



STARTERS

for just a while,
shellfish bisque with roasted langoustine tails

40,-

all in contrast,
maple cured salmon fillet with goats cheese, apple & beetroot

28,-

from France,
ballotine of foie gras with fine brioche biscuits, pear & spices

55,-

from Bolu,
pan roasted cepes with garlic & thyme ;
sweet potato puree, baby leeks & chicken jus vinaigrette

38,-

perfumed,
carpaccio of wild grouper fish with truffle, honey & lavender

40,-

hand rolled,
confit chicken tortellini with artichokes,
cepes & mushroom broth

28,-

from Italy,
risotto with black summer truffles from Piedmont

55,-

seasonal leaves,
mixed leaf salad with garden herbs & balsamic vinaigrette

22,-

(with summer truffle)
45,-

Whilst we do all we can to accommodate guests with food allergies and intolerances, we are unable to guarantee that dishes will be completely allergen free.



MAIN COURSE

from Turkey,
fillet of beef with roasted cepes,
confit red onions, carrots & marjoram

65,-

lightly spiced,
best end of spring lamb, cauliflower puree,
figs & fresh almonds

60,-

for 2 persons,
rolled saddle of lamb with Mediterranean vegetables;
thyme & rosemary jus

150,- (45 mins)

from the Mediterranean,
fillet of wild, line caught sea bass with
hazelnut crust & carrot jus

85,-

homemade,
tagliolini with cepes from Bolu,
courgettes & parmesan

45,-

(with summer truffle)
68,-

GRILL

chicken breast
50,-

ribeye steak (300 grams)
55,-

wild sea bass
85,-

wild red snapper
85,-

wild grouper
85,-

wild john dory
85,-

wild lobster (per 100grams)
20,-

All grilled items are served with a seasonal daily garnish. At GAJA we try to use only wild, daily caught fish. Please be understanding if, due to weather conditions, some dishes are not available.

Prices are in TL and VAT is included.