

## SALADS

Served with our daily sourdough bread selection.

### Strawberry Seasonal Salad 320 TL

Fresh strawberries, arugula, purslane, cucumber, local Foça yogurt, parmesan, strawberry vinegar, olive oil.

### Roasted Beetroot Salad 320 TL

Roasted beets, arugula, cucumber, cherry tomatoes, local Foça yogurt, parmesan, balsamic glaze.

### Mung Bean Salad 320 TL

Marinated cheese balls, mung beans, dry cowpeas, arugula, tomatoes, cucumber, roasted tomatoes, black beans, balsamic vinegar, olive oil.

### Olive Salad 350 TL

Smoked Foça yogurt base, ricotta, mixed seedless olives, roasted garlic and tomatoes, extra virgin olive oil, balsamic vinegar.

### Salad of the Day

Prepared daily with fresh seasonal vegetables.

## ARTISAN BREADS

Served on 2 slices of our daily fresh bread

### Garlic & Pesto 300 TL

Garlic puree, pesto sauce, olives, mozzarella on toasted bread.

### Sausage Roll 350 TL

Butcher's sausage, sweet mustard, and cheddar cheese wrapped inside baked pizza dough.

### Artichoke 280 TL

Pesto artichoke puree, mozzarella, cherry tomatoes on toasted bread.

### Mushroom 290TL

Mushrooms and mozzarella on toasted bread.

## ANTIPASTI

### Antipasto Foça 550 TL

Crackers, nuts, pickles, olives, bread, Gevrek (Turkish Simit chips), and a "Honey Cheese Bowl" (Trio of oven-melted cheeses).

### Antipasto Kirke 650 TL

Daily bread, Aged İzmir Tulum cheese, smoked meat, olives, extra virgin olive oil, arugula, walnuts, raisins.

## TAPAS

Served on deep-fried crispy Focaccia.

### Truffle & Peanut 300 TL

Truffle-infused peanut butter, parmesan, hot pepper jam, dried beef.

### Sardine 300 TL

Sardine wrapped in vine leaves, roasted garlic, roasted tomatoes, crispy dried beef (Pastirma).

### Smoked Meat 270TL

Cream cheese, smoked meat, parmesan, black pepper, olive oil.

## TAPAS SKEWERS

### 01 Cheese Skewer 270TL

Cucumber wrapped in cheese slices, tomatoes, pickles, olives.

### 02 Cured Meat Skewer 270TL

Dried meat (Kuru et), pickled peppers, beets.

### 03 Sardine Skewer 270TL

Sardine, olives, sun-dried tomatoes, pickles.

## LAHMACUN 250TL

Limited Quantity (Daily 20 Doughs) Prepared with a signature blend of 80% beef and 20% lamb. Served with fresh greens and sumac onions.



**P I Z Z A** Service time varies between 10 to 40 minutes depending on kitchen volume. Please inform our staff of any food allergies.

**Classics**

**01. Phokaia 470 TL**

Tomato sauce, grilled green olives, mountain thyme, roasted black garlic, thyme-infused ricotta sauce, olive oil.

**02. Margarita 490 TL**

Tomato sauce, mozzarella, fresh basil (seasonal), parmesan, olive oil.

**03. Homeros (Four Cheese) 580 TL**

Creamy cheese base, mozzarella, smoked cheese, Aged İzmir Tulum cheese, parmesan, grated smoked egg yolk.

**Meat Lovers**

**04. Odysseus 620 TL**

Tomato sauce, mozzarella, smoked ribs, homemade pickled red onions, sesame seeds, parmesan, pomegranate seeds, tahini sauce drizzle, arugula, olive oil.

**05. Artemis 630 TL**

Tomato sauce, mushrooms, mozzarella, smoked beef roast, Kars Gruyere, black trumpet mushroom dust, arugula, olive oil.

**06. Helios 640 TL**

Tomato sauce, mozzarella, butcher’s Sucuk (spicy sausage), Pastirma (cured beef), homemade pickled peppers, parmesan.

**07. Orion 650 TL**

Tomato sauce, mozzarella, slow-cooked pulled beef, red onion, grilled oyster mushrooms, grated cheddar, homemade gravy sauce.

**Vegetable Focused**

**08. Athena 530TL**

Tomato sauce, mozzarella, mushrooms, spinach, homemade pickled red onions, pickled sea fennel (rock samphire), nigella seeds, wild thyme (Zahter) infused olive oil.

**09. Mythos 520 TL**

Tomato sauce, mozzarella, mountain thyme, eggplant, potatoes, zucchini, capia peppers, sun-dried tomato paste reduction, olive oil.

**10. Kybele 550 TL**

Tomato sauce, mozzarella, artichoke hearts, grilled green olives, sun-dried tomatoes, curd cheese (lor), walnuts, olive oil.

**Kirke’s Inerpretation**

**11. Kirke 400 TL**

Pesto base, arugula, parmesan, olive oil. (Baked well-done for a rustic, slightly charred flavor profile)

**12. Smyrna 550 TL**

Tomato sauce, mozzarella, caramelized onions, pear slices, Roquefort cheese, Aged İzmir Tulum cheese, cinnamon-roasted walnuts, crispy sage, smoked hot honey drizzle, olive oil.

**Seafood**

**13. Karataş 580 TL**

Tomato sauce, mozzarella, sardines wrapped in vine leaves, red onion, cherry tomatoes, crispy pastirma (cured beef), olive oil.

**ADD-ONS**

**Cheese**

- Burrata 200 TL
- Mozzarella: 100 TL

**Meat**

Sucuk, Pastirma,  
Smoked Meat,  
Smoked Turkey,  
Pulled Beef, Ham:  
200 TL

**Vegetable**

Mushrooms, Olives,  
Corn, Garlic, Artichokes:  
50 TL