

Başlangıç ve Salata / Starter and Salad

- Toscana usulü kuru fasulye ve cibes çorbası, ktır focaccia** 36
Tuscan style white beans and cabbage sprouts soup, crispy focaccia
- Safranlı 'İstakoz' Çorbası; vanilya parfümü, hafif krema** 65
Lobster Soup with Saffron; vanilla essence, light cream sauce
- Zeytinyağlı Enginar Göbeğinde Deniz Börülcesi; parizyen sebzeler, lime sos** 42
Fresh Artichoke Heart Stuffed with Sea Bean; parisian vegetables, lime sauce
- Liguria Usulü Ahtapot Salatası; ahtapot, börülce, siyah zeytin, patates, pesto sosu** 42
Ligurian Style Octopus Salad; octopus, fresh beans, black olives, potatoes, pesto sauce
- Vongole Al Vino Bianco; Beyaz şarap soslu kum midyesi, ızgara ekmek** 42
Clams in White Wine; Sand clams cooked in white wine sauce, served with grilled bread
- Ev Yapımı Hafif Tütsülenmiş Somon; yaban turp kremi, su teresi sosu, somon yumurtası** 46
Homemade Lightly Smoked Salmon; horseradish cream, watercress sauce, salmon eggs
- Ördekli Çıtır Börek; shiitake mantarı, soya filizi, taze soğan, su kestanesi, Asya usulü barbekü sos** 48
Duck Spring Rolls; shiitake mushroom, bamboo shoots, spring onion, water chestnut, Asian style barbecue sauce
- Dana Carpaccio; Hafif tütsülenmiş dana carpaccio, körpe roka, çiğ enginar, traş parmesan, kavrulmuş çam fıstığı ve trüf sosu** 52
Beef Carpaccio; Lightly smoked beef carpaccio, baby rocket, raw artichokes, parmesan shavings, toasted pinenuts and truffle sauce
- Ton Balıklı Tartar; deniz tuzlu balık küpleri, konkase domates, kúp avokado, guacamole, soyalı zencefil sos** 65
Tuna Tartar; sea salted fish cubes, tomato concasse, avocado cubes, guacamole, ginger sauce with soy
- Jumbo Karides Tava; çili biberli tereyağında kavrulmuş kestane mantarı, sarımsak, körpe ıspanak** 80
Pan-Fried Prawns; portobello mushrooms roasted in chili butter, garlic, baby spinach
- Çiğ Sebze Salatası; enginar, körpe ıspanak, kabak, fesleğen, parmesan, püre lime sos** 36
Fresh Vegetable Salad; artichoke, baby spinach, zucchini, basil, parmesan, lime purée dressing
- Avokadolu Bahçe Salatası; körpe marul, salatalık, domates, taze nane, kereviz, maydanoz, dereotu, zeytinyağlı avokado sos** 38
Garden Salad with Avocado; baby lettuce, cucumber, tomato, fresh mint, celery, parsley, olive oil-lemon dressing
- Zencefil Aromalı Izgara Körpe Sebzeli Ilık Kalamar Salatası; parmesan, duble domates sos** 44
Calamari Salad with Ginger Flavored Grilled Baby Vegetables; parmesan, double tomato dressing
- Çıtır Ördek Salatası; Çıtır ördek kalçası, sebzeler, soya-bazamik sos** 52
Crispy Duck Salad; Crispy duck thigh, vegetables, soy-balsamic sauce

Pizza

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| Margherita Bufalina | 40 |
| Manda mozzarella, fesleğen, domates sos Buffalo mozzarella, basil, tomato sauce | |
| Reina | 40 |
| Fiordilatte mozzarella, domates sos, enginar kalbi, siyah zeytin, kültür mantarı, dana jambon Fiordilatte mozzarella, tomato sauce, artichoke hearts, black olives, champignon mushrooms, beef ham | |
| Alle Verdure | 42 |
| Fiordilatte mozzarella, domates sos, ızgara kabak, ızgara patlıcan, ızgara renkli biber, pesto sos Fiordilatte mozzarella, tomato sauce, grilled zucchini, grilled eggplant, grilled bell peppers, pesto sauce | |
| Porcini e Caprino | 44 |
| Fiordilatte mozzarella, domates sos, porçini mantarı, keçi peyniri, sarımsak konfi Fiordilatte mozzarella, tomato sauce, porcini mushrooms, goat cheese, confit garlic | |
| Quattro Formaggi | 48 |
| Gorgonzola, scamorza, parmesan, mozzarella peynirleri Gorgonzola, scamorza, parmesan, mozzarella cheeses | |
| Bosforo | 55 |
| Domates sos, karides, ahtapot, kalamar, midye, maydanoz, sarımsak yağı Tomato sauce, prawns, octopus, baby squid, mussels, parsley, garlic oil | |
| Pizza Carpaccio | 56 |
| Fiordilatte mozzarella, domates sos, hafif tütsülü carpaccio, körpe roka, traş parmesan Fiordilatte mozzarella, tomato sauce, lightly smoked carpaccio, baby arugula, parmesan shavings | |

Makarna ve Risotto / Pasta and Risotto

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| Garganelli; porcini mantar, beef domates, bresaola, taleggio peyniri Garganelli; porcini mushrooms, beef tomatoes, bresaola, taleggio cheese | 48 |
| “Acquerello” Risotto; dinlenmiş carnaroli risotto, yaban mantarı, roka yaprakları “Acquerello” Risotto; aged carnaroli rice, wild mushrooms, rocket leaves | 52 |
| Ravioli Salmone e Mascarpone; ev yapımı füme somon, mascarpone peyniri ravioli, kuşkonmaz, safranlı konkase domates Homemade Ravioli with Smoked Salmon; mascarpone cheese, asparagus, saffron scented tomato concasse | 56 |
| Spaghetti Ai Frutti Di Mare; ev yapımı spaghetti, vongole, karides, kalamar, domates sos Seafood Spaghetti; home made spaghetti, vongole, prawns, squid, tomato sauce, fresh parsley | 58 |
| Istakozlu Linguine; brandy, cherry domates sos Lobster Linguine; brandy, cherry tomato sauce | 170 SGL /300 DBL |

Ana Yemek / Main Course

- Taze Baharatlarla Lezzetlendirilmiş Yaprak Piliç Izgara; basmati pilav, soya fasulyesi, naneli yoğurt sos** 50
Grilled Chicken Paillard Flavoured with Fresh Herbs; basmati rice with vegetables, soy beans, mint yoghurt
- Ördek Göğsü; hindiba, ağır ateşte kavrulmuş pancar, portakal fileto, ballı balzamik sos** 68
Honey Roasted Duck Breast; braised endive, slow roasted beet, orange fillet, honey-balsamic sauce
- Izgara Dana Madalyon; rösti patates, istiridye mantarlı körpe ispanak yaprakları, trüf sos** 68
Grilled Beef Medallion; rosti potato, baby spinach with oyster mushroom, truffle sauce
- Taze Otlar ile Panelenmiş Kuzu Pirzola; yerelması püresi, karamelize havuç, iç bakla** 68
Herb Crusted Lamb Rack; Jerusalem artichokes puree, caramelised carrots, broad beans
- Dana Fileto; maxim patates, çili tereyağında pişirilmiş yerelması, kestane mantarı, kırık biberli et sos** 68
Veal Fillet; maxim potato, jerusalem artichoke cooked in chili butter, portobello mushrooms, pepper veal sauce
- Ağır Ateşte Pişmiş Dana Yanağı; safranlı risotto, gramolata, şarap sos** 68
Red Wine Braised Veal Cheek; saffron risotto, gramolata
- Izgara Lagos Balığı; sebze lazanya, közde patlıcan ve köpüğü, mizuna yaprakları, rezene sos** 92
Grilled Grouper; vegetable lasagna, roasted eggplant and foam, mizuna leaves, fennel sauce
- Izgara Dry-Aged T-Bone Steak; fırında yeni patates, fasulye ucelletta, sarımsaklı ispanak (minimum 2 kişi)** 200
Grilled Dry-Aged T-Bone Steak; roasted new potatoes, ucelletta white beans, sauteed spinach with garlic (minimum 2 people)
- REİNA'DA ŞEFİN ZİYAFETİ (minimum 4 kişilik)** 320
Porçini mantarlı & mevsim sebzeli risotto, marine av etleri, kuzu eti, dana eti, baharatlı 'Sultan' köfte kombinasyonu
EXECUTIVE CHEF'S FEAST AT REINA (minimum 4 people)
Risotto with porcini mushrooms and seasonal vegetables with marinated game (in season), lamb, beef, spicy 'Sultan' meatballs
- Mevsim Balıkları (Lütfen garsonunuza sorunuz)**
Seasonal Fish (Please ask your waiter)
- ## Tatlı / Dessert
- Brandy Snap Sepeti İçerisinde Sorbe Çeşitleri; orman meyveleri, mango sos** 32
Sorbent Selection in a Brandy Snap Basket; wild berries, mango sauce
- Tiramisu; mascarpone peyniri, kedi dili bisküvi, amaretto, portakal likörü, espresso** 34
Tiramisu
- Semifreddo, beyaz çikolata portakal, badem, frambuaz kuli** 34
Semifreddo white chocolate, almond, orange, raspberry coulis
- Pannacotta; burbon vanilla, tropikal meyve, portakal sos** 34
Pannacotta; burbon vanilla, tropical fruits, orange sauce
- Espressolu Creme Caramel** 34
Espresso Scented Creme Caramel
- Çikolatalı Sufle; likörlü krema sos, vanilyalı dondurma** 36
Chocolate Soufflé; liqueur flavoured cream sauce, vanilla ice cream
- Elmalı Kraliçe; karamelize elma yaprakları, kaymaklı manda sütü, kuşburnu sos** 36
Queen with Apple; caramelised apple shaves, whole milk, rose hip sauce

Anadolu Lezzetleri / Anatolian Tastes

BAŞLANGIÇ / STARTER

- Günün Zeytinyağılı** 40
(Lütfen garsonunuza sorunuz.)
Daily Special; cold vegetable dish cooked in olive oil
(Please ask your waiter.)
- Etli Pazi Dolma** 40
Swiss Chard Stuffed with Meat; served with plain yoghurt
- Sizin için Seçtiğimiz Tadımlık Mezeler** 40
Our Selection of Assorted Turkish 'Meze' (Appetizers)

ANA YEMEK / MAIN COURSE

- Sultan Kebab** 64
Sultan Kebab; Grilled entrecôte strips and 'sultan' meatballs served on a bed of strained plain yogurt, sautéed pita bread bits, tomato sauce
- GÜNÜN KEBABI** 56!
(Lütfen garsonunuza sorunuz.)
KEBAB OF THE DAY
(Please ask your waiter.)
- Arpa Şehriye Yatağında Kuzu İncik** 70
Lamb Shank Served on a Bed of Orzo

TATLI / DESSERT

- Vişneli Ekmek Kadayıfı; meyve salatası, kaymak, dondurma** 30
Turkish Style Bread Pudding with Sour Cherries;
fruit salad, clotted cream, ice cream
- Muhallebili Revani; portakal sos** 30
'Revani' (Samolina cake soaked in light syrup) with Vanilla Pudding;
orange sauce
- Fıstıklı Kaymaklı Katmer; Maraş dondurması** 34
Crispy Flaky Pastry with Sugar, Pistachio & Clotted Cream;
"Maraş" style ice cream