



In Istanbul's Lacivert, embraced by the deep blues of the Bosphorus, we proudly carry a legacy that has endured for many years with the same care and devotion. Guided by the principle of "Respect for the Local", we blend Mediterranean cuisine with contemporary touches, reflecting the rhythm of nature and the story of each ingredient in every plate.



*Layers of the sea, a maritime journey deepened by seasonal freshness,  
fermented nuances and modern technique*

## **CHEF'S TASTING MENU**

### **Torik Lakerda**

*Verjuice Breeze, Spring Onion, Deep Sea Umami*

### **Red Prawn**

*Caramelized Buffalo Yogurt, Smoked Eggplant Essence, White Balsamic*

### **Grouper**

*Delicate Ginger Nage, Young Summer Zucchini, Spring Onion*

### **Salmon**

*Silken Laksa Jus, Miso Egg, Fermented Carrot, Peas*

### **King Crab**

*Rich Buffalo Cream, Tarragon Emulsion, Black Onion, Crispy Amaranth*

### **Red Snapper**

*Crystal Tomato Consomm , Heirloom Cherry Tomatoes, Capers*

### **Buffalo Yogurt Foam**

*Vibrant Seasonal Fruits*

### **Chocolate Layer**

*Yuzu Ginger Sorbet, Mint Chocolate Ice Cream, Lightened Cr me Fra che*

**Chef Rıdvan K l ek**



*Per Person - 10.500    
with Wine Pairing - 14.500  *

*Please inform us of any food allergies at the time of order. Prices are valid from 01.07.2026. All prices are in TL and inclusive of VAT.  
Foods are produced in Turkey.*





## CHEF'S SUMMER SELECTIONS

### **Artichoke Panaché - 890 TL**

*Olive Tapenade, Lemon Olive Oil*

### **Burrata - 1.350 TL**

*Olive Oil, Lemon Zest, Seasonal Fruit, White Balsamic Reduction*

### **Tuna Stracciatella - 1.490 TL**

*Tuna Carpaccio, Stracciatella, Tomato, Lemon, Maldon Salt*

### **Red Prawn - 1.850 TL**

*Caramelized Buffalo Yogurt, Smoked Eggplant Essence, White Balsamic*

### **Grouper - 2.450 TL**

*Delicate Ginger Nage, Young Summer Zucchini, Spring Onion*

### **Salmon - 2.150 TL**

*Silken Laksa Jus, Miso Egg, Fermented Carrot, Peas*

### **King Crab - 3.200 TL**

*Rich Buffalo Cream, Tarragon Emulsion, Black Onion, Crispy Amaranth*

### **Red Snapper - 3.500 TL**

*Crystal Tomato Consommé, Heirloom Cherry Tomatoes, Capers*

### **Buffalo Yogurt Foam - 620 TL**

*Vibrant Seasonal Fruits*



## CLASSIC MEZZES

**Sour Cherry Stuffed Vine Leaves - 720 ₺**  
*Currant, Pinenuts, Parsley*

**Hummus - 690 ₺**  
*Pickled Mustard Seeds, Cucumber, Red Onion, Chili Oil, Baby Radish*

**Fava Bean Paste - 690 ₺**  
*Red Onion, Crispy Onion Chips, Cardamom, Dill*

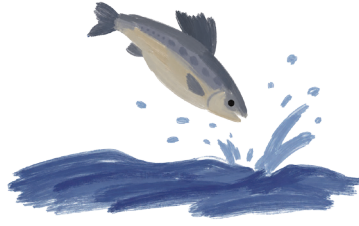
**Zucchini Borani - 720 ₺**  
*Yogurt, Spicy Olive Oil, Pan-Fried Bread, Caramelized Onions*

**Spiced Yoghurt - 650 ₺**  
*Walnuts, Fresh Chili Peppers, Chives*

**Fire-Roasted Eggplant Spread - 720 ₺**  
*Early Harvest Olive Oil & Wild Purslane*

**Smoked Mackerel Pâté - 790 ₺**  
*Seeds, Cucumber, Red Onion, Chili*

**Samphire - 990 ₺**  
*Shrimp, Sour Cream, Citrus Vinaigrette*



**Seafood Soup – 890 ₺**  
*Pieces of Fish, Bell Peppers, Clams*

## RAW SELECTIONS

### **King Crab Salad - 2.100 ₺**

*Baby Potatoes, Green Olives, Chives, Capers,  
Parsley, Red Fresno Chili*

### **Cured Sea Bass – 1.200 ₺**

*Fennel Salad, Dijon Mustard Vinaigrette*

### **Sea Bream Carpaccio – 1.450 ₺**

*Red Onion, Capers, Parsley, Basil, Spicy Oil*

### **Amberjack Ceviche – 970 ₺**

*Leche de Tigre, Sweet Potato, Cucumber,  
Red Onion, Coriander*

### **Luke Warm “Blue Tail” Prawn – 1.200 ₺**

*Early Harvest Olive Oil, Sumac Dashi*

### **Shrimp, Avocado & Artichoke – 990 ₺**

*Mustard Vinaigrette, Early Harvest Olive Oil, Fresh Dill*

### **Bosphorus Cured Bonito – 800 ₺**

*Red Onion, Capers, Lemon, Early Harvest Olive Oil*

## SALADS

### **Rocket Tomato Salad - 890 ₺**

*Heirloom Tomato, Rocket, Pomegranate Sour,  
İzmir Tulum Cheese*

### **Heirloom Tomato Salad - 920 ₺**

*Red Onion, Cucumber, Chives,  
Soy-Balsamic Dressing*

### **Garden Green Salad - 950 ₺**

*Sorrel, Rocket, Avocado, Tatsoi,  
Lemon Dressing*

## HOT STARTERS

**Fried Zucchini - 750 ₺**  
*Mint and Sumac Yogurt*

**Tropita – 890 ₺**  
*Fried Ezine Cheese, Warm Honey, Sesame and Nigella Seeds*

**Fried Zucchini Blossoms - 960 ₺**  
*Strained Honey Sauce, Fresh Lor Cheese, Parmesan, Chives, Basil*

**Grilled Artichoke Heart – 960 ₺**  
*Peas, Edamame, Fresh Herb Oil*

**Grilled Baby Squid – 2.100 ₺**  
*Garlic & Fresh Herb Olive Oil*

**Spicy Shrimp Saganaki – 1.890 ₺**  
*Rakı Tomato Sauce, Ezine Cheese, Garlic Bread*

**Fried Calamari – 1.950 ₺**  
*Lime, Tarator Sauce*

**Garlic Chili Shrimp – 1.890 ₺**  
*Sun-Dried Tomato, Green Peppers, Garlic, Spiced Butter Sauce*

**Charred Octopus – 2.100 ₺**  
*Purslane Salad, Smoked Spicy Pepper Sauce*

## MAIN COURSES

### Catch of the Day

*Please choose your fish from our mostra display.  
Our chefs will recommend the ideal cooking technique based on your selection.  
All whole fish are sold by weight at market price.*

### Raw

*Carpaccio – Thinly Sliced Raw Fish Prepared From Your Selection*

### Stewed

*Stewed Fish – Saffron, Tomato, Fresh Herbs & White Wine Broth*

### Grilled

*Charcoal Grilled – Olive Oil & Lemon*

### Salt Crust

*Salt Baked – Salt Crust with Fresh Herbs & Lemon*

### Sautéed

*Mild Peppers, Shallots, Fresh Tomatoes*

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### Aegean Sea Bass (Serves for 2) - 4.400 ₺

*Whole Sea Bass (800–900 gr.), Wild Rocket, Roasted Potatoes with Olive Oil*

### Grilled Lamb Chops - 2.950 ₺

*3 Lamb Chops (250 gr.), Stuffed Onion, Pepper Relish, Lamb Jus*

### Beef Tenderloin - 3.200 ₺

*Beef Tenderloin (200 gr.), Mashed Potatoes, Sautéed Mushrooms,  
Black Truffle, Bordelaise Sauce*

## SHARING PLATES

### Portuguese Paella “Arroz de Marisco” (For 2) - 4.000 ₺

*Squid, Mussels, Shrimp, Pepper Relish, Coriander, Lemon, Chili Flakes, Fresh Tomato Rice Pilaf*

### Seafood Linguine (For 2) - 3.900 ₺

*Shrimp, Baby Squid, Mussels, Clams, San Marzano Tomato Sauce, Basil*



# LACIVERT

BAR / RESTAURANT