

# Maydaroz

*In a style true to its inspiration of Aegean culture,*

*all dishes are designed to share.*

## **Bites**

<i>Kadinbudu Köfte; mushroom, rice, lentil</i>	12ea
<i>Chilbir on toast; quail eggs, garlic yoghurt, Marash pepper</i>	12ea
<i>Tilba haloumi; rosemary honey, sesame</i>	16ea

## **To Start**

<i>Mediterranean olives &amp; pickles</i>	11
<i>Stone baked bread</i>	14
<i>Whipped feta; pistachios, sweet and sour grapes, basil, dill</i>	32
<i>Taramasalata, salmon roe, citrus oil</i>	19
<i>Charred red pepper Dolma, herbed rice pilaf and kefir</i>	25
<i>Beef tartare, spiced Bulgur and pomegranate molasses</i>	32
<i>Octopus; preserved lemon dressing, pickles, Marash pepper</i>	28

## **Warm Plates**

<i>King prawns; veloute, isot</i>	38
<i>Leek; mushroom duxelle, macadamia and celeriac puree</i>	32
<i>Butter sauteed mushroom and Menemen sauce</i>	28

## **Mains**

<i>Kingfish collar, kalamata olives, semi dried tomatoes and oregano</i>	32
<i>Chicken; thigh fillet, peas, orzo pilaf</i>	38
<i>Slow cooked lamb, leek Keşkek, celeriac and demi glace</i>	48
<i>Çökertme Kebap; beef tenderloin, potato pave, yoghurt, iskender sauce</i>	54
<i>Slow braised celeriac, olive oil, citrus</i>	35
<i>Stockyard Wagyu Kiwami scotch fillet 350g with condiments</i>	189

## **Sides**

<i>Piyaz; white beans, edamame, dill, tahini</i>	23
<i>Charred wild carrots, florentino cauliflower, radish, pepitas</i>	22
<i>Mevsim salad; tomatoes, radish, onion, cucumber</i>	18
<i>Crispy baby potatoes, tulum cheese, parsley</i>	18