuts and extra virgin olive oil

HİBEŞ

Spicy Manavgat tahini and lemon dip, wholewheat crisps

PİDE

Sourdough pide with fresh corn, pomegranate molasses, isot and arugula

STARTERS TO SHARE

COLD

AUTUMN SALAD

Seasonal greens, red beets cooked in wheat straw, Mung beans, red apple served with a lemon dressing

SMOKED GILTHEAD BREAM

Cured and smoked gilthead bream, fennel, green apple and radish served with a roasted garlic, mustard and citrus dressing

DRY-AGED BEEF

Smoked dry-aged beef, spicy charred pear chutney, mustard greens

HOT

WILD HERB QUICHE

Slow-cooked Aegean wildherbs and seasonal greens in a buttery chickpea crust, pistachio yogurt

MUSHROOM CRISP

Crispy heirloom wheat pide with smoky mushroom puree, seasonal wild mushroom and fresh purple basil

ROASTED CELERY

Olive oil-braised and roasted celery root, green apple, orange, citrus vinaigrette

STRAIGHT FROM THE FIRE

SPICY PUMPKIN

Tahini buffalo yoghurt and roasted pumpkin seeds

CHARRED CALAMARI

Muhammara, olive oil-braised and charred radishes

GRILLED OCTOPUS

Pomegranate molasses-glazed octopus, charred winter vegetable and herb salad

GRILLED SUCUK

Grilled house-made sucuk, charred potatoes, spicy cucumber pickles



Head Chef: Mevlüt Özkaya

MAINS

GRILLS

STONE BASS

Grilled dry-aged stone bass, grilled Yedikule lettuce

SHRIMP

Grilled jumbo shrimp, olive oil leeks, roasted nut crumble

CHICKEN

Grilled free range chicken, crispy smashed potatoes, mustard sauce

LAMB LOIN

Thin slices of skewered Trakya Kivırcık lamb loin, bean salad with a tahini dressing, crispy potato chips, thyme dusted yogurt

OX CHEEK

Slow-braised and roasted ox cheek, creamy mashed cauliflowe, roasted cauliflower steaks

ROASTS & BRAISES

VEGETABLE TÜRLÜ

Roasted beetroot, celery and amaranth, pistachio cream, grilled Yedikule lettuce, broccoli

GURNARD

Gurnard stew with winter vegetables, shallot, caper leaves and spring onions

LARGER PLATES

Larger portions easily shared by two or more.

SEAFOOD "STEW"

Calamari and cockles stewed in a fish bone broth then topped with grilled stone bass and shrimp, sourdough bread

BEEF SHORT RIB

9-hour braised beef short rib, siyez bulgur pilaf, crispy leek,

LAMB SHOULDER

Braised Trakya Kivırcık 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

- G&T
Hendrick’s Gin, Thomas Henry tonic water
- NEGRONI
Sipsmith, Cocchi Vermouth di Torino, Campari
- MARTINI
Tanqueray No. TEN or Tito’s, Cocchi Vermouth di Torino Extra Dry
- MOJITO
Havana Club 7 Años, lime juice, mint, sparkling water
- SPICY PALOMA
Silver Patrón, lime juice, grapefruit juice, jalapeño, sparkling water, agave syrup
- WHISKY SOUR
Woodford Reserve, lemon juice, aromatic bitters
- MAYMUNCUK
Fat-washed Monkey Shoulder, green apple oleo saccharum, cinnamon, aromatic bitters
- DOUZ
Douzico, Italicus, grapefruit juice, star anise, bergamot bitters
- GINGER & ANISEED
Silver Patrón, Cointreau, lime juice, ginger, PROTOTİP:RAKI LOT 2023_0004

MARGARITAS

- CLASSIC
Silver Patrón, Cointreau, lime juice
- MEZCAL
Casamigos Mezcal Joven, Cointreau, lime juice
- BASIL
Silver Patrón, Cointreau, lime juice, basil, thyme



BEERS

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

ANISEED

- PROTOTİP:RAKI LOT 2024_0004, 6 cl
- Kulüp Delüks Rakı, 6 cl
- Mtallat Arak, 6 cl

NO-ALC

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

SELECTED WINES BY THE GLASS

SPARKLING

- YAŞASIN, Méthode Champenoise, Vinkara, Ankara, Turkey
- PROSECCO “Superiore”, DOCG, Santa Margherita, Italy, NV

WHITE

- Emir, Sagavin, Nevşehir, Turkey, 2024
- Misket, Prodom, Denizli, Turkey, 2022
- ODRYsia GRIS, Sauvignon Gris, Arcadia, Kırklareli, Turkey, 2021
- Sauvignon Blanc, Prodom, Denizli, Turkey, 2023
- NODUS, Narince, Pamukkale, Denizli, Turkey, 2023
- Riesling, Yükseltan, Çanakkale, Turkey, 2023
- Chardonnay, Prodom, Aydın, Turkey, 2023

NATURAL & LOW INTERVENTION

- Sauvignon Blanc, Misket, Gürbüz Winery, Kırklareli, Turkey, 2024 (Orange)
- Çalkarası, Wild Fermented, Paşaeli, Denizli, Turkey, 2022
- NÖTR, Merlot, Barbare, Tekirdağ, Turkey, 2024

ROSÉ

- ELAIA, Syrah, Kalecik Karası, Mouvedre, Kastro Tireli, Manisa, Turkey, 2022 570

RED

- OLD VINES, Karasakız, Paşaeli, Balıkesir, Türkiye, 2022
- Kalecik Karası, Kuzubağ, Denizli, Türkiye, 2023
- PRESTIGE, Öküzgözü, Kavaklıdere, Elâzığ, Türkiye, 2021
- Merlot, Yükseltan, Çanakkale, Türkiye, 2021
- NOVAKULA, Boğazkere, Heraki, Denizli, Türkiye, 2020
- KARKAIA,Bordeaux Blend, Kastro Tireli, Manisa, Turkey, 2018
- Cabernet Sauvignon, Yükseltan, Çanakkale, Türkiye, 2020
- BIAS PRIENNE, Cabernet Franc, Yedi Bilgeler, Denizli, Türkiye, 2022
- MEDAR, Syrah, Boğazkere, Kastro Tireli, Manisa,Türkiye, 2018

Please inform your server of any allergies.