

FOOD MENU



COLD

ATTIKO GREEN SALAD ^{V, VG}	450
lime, green chili, thai basil, asparagus misket limonu, yeşil biber, tay fesleğeni, kuşkonmaz	
ASIAN CAESAR SALAD ^{V, D}	400
mizuna, pomegranate, parmesan cheese mizuna, nar, parmesan peyniri	
TUNA CARPACCIO ^{SOY, G, S}	600
truffle soy, shio konbu seaweed, chives trüf soya, shio konbu deniz yosunu, frenk soğanı	

BEEF TATAKI ^{SOY, G}	950
truffle ponzu, fresh truffle, leek, crispy garlic trüf mantarı, taze trüf mantarı, pırasa, çttr sarımsak	
SALMON TARTARE ^{S, G}	900
crispy sushi rice, spicy mayo, caviar, yuzu gel, tobiko çttr suşi pirinci, baharatlı mayonez, havyar, yuzu jeli, tobiko	
SCALLOP TIRADITO ^S	750
mandarin ponzu, crispy black rice, mandarin mandarin ponzu, çttr siyah pirinç, mandalina	

MAKI ROLL SUSHI

CAULIFLOWER ^{VG, G}	420
crispy cauliflower, avocado, cucumber çttr karnabahar, avokado, salatalık	
SALMON ^{G, S, E}	480
crispy onion, cream cheese, avocado, ginger soya çttr soğan, krem peynir, avokado, zencefil soya	
SPICY TUNA ^{G, S, E}	520
chopped tuna, spicy kimchi sauce, sesame, avocado doğranmış ton balığı, baharatlı kimchi sosu, susam, avokado	

SCALLOP ^{SOY, G, S}	1200
mango, avocado, green chili, mandarin, green chili mango, avokado, yeşil biber, mandalina, yeşil biber	
CALIFORNIA ^{G, S, E}	1750
crab, avocado, cucumber, tobiko yengeç, avokado, salatalık, tobiko	

HOT

EDAMAME SALTY OR SPICY ^{VG}	290
sweet spicy, shichimi, salt, lime tatlı baharatlı, shichimi, tuz, limon	
CRISPY CALAMARI TEMPURA ^{S, G}	780
yuzu mayo, chilli, shichimi, lime yuzu mayonez, kırmızı biber, shichimi, limon	
EGGPLANT MISO YAKI ^{VG}	290
2 kinds of homemade miso, crispy quinoa 2 çeşit ev yapımı miso, çttr kinoa	
BEEF GYOZA ^{SOY, G, D}	1050
angus beef, shiitake mushroom, sweet soy angus sığır eti, shiitake mantarı, tatlı soya	
CRISPY SHRIMP ^{S, G}	750
spicy chili mayo, lime, shichimi baharatlı biberli mayonez, limon, shichimi	

JAPANESE YAKI SOBA NOODLE ^{SOY, G}	690
cabbage, carrot, onion, seaweed nori, katsubushi lahana, havuç, soğan, deniz yosunu nori, katsubushi	
YUZU KOSHO CHICKEN THIGH ^{SOY, G}	900
miso, yuzu kosher, garlic, potato miso, yuzu koşer, sarımsak, patates	
MISO CHILEAN SEABASS ^{SOY, S}	1950
caramelize miso, beetroot, cauliflower karamelize edilmiş miso, pancar, karnabahar	
GRILLED JUMBO PRAWN (2pieces)	1600
lime butter, chive, pickled onion misket limonu tereyağı, frenk soğanı, turşu soğan	
SPICY BEEF STRIPLOIN ^{SOY, G}	2500
red chili, sesame, sweet soy, chive kırmızı biber, susam, tatlı soya, frenk soğanı	

DESSERT

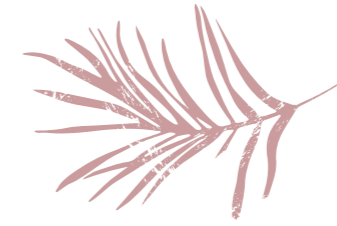
FRUIT PLATTER ^{VG}	850
seasonal assortment mevsim meyveleri	
YUZU CHEESECAKE ^{V, D, E}	750
yuzu mousse, lotus biscuit yuzu köpüğü, lotus bisküvisi	
DARK CHOCOLATE CAKE ^{D, G, E, N}	850
served with coconut ice cream hindistan cevizli dondurma ile servis edilir	

MOCHI ICE CREAM TRIO ^{D, E}	850
vanilla, chocolate, strawberry vanilya, çikolata, çilek	
ICE CREAM OR SORBET ^{D, G}	250
chocolate, coconut, strawberry, vanilla, mandarin, lemon çikolata, hindistan cevizi, çilek, vanilya, mandalina, limon	
ATTIKO DESSERT PLATTER ^{D, N, V}	3800
SHARING 2-4 chef's signature dessert and seasonal fruits şefin imza tatlısı ve mevsim meyveleri	

SIDES

GRILLED SWEET CORN ^{D, V, G}	300
lime chili butter, spicy crumble, shichimi misket limonu biber yağı, baharatlı kek, shichimi	

STEAM RICE ^{V, VG}	220
japanese rice japon pirinci	





attiko

MENU

