

AKŞAM

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DINNER

An Urla; uzađı aramadan, kalbinde olduđumuz
bu teruarın karakterini ve saklı lezzetlerini
tabađa taşıyan bir yorum...

Bu sofrada tek amaç; damak hafızanızın
en sıcak ve tanıdık köşelerine dokunarak
o benzersiz 'an'ı mühürlemek.

An Urla; a reflection of the land we call home,
where the character and hidden flavors of
this terroir are brought to the plate,
without the need to look far beyond...

At this table, our only intention is to touch
the warmest and most familiar corners of your
palate's memory, and to seal that one
unforgettable moment.

An Urla; une interprétation du caractère et
des saveurs cachées de ce terroir, en plein cœur
duquel nous nous trouvons, sans avoir à
chercher bien loin...

Ce repas a pour seul but de sceller cet instant unique
en éveillant les papilles aux saveurs les plus
chaleureuses et familières.

An
Urla

Herhangi bir gıda alerjiniz veya hassasiyetiniz varsa lütfen sipariş öncesinde bize bildirin.

BAŞLANGIÇLAR

KURU İNCİRLİ ARMOLA PEYNİRİ & ARMUT

Balsamikle Fırınlanmış Armut, Taze Kekik, Çiçek Balı ve Ktır

ARMOLA CHEESE WITH SUN-DRIED FIG & PEAR

Baked Pears with Balsamic Vinegar, Fresh Thyme, Wildflower Honey and Crispbread



ENGİNAR

Zeytinyağında Pişmiş Urla Enginarı, Taze İç Bakla ve Fava

ARTICHOKE

Urla Artichoke Cooked in Olive Oil, Fresh Broad Beans and Fava



ZEYTİNYAĞINDA LEVREK CRUDO

Narenciye, Buzda Badem ve Kişniş

SEA BASS CRUDO WITH OLIVE OIL

Citrus Fruits, Fresh Almonds and Coriander

HUMUS - EGE SEBZELERİ

Humus Üzerinde Zeytinyağında Fırınlanmış Aromalı Bahar Sebzeleri

HUMMUS - AEGEAN VEGETABLES

Hummus Served with Seasonal Spring Vegetables Baked with Olive Oil



OT MÜCVERİ

Taze Baharatlı Otlar, Pırasa, Taze Soğan ve Kuru Nane ile Süzme Yoğurt

HERB FRITTERS

Fresh Herbs, Leeks, Spring Onion and Dried Mint Served with Strained Yogurt



If you have any food allergies or sensitivities, please inform us before placing your order.



Vejetaryen / Vegetarian

STARTERS

BAŞLANGIÇLAR

MINİ KADINBUDU KÖFTE & PÜRE

MINI RICE STUFFED FRIED MEATBALLS & POTATO PURÉE

ÇITIR SARDALYA

Tarhunlu Mayonez, Acılı Sos, Roka ve Limon

CRISPY SARDINES

Served with Tarragon Mayonnaise, Spicy Sauce, Arugula and Lemon

IZGARA JUMBO KARİDES

Kömürde Üç adet Jumbo Karides, Humus ve Ot Salata

GRILLED JUMBO SHRIMP

Three Charcoal-Grilled Jumbo Prawn, Hummus and Herb Salad

IZGARA AHTAPOT

Mor Üzüm, Mor Soğan Konfi ve Roka

GRILLED OCTOPUS

Served with Purple Grapes, Red Onion Confit and Arugula

DENİZ MAHSÜLLERİ GÜVECİ

Tereyağında Kalamar, Ahtapot, Karides ve Midye

SEAFOOD CASSEROLE

Calamari, Octopus, Shrimp and Mussels with Garlic Butter

STARTERS

SALATALAR

YEDİKULE MARUL

Çiğ Kara Kabak, Badem Krokan, Tulum Peyniri, Zeytinyağı ve Limon Sos

YEDİKULE LETTUCE

Raw Black Zucchini, Almond Brittle, Tulum Cheese, Olive Oil and Lemon Dressing



ENGİNAR & BROKOLİ

Kuşkonmaz, Sultaniye Bezelye, Taze Bakla, Kavrulmuş Fındık ve Zeytinyağı Limon Sos

ARTICHOKE & BROCCOLI

Asparagus, Sugar Snap Peas, Fava Beans, Roasted Hazelnuts and Olive Oil and Lemon Dressing



BURRATA & ÇİLEK

Semizotu, Pancar, Rezene, Taze Çilek ve Balsamik Sos

BURRATA & STRAWBERRY

Purslane, Beets, Fennel, Fresh Strawberry and Balsamic Sauce



PEKSİMETLİ DOMATES

Renkli Domatesler, Ezine Peyniri, Nar Ekşisi, Koruk Turşusu, Ödemiş Peksimeti ve Zeytinyağı

TOMATO SALAD WITH RUSK

Heirloom Tomatoes, Ezine Cheese, Pomegranate Molasses, Pickled Unripe Grapes, Ödemiş Rusk and Olive Oil



PİZZALAR

MANTAR & ACI BAL

Taze Kekikli Krem Peynir Sos, İstiridye ve Kestane Mantarı, Acı Bal

MUSHROOM & SPICY HONEY

Cream Cheese Sauce with Fresh Thyme, Oyster and Chestnut Mushrooms, Spicy Honey



KUZU COTTO

Domates Sos, Kuzu Cotto, Suda Mozzarella, Mor Soğan, Trüf Yağı, Antep Fıstığı

LAMB COTTO

Tomato Sauce, Lamb Cotto, Fior di Latte, Red Onion, Truffle Oil, Pistachios

DÖRT PEYNİR

Taze Kekikli Krem Peynir Sos, Tlos, Çitlembik, Suda Mozzarella, Acı Biberli İncir Reçeli, Frenk Soğanı

FOUR CHEESE

Fresh Thyme Cream Cheese Sauce, Tlos Cheese, Çitlembik, Fior di Latte, Spicy Fig Jam, Chives



PEPPERONİ

Domates Sos, Pepperoni, Suda Mozzarella, Maydonozlu Kaymak, Mercanköşk

PEPPERONİ

Tomato Sauce, Pepperoni, Fior di Latte, Parsley Cream, Oregano



DANA ŐAŐLIK (200 G) & KREMALI SÜTLÜ PATATES
GRILLED BEEF SHASHLIK (200 G) & CREAMY POTATOES

DANA KABURGA
Yavaş Pişirilmiş Dana Kaburga ve Tereyađlı Patates Püre
BEEF SHORT RIB
Slow Cooked Beef Short Rib, Buttery Potato Pure

KUZU SIRT
Izgara Enginar ve Taze Sarımsak Sos
GRILLED LAMB LOIN
Served with Grilled Artichokes and Fresh Garlic Sauce

KUZU SARMA
Otlar ve Limonla Fırınlanmış Kuzu Sarma, Çıtır Yeşil Salata
LAMB ROULADE
Herb and Lemon Roasted Lamb Roulade, Fresh Crisp Greens

YAPRAK CIĐER
Fırınlanmış Armut, Sumaklı Sođan Piyazı
THINLY SLICED BEEF LIVER
Served with Baked Pears and Onion Salad with Sumac

LEVREK FİLETO
Fırında Levrek Fileto, Kiraz Domates, Limon Dilimleri ve Taze Kekik
SEA BASS FILLET
Baked Sea Bass Fillet, Cherry Tomatoes, Lemon Slices and Fresh Thyme

ANA YEMEK

IZGARA LAGOS

Kuşkonmaz, Sultani Bezelye, Pırasa ve Limonlu Tereyağı Sos

CHARGRILLED GROUPER

Asparagus, Snow Peas, Leek, and Lemon Butter Sauce

ORGANİK PİLİÇ KONFI

Kemikli Organik Piliç But, Tereyağında Sarımsaklı, Kabuklu Taze Patates ve Taze Pazı

ORGANIC CHICKEN CONFIT

Slow-Cooked Organic Chicken Leg Served with Garlic Butter New Potatoes and Swiss Chard

ANNE KÖFTESİ

Tahin Soslu Piyaz, Mini Lavaş, Turşu ve Yeşillik

HOMESTYLE MEATBALLS

Served with White Bean Salad with Tahini Dressing, Mini Flatbread, Pickles and Greens

RİGATONI

Ağır Ateşte Şarapla Pişmiş Dana Kıyma, Domates Sos ve Taze Fesleğen

RIGATONI

Slow-Cooked Red Wine Braised Ground Beef, Tomato Sauce and Fresh Basil

SPAGHETTI

Ağır Ateşte Pişirilmiş Domates Sos ve Taze Fesleğen

SPAGHETTI

Slow-Cooked Tomato Sauce and Fresh Basil



MANTARLI RAVIOLİ

Kestane ve İstiridye Mantarlı El Yapımı Taze Ravioli

MUSHROOM RAVIOLİ

Handmade Ravioli with Chestnut and Oyster Mushrooms



MAIN COURSES



Vejetaryen / Vegetarian

ŞARAP YANINA

ROZBİF & KEÇİ TULUM

Keçi Tulum, Ev Yapımı Rozbif, Zeytinli Grissini, Acı Biber Reçeli, Turşu, Çekişte Zeytin ve Çıtır

ROAST BEEF & GOAT CHEESE

House-Made Roast Beef, Aged Goat Cheese, Bread Sticks with Olive, Chilli Jam, Pickles, Green Olives and Crispbread

PEYNİR TABAĞI

4 Çeşit Yöresel Peynir ve Acı Biber Reçeli

Tlos - İnek Sütünden, Tulum Tekniğinde Olgunlaşmış, Tam Yağlı Sert ve Yeşil Küflü, Tuzlu ve Yoğun

Çitlembik - Keçi Sütünden, Tam Yağlı Yarı Sert, Olgunlaştırılmış

Tangazola - İnek Sütünden, Tam Yağlı ve Sert, Olgunlaştırılmış

Küllü Mera - İnek Sütünden, Tam Yağlı, Yarı Yumuşak ve Küflü

CHEESE PLATTER

Selection of 4 Traditional Local Cheeses Served with Chilli Jam

Tlos - Cow's Milk, Matured and Full-Fat, Salty Intense and Delicately Veined Green Mold

Çitlembik - Goat's Milk, Full-Fat Semi-Hard and Carefully Aged

Tangazola - Cow's Milk, Full Fat and Firm, and Aged to Perfection

Ash Ripened Pasture - Cow's Milk, Full-Fat, Semi-Soft and Delicately Mold-Ripened

PAIRING WITH WINE

TATLILAR

BADEMLİ KEŞKÜL
ALMOND MILK PUDDING

KREM BRULE
CRÈME BRÛLÉE

KLASİK PROFİTEROL
CLASSIC PROFITEROLE

ÇİKOLATALI MOUSSE
Kavrulmuş Fındık ve Viskili Vişne Sos ile
CHOCOLATE MOUSSE
Served with Roasted Hazelnuts and Whiskey Cherry Sauce

BÖĞÜRTLEN VE FESLEĞENLİ PANNA COTTA
BLACKBERRY AND BASIL PANNA COTTA

DESSERTS

Fiyatlarımız TL'dir ve tüm vergiler dahildir.

Prices are in TL and inclusive of taxes.

