

# LOKANTA FERİYE

AN ISTANBUL RESTAURANT

## SOUPS

### AMASYA "Taşova" Okra Soup



Lamb Meat, Winter Vegetables, Buffalo Cream

### Fish Soup



Ginger, Chard, Corn Bread with Herbs

## TO SHARE

### Feriye Mezes

(Please select 4 dishes.)

#### Smoked Mackerel



Quince with Olive Oil, Dried Currants

#### BODRUM "Gambilya" Fava



Pickled Red Onions, Broad Bean Crunch

#### "Tarama" Roe Pate



Onion Crisp, "Gevrek"

#### Roasted Beets



ANTEP Pistachio Sauce with Herbs,  
DALYAN Gray Mullet Bottarga

#### Stuffed Zucchini Flowers



with Mussels

Almond Tarator

#### "Karnikara" Humus



Dry Black Eye Pea Salad

#### Mixed AEGEAN Herbs with Octopus



Sesame, Lemon Crisps

#### Lentil Balls with Meat



"Isot" Pepper, Pomegranate Syrup,  
Gem Lettuce

#### ÇANDIR Kidney Bean Salad



Squash Spaghetti, Tahini Sauce, Vine Leaf

#### "Lakerda"



Fermented SAMANDAĞ Red Onion Essence,  
Radish salad

#### Local Cheese Selection (50 gr)



(Served individually if preferred.)

#### DİVLE "Obruk Tulum"

#### THRACIA Aged "Kaşar"

#### BURHANIYE "SARIBAŞ" Sheep "Tulum"

#### SEFERİHİSAR Goat Cheese

#### "KOÇULU FARM" Gruyère

with Hot Pepper Jam, Fig Marmalade,  
and Sourdough Bread Crisps.



## APPETIZERS

### Garden Herbs Salad with Avocado



Arugula, Gem Lettuce, Purple Basil,  
Blood Orange, Flaxseed

### Raw Cauliflower Salad



AMASYA Apple, DATÇA Almond, Pomegranate,  
Honey-Mustard Sauce

### Chard Salad with Pumpkin



Arugula, Green Apple, Pumpkin Seed,  
ŞAVAK "Tulum" Cheese

### Grilled Sea Bass Salad



Broccoli, Ginger, Lettuce, Sesame

### Citrus Marinated

#### Raw Sea Bass



Citron, Grapefruit, ANTEP Pistachio,  
Blue Poppy Seed, "Early Harvest" Olive Oil

### Stuffed Cabbage

#### with Dried Vegetables



Dry Eggplant, Cracked Wheat,  
Caramel Yogurt, Dried Cherry

### "Erişte"

#### with Sauteed Mushrooms



Fresh Thyme, Curd Cheese, Walnuts

### Roasted Leek

#### Puff Pastry Pie



KASTAMONU Pastrami,  
MERSİN "Tulum" Cheese

### Fried ÖDEMiŞ Potato Chips



Sumac, Lime Juice, Garlic, Parsley

### Crispy Calamari



Homemade Aioli, Chili Sauce

### Red Shrimp with Butter



Kidney Bean Paste, Dill, Smoked Paprika

### Fried Liver "ARNAVUT Ciğeri"



Pickled Red Onions, Cherry Sauce

### "Kokoreç"



Charred Onion, Lavash,  
Crispy DENİZLİ "KALE", Pepper



Gluten



Crustaceans



Egg



Fish



Peanut



Soy



Dairy



Nuts



Celery



Mustard



Sesame



Sulphur Dioxide



Lupin



Mollusca



Honey

## MAIN COURSES

### Grilled Sea Bass

Baby Potatoes, Fresh Greens' Salad



### Oven Baked Grouper with Chard

Shallot, Sour Blessed Thistle



### Fish of the Day

### Grilled URLA Blue Tails Shrimp

Celery Cream, AEGEAN "Cibes" Grass



### Seafood Orzo

Shrimp, Octopus, Clam, Calamari, Sea Bass



### Grilled Free Range Chicken

Chicken Thigh and Breast,  
Couscous in Safflower Juice, Baby Spinach



### Sliced Beef Filet

Potato Pavé, Fresh Thyme,  
ŞİLE Forest Mushrooms, Demi-Glace Sauce



### Oven Baked Beef Ribs

Roasted Mashed Baby Potatoes with Mustard,  
Grilled Scallion



### Rack of Lamb

Stuffed Onions, Onion Cream, Lamb Sauce



### Lamb Loin Skewers

Fried Leek with "Firik" Wheat



### Meatballs with Pita

Roasted Cauliflower Yogurt, Chili Butter



### Duck Confit

KAVILCA Bulgur Rice Mush, TİRE Cured Cheese,  
TRABZON Date



LOKANTA  
FERİYE

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## FAMILY STYLE

(For 2)

### Whole Grilled Sea Bass

Baby potatoes, Fresh Greens' Salad



### Oven Baked Sea Food

Prawns, Octopus, Clam, Calamari, Garlic Bread



### Whole Grilled Beef Fillet

Potato Pavé, Fresh Thyme,  
ŞİLE Forest Mushrooms, Demi-Glace Sauce



### Oven Baked THRACIAN Lamb Shoulder

Grilled Seasonal Fruits, KARACADAĞ Seasoned Rice



### "Erişte" with Sauteed Mushrooms

Fresh Thyme, Curd Cheese, Walnuts

