





LUNCH MENU


COLD APPETIZERS


Burrata (D)(N) 125 TL 
Watercress, Avocado, Capia Pepper and Healthy Seeds

Guacamole (V) 105 TL 
Homemade Guacamole Dipping Sauce, Pomegranate, Jalapeno, Nachos

Farmer Salad" (V) 105 TL 
Garden Tomato, Çengelköy Cucumber, Pepper, Feta Cheese, Pomegranate Sauce

Garden Salad (V)(D) 95 TL 
Garden Greens, Artichoke Hearth, Healthy Seeds And Balsamic Sauce

Grilled Halloumi (D)(V)(M) 95 TL 
Grilled Halloumi, Baby Spinach Leaves, Spring Onion

Caesar Salad (G)(S)(D)(N) 105 TL 
Baby Gem Lettuce, Caesar Sauce, Parmesan and Almond Crackers, Grilled Chicken Breast

Warm Quinoa Salmon Salad (S) 135 TL
Sauteed Fresh Salmon, Grilled Vegetable Quinoa Salad and Balsamic Sauce

DONER 

200g Doner Meat with "Lavaş" Bread and French Fries 165 TL

"Iskender" Doner with Pide Bread and Tomato Sauce, Yoghurt (D)(G) 180 TL

Wrap Doner (G) 150 TL

FROM FIRE STONE OVEN 

Mixed Cheese (G)(D)(V) 105 TL

Minced Meat (G) 120 TL

Mix Seasonal Herbs, Zucchini and Goat Cheese (G)(V)(D) 120 TL

Smoked Eggplant, Walnut and 'Tulum' Cheese (G)(D)(V)(N) 120 TL

Pide with Meat Cubes, Tomato, Pepper and Cheese (G)(D) 150 TL

ROTISSERIE 

Organic Chicken (D) 240 TL
Served with Baked Potato

MARIS LAHMACUN (G) 80 TL
Tradational Thin Crust Bread Topped with Mince Meat
(please inform the Service Attendant Choices of your Topped made Chili or NonChili)

SOUPS 

Tuscany Style Tomato Soup (V)(G)(D) 70 TL

Lentil Soup (D) 70 TL

SANDWICH AND BURGER 

Maris Burger 200Gr (G)(EGG) 120 TL
Beef Burger, Smoked Beef, Tomato, Lettuce and Pickled Cucumber, Garlic Mayonnaise

Mini Burger (G)(EGG)(D) 120 TL
Beef Burger, Caramelized Onion and Cheddar

Steak Sandwich (D) 180 TL
Griled Tenderloin, Scarmorza Cheese and French Fries

Kaju Chicken Burger (G)(N) 105 TL
Cashew Chicken Fillet
Avocado and Coleslaw

please inform the Service Attendant if you wish add cheese)

PIZZA 


Margherita (G)(D)(V) 110 TL
Buffalo Mozzarella and Basil

Pepperoni (G)(D) 135 TL
Fermented Pepperoni and Oregano

Pizza Di Mare (G)(D) 220 TL
Shrimp, Squid, Octopus and Mussel

Pizza Quattro formaggi (G)(D)(N) 145 TL
Pizza Four Cheese and Basil

THE AEGEAN CUISINE

Shrimp Cooked with Butter (S)(D) 145 TL 
Iskenderun Shrimps, Organic Butter and Smoked Eggplant

Zucchini "Mücver" (V)(E)(D)(G) 85 TL
Zucchini Patties, Fresh Herbs and Garlic Yogurt Dipping

Daily Olive Oil Dishes (V) 75 TL 
Daily Vegetable Cooked with Olive Oil

Grilled "Kokoreç" (G) 150 TL
"Balıkesir" "Kokoreç", Tomato, Pepper Onion, And Mix spice

Baked Stuffed Vine Leaves (N)(D)(V) 80 TL
Pine Nut, Blackcurrant, Fresh Herbs and smoked Yogurt

Bodrum Octopus (S)(E)(A) 140 TL
Grilled Octopus, Potato and Saffron Aioli

Fried Calamari (A)(S)(G)(E) 135 TL
Fried "Bodrum" Calamari, Tarator Sauce and Fresh Lime

TRATTORIA

Tagliatelle (E)(G)(A)(D) 150 TL
Homemade Tagliatelle with Bolognese Sauce and Parmesan

Penne Cream Sauce (D)(G) 150 TL
Grilled Chicken Breast and Parmesan

Spagetthi with Prawn (G)(D) 220 TL
Prawns, Cherry Tomatoes Sauce and Capari

Mantı (G)(D) 110 TL
Traditional Turkish Style Ravioli with Minced Meat, Yogurt and Spicy butter

Mushroom Risotto (D)(A) 155 TL
Porcini Mushrooms and Fresh Truffles


Parmesan Risotto with Shaved Truffle (D)(A) 120 TL

FROM THE GRILL

Maris Kebap 180 TL
Traditional Style Minced Lamb Pepper and Parsley

Lamb Chop (D) 205 TL
Watercress and Celery Mash

Beef Ribeye (Entrecote) 400gr 250 TL
Truffle French Fries, Watercress and Beef Jus

Beef Medallion with Black Pepper Sauce (D)(A) 235 TL 
Asparagus, Grilled Shallots and Black Pepper Sauce


Meatball with Cheese (D) 165 TL
Minced Beef, Kaskaval Cheese and Spices from the Chef Choice


Lamb Skewers (D)(G) 180 TL
Lamb Loin Cooked Over the Charcoal Served with, Grilled Tomato and Pepper

Grilled Turkish-Style Chicken Wings 165 TL
Grilled Tomato and Onion with Lavas Bread

SEAFOOD CORNER 

Maris Mixed Seafood Platter (For 2 Pax) 690 TL
Daily Fresh Fish and Seafood from the Fisherman
(Please ask the Service Attendant for Info.)

Grilled Sea Bass Fillet with Leek 200 Gr 205 TL 
Seasonal Vegetables, Watercress and Cream of Leeks

Grouper Fish Roasting (D)(G)(N) 230 TL 
Sauteed J, Mushroom, Red Pepper and Tomato

Grilled Squid 160 TL
Seasonal Vegetables and Fermented Chili Sauce

Lobster (Daily Price)
Your choice of; Grilled, Steamed or Pasta

SIDE DISHES

Mashed Potato (D) 65 TL / Grilled Asparagus 65 TL

French Fries with Truffle Oil, Parmesan Powder (D) 55 TL

Oven Roasted Vegetables 65 TL / Rice (D) 45 TL

(V) Vegetarian/Vejetaryen (N) Nuts/Kuruyemiş (G) Gluten (S) Shellfish/Kabuklu deniz ürünü (D) Dairy/Süt ürünleri (A) Alcohol/ Alkol (E) Egg/yumurta (L) Lupin/Bakla

(P)Pork/Domuz ürünleri (C) Celery/Kereviz (M) Mustard/Hardal (SE) Sesame/Susam (SO) Soy/Soya (Vegan)  Ketojenik 

Tüm fiyatlarımız Türk Lirasıdır ve fiyatlarımıza KDV dahildir / All prices are presented in Turkish Lira and VAT is included



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