



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

<b>DRY CACIK</b>	280
Smoked yogurt, roasted garlic and pickled cucumber spread dusted with dried herbs	
<b>GAMBİLYA FAVA</b>	340
Bodrum broad bean spread, Halhali olives, rock samphire and purslane with dill dressing	
<b>DUCK TOPIK</b>	440
Shredded aromatic duck, sour cherries and hummus served with roasted walnuts and extra virgin olive oil	
<b>HİBEŞ</b>	340
Spicy Manavgat tahini and lemon dip, wholewheat crisps	
<b>PİDE</b>	290
Sourdough pide with fresh corn, pomegranate molasses, isot and arugula	

### STARTERS TO SHARE

#### COLD

<b>AUTUMN SALAD</b>	480
Seasonal greens, red beets cooked in wheat straw, Mung beans, red apple served with a lemon dressing	
<b>SMOKED GILTHEAD BREAM</b>	610
Cured and smoked gilthead bream, fennel, green apple and radish served with a roasted garlic, mustard and citrus dressing	
<b>DRY-AGED BEEF</b>	660
Smoked dry-aged beef, spicy charred pear chutney, mustard greens	

#### HOT

<b>STUFFED SWISS CHARD WITH BEEF</b>	480
Slow-cooked beef, crispy kale leaves, served with a mildly spicy tomato sauce	
<b>WILD HERB QUICHE</b>	490
Slow-cooked Aegean wildherbs and seasonal greens in a buttery chickpea crust, pistachio yogurt	
<b>ROASTED CELERY</b>	410
Olive oil-braised and roasted celery root, green apple, orange, citrus vinaigrette	

#### STRAIGHT FROM THE FIRE

<b>SPICY PUMPKIN</b>	540
Tahini buffalo yoghurt and roasted pumpkin seeds	
<b>ROASTED VEGETABLES</b>	650
Slow-roasted winter vegetable terrine, creamy vegetable puree with lemongrass, butter-sauteed chestnuts, aromatic roasted allium oil	
<b>CHARRED CALAMARI</b>	1.360
Muhammara, olive oil-braised and charred radishes	
<b>GRILLED OCTOPUS</b>	1.470
Pomegranate molasses-glazed octopus, charred winter vegetable and herb salad	
<b>GRILLED SUCUK</b>	1.420
Grilled house-made sucuk, charred potatoes, spicy cucumber pickles	



Head Chef: Mevlüt Özkaya

### MAINS

#### GRILLS

<b>STONE BASS</b>	1.980
Grilled dry-aged stone bass, grilled Yedikule lettuce	
<b>SHRIMP</b>	2.200
Grilled jumbo shrimp, olive oil leeks, roasted nut crumble	
<b>CHICKEN</b>	1.750
Grilled free range chicken, crispy smashed potatoes, mustard sauce	
<b>LAMB LOIN</b>	2.550
Thin slices of skewered Trakya Kivırcık lamb loin, bean salad with a tahini dressing, crispy potato chips, thyme dusted yogurt	

#### ROASTS & BRAISES

<b>GREEN TÜRLÜ</b>	1.200
Roasted beetroot, celery and amaranth, pistachio cream, grilled Yedikule lettuce, broccoli	
<b>GURNARD</b>	1.600
Gurnard stew with winter vegetables, shallot, caper leaves and spring onions	
<b>OX CHEEK</b>	1.950
Slow-braised and roasted ox cheek, creamy mashed cauliflower, roasted cauliflower steaks	

#### LARGER PLATES

Larger portions easily shared by two or more.

<b>SEAFOOD "STEW"</b>	4.700
Calamari and cockles stewed in a fish bone broth then topped with grilled stone bass and shrimp, sourdough bread	
<b>BEEF SHORT RIB</b>	5.300
9-hour braised beef short rib, siyez bulgur pilaf, crispy leek,	
<b>LAMB SHOULDER</b>	5.600
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

<b>G&amp;T</b> Hendrick's Gin, Thomas Henry tonic water	890
<b>NEGRONI</b> Sipsmith, Cocchi Vermouth di Torino, Campari	890
<b>MARTINI</b> Tanqueray No. TEN or Tito's, Cocchi Vermouth di Torino Extra Dry	890
<b>MOJITO</b> Havana Club 7 Años, lime juice, mint, sparkling water	890
<b>SPICY PALOMA</b> Silver Patrón, lime juice, grapefruit juice, chili pepper, sparkling water, agave syrup	890
<b>WHISKY SOUR</b> Woodford Reserve, lemon juice, aromatic bitters	890
<b>DOUZ</b> Douzico, Italicus, grapefruit juice, star anise, bergamot bitters	890
<b>GINGER &amp; ANISEED</b> Silver Patrón, Cointreau, lime juice, ginger, PROTOTİP:RAKI LOT 2023_0004	890

## MARGARITAS

<b>CLASSIC</b> Silver Patrón, Cointreau, lime juice	890
<b>MEZCAL</b> Casamigos Mezcal Joven, Cointreau, lime juice	890
<b>BASIL</b> Silver Patrón, Cointreau, lime juice, basil, thyme	890



## BEERS

Kölsch, Torch Brewery, İstanbul	390
New Zealand Pilsner, à santé, Adana	400
Buğday (Wheat Beer), Knidos, İstanbul	390
Belgian Blonde, 3 Kafadar, İstanbul	390
IPA 4C, Gara Guzu, Muğla	390
West Coast IPA, à santé, Adana	420

## ANISEED

PROTOTİP:RAKI LOT 2024_0004, 6 cl	550
Kulüp Delüks Rakı, 6 cl	520
Mtallat Arak, 6 cl	490

## NO-ALC

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

## SELECTED WINES BY THE GLASS

### SPARKLING

YAŞASIN, Méthode Champenoise, Vinkara, Ankara, Turkey	1.350
STARS, Cava, Castillo Perelada, Spain, 2021	1.000

### WHITE

Misket, Prodom, Denizli, Turkey, 2022	700
Sauvignon Blanc, Prodom, Denizli, Turkey, 2023	790
ZELEIA,Vasilaki, Bozcaada, Çanakkale, Turkey, 2021	730
Chardonnay, Prodom, Aydın, Turkey, 2023	800

### NATURAL & LOW INTERVENTION

OLD VINES, Karasakız, Paşaeli, Balıkesir, Turkey, 2022	850
Sungurlu, Yaban Kolektif, Tokat, Turkey, 2023	880

### ROSÉ

Ni&Ce Winery, Kızılgöl, Kilis, Tukey, 2022	400
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### RED

Kalecik Karası, Kuzubağ, Denizli, Turkey, 2023	500
PENDORE, Öküzgözü, Kavaklıdere,Manisa, Turkey, 2022	850
Merlot, Yükseltan, Çanakkale, Turkey, 2022	720
NOVAKULA, Boğazkere, Heraki, Denizli, Turkey, 2020	880
Syrah,Petit Verdot, Cabernet Franc, Aydın, Turkey, 2020	900
Cabernet Sauvignon, Prodom, Aydın, Turkey, 2021	900

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