Ruby

Bar Restaurant Club

FISH SOUP 500 ₺

STARTERS

ANATOLIAN TASTES (for 2) 680 ₺
Roasted eggplant salad, yoghurt celery, hummus, 'kısır' with pomegranate sauce

MEAT STUFFED CHARD ROLLS 600 ₺
Yoghurt sauce with dill

BEEF CARPACCIO 700 ₺
Arugula, roasted peanut, parmesan; honey-rosemary sauce

PARMESAN, ARUGULA & TOMATO SALAD 540 ₺
Arugula, tomato concasse, shaved parmesan, hazelnut, radish; pomegranate-citrus dressing

DARK GREEN SALAD 600 ₺
Artichoke, avocado, pursley, arugula, lettuce, parsley; citrus dressing

QUINOA SALAD 600 ₺
Lettuce, tomato, avocado, parsley, mozzarella balls; pomegranate & olive oil-lemon dressing

'İZMİR' STYLE KOKORETSI 640 ₺
Green pepper, tomato, cumin, thyme, red pepper & lavash

GRILLED 'ÇANAKKALE' OCTOPUS LEGS 660 ₺
Baby arugula & warm potato salad with mustard seeds

GRILLED JUMBO SHRIMP 720 ₺
Mushroom stew, grilled lime & butter sauce

SHRIMP & AVOCADO ON ARTICHOKE BELLY 680 ₺
Marinated shrimp, avocado, cabbage & olive oil artichoke

STEAMED SHRIMP CASSEROLE 700 ₺
Jumbo shrimp, mushroom, garlic, tomato, lemon & parsley

IZGARA KALAMAR 600 ₺
Fırında patates, koyu yeşil salata & aglio olio sos

CRISPY PEKING DUCK & AVOCADO ROLL 600 ₺
Avocado flavored with oyster sauce, ginger, fresh herbs, wasabi-soy sauce

PASTA & RISOTTO

PORCINI RISOTTO 740 ₺
Porcini mushroom, butter & crispy parmesan

CHICKEN & MUSHROOM CASERECCE 700 ₺
Chicken cutlets, baby spinach, mushroom, cream & parsley

ASPARAGUS RISOTTO 720 ₺
Aquerello organic risotto with lemon, asparagus & butter

TRUFFLE LINGUINE 1400 ₺
Black truffle zest, truffle purée, cream & mill pepper

BEEF RIGATONI 760 ₺
Basil flavored minced beef, pelati tomato, garlic, shaved parmesan, butter

PENNE PUTTANESCA 700 ₺
Cherry tomato, olives, capers, basil, parsley, tomato sauce & spicy garlic butter

LINGUINE DI MARE 920 ₺
Baby calamari, shrimps, sea bass, cherry tomato, basil, tomato sauce & garlic oil

SPAGETTI AGLIO OLIO 660 ₺
Chili pepper, garlic, parsley & butter

LOBSTER LINGUINE (2/4 pax)
Oven roasted lobster, cow pea, basil & tomato bisque sauce
(Please ask.)

MAIN COURSES

SEA BASS CASSEROLE (2 pax) 1600 ₺
Mushroom, garden tomato, garlic, bay leaf, green pepper, parsley & lemon

GRILLED SEA BASS 800 ₺
Mushroom, zucchini, tourne potato with tomato & lemon

GRILLED SALMON STEAK 800 ₺
Arugula, orange fillets, cherry tomato, black currant, pine nuts, fresh potato & caper sauce

POUNDED CHICKEN WITH FRESH HERBS 700 ₺
Mushroom Persian rice, seasonal vegetables & pita bread

LAMB SHANK 840 ₺
Orzo risotto

GRILLED LAMB CHOPS 900 ₺
Fondant potato, artichoke barigoule & baby vegetables in clarified butter

YOGHURT KEBAB 820 ₺
Crispy pita bread, farm yoghurt & garden tomato sauce

ASADO BEEF RIBS 860 ₺
Lemon mashed potato, root vegetables, red wine sauce

THIN BEEF SLICES 800 ₺
Grilled beef slices, baby arugula & shaved parmesan

BEEF MEDALLION 820 ₺
Potato rosti, mushroom & cream spinach

VEAL SHASHLIK 840 ₺
Bulgur pilaf with vegetables

VEAL MEDALLION 1500 ₺
Potato rosti, spinach with mushroom & cream

DESSERTS

CHEESECAKE 300 ₺
Forest berries & currant

TIRAMISU 300 ₺
Amaretto, espresso & Kahlua

'MARAŞ' ICE CREAM & 'PİŞMANİYE' 300 ₺
Forest berries & green pistachio

SEMIFREDO 300 ₺
White chocolate, orange, almond, raspberry

PROFITEROLE 300 ₺
Chocolate sauce & green pistachio

CHOCOLATE SOUFFLÉ 380 ₺
Cream with liqueur & vanilla ice cream

QUINCE DESSERT WITH SAFFRON 300 ₺
Vanilla ice cream, rice & green pistachio

'HATAY' PUMPKIN DESSERT IN LIME 300 ₺
green pistachio, clotted cream & lime zest

All prices are TL & VAT is included.