



DINNER

MEZE · TURKISH GARDEN · SALADS

SHARE & START

MAVI MEZE EXPERIENCE v	29
Haydari, acılı ezme, smoked eggplant, hummus, fava and olives, with balloon lavash.	
BALLOON LAVASH v	7
Freshly baked, puffed lavash with smoked eggplant butter and olive oil.	
LENTIL SOUP vG	10
Red lentils, Aleppo pepper oil and fresh lemon.	
İÇLİ KÖFTE	17
Crisp bulgur shells filled with seasoned beef and pine nuts, with garlic yogurt.	
CRISPY CALAMARI	19
Aleppo pepper, charred lemon and garlic yogurt.	
CHARRED OCTOPUS	24
Aegean fava purée, sumac onions, capers and paprika oil.	
HAMSI TAVA	19
Whole crispy anchovies, sumac-onion salad, lemon and walnut tarator.	
MIDYE TAVA	18†
Crisp battered mussels with garlic-walnut tarator and fresh lemon.	
MIDYE DOLMA	17
Mussels filled with aromatic rice, pine nuts and currants, finished with lemon.	

SALADS

MAVI BEET SALAD v	16
Roasted beets, whipped labneh, walnuts, citrus and pomegranate.	
GAVURDAĞI SALAD vG	17
Finely chopped tomato, cucumber, onion, parsley and walnuts, with pomegranate molasses.	
TABLESIDE CAESAR	19
Romaine hearts, house Caesar dressing, Parmesan and crisp croutons, tossed tableside.	

TURKISH GARDEN

Small vegetarian plates, made for sharing.	
MINİ İMAM BAYILDI vG	14†
One baby eggplant braised in olive oil, filled with tomato, onion and garlic.	
KABAK MÜCVER v	13†
Two crisp zucchini-and-herb fritters with dill yogurt and lemon.	
ZEYTİNYAĞLI ENGİNAR vG	16†
One artichoke heart with peas, carrot, potato, dill and lemon olive oil.	
MERCİMEK KÖFTESİ vG	12†
Three red lentil and bulgur köfte with parsley, scallion, lettuce and lemon.	
YAPRAK SARMA vG	13†
Four vine-leaf rolls filled with herbed rice, currants and pine nuts, with lemon.	
MUSHROOM MANTI v	16†
Eight small mushroom-filled dumplings with garlic yogurt, tomato butter and dried mint.	
MINİ CHEESE PİDE v	12†
A blistered, boat-shaped flatbread with Turkish cheeses and herbs, cut into three.	

FROM THE GARDEN TO THE TABLE

Olive oil, seasonal vegetables and Turkish tradition.

v VEGETARIAN vG VEGAN † PROPOSED NEW-DISH PRICE
Please let your server know about allergies or dietary requirements.



DINNER

AEGEAN SEAFOOD · FIRE & CHARCOAL · TURKISH SPECIALTIES

FROM THE SEA

GRILLED SWORDFISH SHISH	49
Char-grilled swordfish skewers, Mediterranean herbs, lemon and seasonal vegetables.	
WHOLE BRANZINO	42
Grilled whole branzino with herbs, lemon, olive oil and seasonal vegetables.	
FRIED TURBOT	38
Crisp turbot with fresh lemon, herbs and caper sauce.	
AEGEAN FISHERMAN’S STEW	46
Fish, shrimp, mussels and calamari in saffron-tomato broth, with fennel and grilled bread.	

PASTA & GRAINS

AEGEAN SAFFRON ORZO	37
Shrimp and scallops with saffron orzo, peas, lemon and fresh herbs.	
LOBSTER BUCATINI	46
Lobster, cherry tomatoes, garlic, white wine and herbs.	

TURKISH SPECIALTIES

LAHMACUN	18
Thin, crisp flatbread with seasoned beef, tomato and herbs, served with parsley and lemon.	
TRADITIONAL MANTI	27
Small beef-filled dumplings, garlic yogurt, tomato butter, dried mint and Aleppo pepper.	

FIRE & CHARCOAL

MAVI MIXED GRILL FOR TWO	94
Lamb chops, Adana, lamb köfte, lamb shish, chicken and wings, with vegetables, bulgur, cacik and balloon lavash.	
ADANA KEBAP	32
Spiced lamb kebab with charred peppers, tomato, sumac onions, bulgur and lavash.	
LAMB SHISH	36
Marinated lamb skewers, grilled vegetables, sumac onions, bulgur and lavash.	
CHICKEN SHISH	29
Marinated chicken skewers, grilled vegetables, sumac onions, bulgur and lavash.	
İSKENDER	32
Sliced döner over toasted pita, tomato sauce and yogurt, finished with browned butter tableside.	
WOOD-FIRED RIBEYE · 12 OZ	59
Wood-fired ribeye with garlic-herb butter.	
LAMB CHOPS	52
Herb-marinated lamb chops with charred vegetables and mint yogurt.	
SIDES	
CHARRED SEASONAL VEGETABLES	9
Olive oil, lemon and herbs. VG	
GARLIC SPINACH	9
Sautéed spinach with garlic and olive oil. VG	
BULGUR PILAF	7
Bulgur, tomato and peppers in vegetable stock. VG	

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