

Menu



HOŞGELDİNİZ

LİYA'YA İLK DEFA GELDİĞİNİZİ DÜŞÜNEREK
SİZE GASTRONOMİMİZ HAKKINDA MÜSADENİZLE KISA BİLGİLENDİRME YAPMAK İSTİYORUZ
DAMAK TADINIZ VE SAĞLIĞINIZ İÇİN BİZİM MUTFAĞIMIZDA :
MARGARİN YOK, ÇÜNKÜ HER LEZZETİ HAK ETTİĞİ ZARAFETLE PIŞIRIYORUZ
HAZIR SOS YOK, ÇÜNKÜ HER DOKUNUŞ BİZDEN, HER TARİF BİR HATIRA
PALM YAĞI YOK, ÇÜNKÜ HEM BEDENİN HEM DOĞANIN SAĞLIĞINA SAYGIMIZ VAR
GIDA BOYASI YOK, ÇÜNKÜ RENKLERİ MEVSİMLER YAPMALIDIR
MİKRODALGA YOK, ÇÜNKÜ ACELEMİZ YOK; SEVGİYLE, ZAMANLA PIŞIRIYORUZ
PLASTİK YOK, ÇÜNKÜ GERÇEK OLAN HER ŞEY GİBİ SOFRAMIZ DA SAMİMİ
TÜRKİYE'NİN İLK VE HALEN TEK A'LA CARTE DÜĞÜN SOFRASINDASINIZ
BURADA SADECE ÖZEN VAR MEVSİM VAR HİKÂYE VAR GERÇEK LEZZET VAR
SİZİ MUTLU EDEBİLMEK DİLEĞİYLE. AFİYET OLSUN. TEŞEKKÜR EDERİZ.

KOKTEYL

KOKTEYLDE DENEMİŞ OLDUĞUNUZ ATIŞTIRMALIKLARIMIZ AŞAĞIDAKİLERDİ;
PARMESANLI GRİSİNİYE SARILI ROZBİF, DOMATESLİ BRUSCHETTA
ARMUTLU ROKFORLU KANEPE, ZENCEFİLLİ BALLI BEBEK HAVUÇ
BİSTRO ÜZERİNDE YER ALANLAR: ÇEREZLER, KIRMIZI ÜZÜM, HAVUÇ & SALATALIK
UMARIZ BEĞENMİŞSİNİZDİR

BAŞLANGIÇLAR

MASADA YER ALAN MEZELERİMİZ:
LEVREK CARPACCIO, TÜTSÜLENMİŞ USKUMRU, ARNAVUT CİĞERİ
KAYA KORUĞU VEYEA CİBES VEYA DENİZ BÖRÜLCESİNDEN BİRİSİ (MEVSİMİNE GÖRE)
KEÇİ PEYNİRLİ CEVİZLİ PANCAR, BABAGANNUŞ, GİRİT EZMESİ, SELANİK MEZESİ, ATOM
FESLEĞENLİ ENGİNAR VEYA KEREVİZDEN BİRİSİ (MEVSİMİNE GÖRE)
MASADA GÖRDÜĞÜNÜZ EKMEKLERİMİZ HER ŞEY GİBİ KENDİ ÜRETİMİMİZDİR
“RED” ADINI VERDİĞİMİZ KIRMIZI SOĞAN, DOMATES, BALZAMİK, NANE VE ROKALI SALATAMIZ

ARA SICAK

ÇİFTİMİZİN TERCİHİNE GÖRE KIYMALI VEYA VEGAN LAZANYA

TATLI & MEYVE

ÇİFTİMİZİN, TATLILARIMIZ ARASINDAN SİZİN İÇİN SEÇTİĞİ BİR TADIM MUTLULUK
VE MEVSİMİN BİZE ARMAĞAN ETTİĞİ MEYVELERİ



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Menu



ASSUMING THIS IS YOUR FIRST TIME AT LIYA,
WE WOULD LIKE, WITH YOUR PERMISSION, TO SHARE A BRIEF OF OUR GASTRONOMY
FOR THE SAKE OF YOUR PALATE — AND YOUR HEALTH — IN OUR KITCHEN:
THERE IS NO MARGARINE, EVERY FLAVOR DESERVES TO BE PREPARED WITH GRACE
THERE ARE NO STORE-BOUGHT SAUCES, EVERY TOUCH IS OURS, EVERY RECIPE, A MEMORY
THERE IS NO PALM OIL, WE RESPECT BOTH YOUR WELL-BEING AND THE HEALTH OF PLANET
THERE ARE NO ARTIFICIAL COLORINGS, THE SEASONS SHOULD COLOR OUR PLATES
THERE IS NO MICROWAVE, WE ARE NEVER IN A RUSH WE COOK WITH LOVE AND WITH TIME
THERE IS NO PLASTIC, BECAUSE LIKE EVERYTHING REAL, OUR TABLE IS SINCERE.
YOU ARE SEATED AT TURKEY'S FIRST AND ONLY À LA CARTE WEDDING TABLE
HERE, THERE IS ONLY CARE. ONLY THE SEASON. A STORY. AND TRUE FLAVOR
IT IS OUR GREATEST WISH TO BRING YOU JOY. BON APPÉTIT — AND THANK YOU

CEREMONY

THE HORS D'OEUVRES YOU SAMPLED DURING THE COCKTAIL HOUR WERE AS FOLLOWS:
ROAST BEEF WRAPPED AROUND PARMESAN GRISSINI, TOMATO BRUSCHETTA
PEAR AND ROQUEFORT CANAPÉS, HONEY-GINGER GLAZED BABY CARROTS
ON THE BISTRO TABLE: ASSORTED NUTS, RED GRAPES, CARROT & CUCUMBER STICKS
WE TRULY HOPE YOU ENJOYED THEM

APPETIZERS

OUR MEZZE SELECTION ON THE TABLE INCLUDES:
SEA BASS CARPACCIO, SMOKED MACKEREL, TRADITIONAL ALBANIAN-STYLE LIVER
SEA BEANS OR WILD COASTAL GREENS OR GLASSWORT — WHICHEVER IS FRESHEST IN SEASON
BEETROOT WITH GOAT CHEESE AND WALNUTS, BABAGANNOUSH, CRETAN SPREAD
SELANIK MEZZE, ATOM — A SPICY YOGURT AND CHILI BLEND
ARTICHOKES WITH BASIL OR CELERY ROOT — WHICHEVER IS FRESHEST IN SEASON
THE BREADS YOU SEE ON THE TABLE ARE HOMEMADE JUST LIKE EVERYTHING ELSE WE SERVE
AND OUR SIGNATURE SALAD, AFFECTIONATELY NAMED “RED”:
RED ONION, TOMATO, BALSAMIC VINEGAR, MINT, AND ARUGULA

STARTERS

LASAGNA SERVED ACCORDING TO THE COUPLE'S PREFERENCE: WITH
SEASONED MINCED MEAT OR A PLANT-BASED VEGAN VERSION

DESSERT & FRUITS

A TASTE OF HAPPINESS — HANDPICKED FOR YOU BY OUR COUPLE FROM OUR DESSERT
SELECTION AND THE SEASON'S FINEST FRUITS, A GIFT FROM NATURE TO YOUR TABLE



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Menü

ANA YEMEKLER



BONFİLE

KEREVİZ PÜRESİ, ÇITIR SOĞAN VE MANTAR SOS İLE

ANTRİKOT

KÜP FIRIN PATATES, TEREYAĞLI BROKOLİ VE RENKLİ BİBERLER İLE

RIBS

KEMİĞİ SIYRILMIŞ DANA KABURGA, ALTINDA MANTARLI BUĞDAY RİSOTTOSU İLE

LEVREK ROLL

KILÇIKSIZ RULO HALİNDE NARENCİYE SOSLU, ALTINDA FESLEĞENLİ PATATES PÜRESİ ÜSTÜNDE KİNOALI DENİZ BÖRÜLCESİ İLE

SOMON

ISPANAK ÜZERİNDE SOMON IZGARA, DEREOTU, ÇITIR SOĞAN, CAPARİ VE LİMONLU BEURRE BLANC SOS İLE

ÇİPURA IZGARA

KÖMÜRDE PIŞMIŞ BİR BÜTÜN ÇİPURA BALIĞI YANINDA ROKA, KIRMIZI SOĞAN VE TEREYAĞLI PATATES KÜPLERİ İLE

DAĞ KEKİKLİ PİLİÇ

DAĞ KEKİĞİ İLE MARİNE EDİLMİŞ PİLİÇ BUT, YANINDA FIRIN PATATES, TEREYAĞLI BROKOLİ, RENKLİ BİBERLER VE KENDİ YAPIMIMIZ OLAN ÖZEL ACI SOS İLE

VEJETERYAN

VEJETERYAN MİSAFİRLERİMİZ İÇİN KEÇİ PEYNİRLİ, DOMATESLİ MOZERALLA'LI CAPRESE

VEGAN BOWL

ÖZEL GRILLDE VE %100 BİTKİSEL MARİNE EDİLMİŞ KİNOA, HUMUS, KARNABAHAAR, HAVUÇ, KUŞKONMAZ, AVAKADO, ENGİRAR SEBZELERİ

LİYA KÖFTE

KENDİ REÇETEMİZ TAMAMI ET VE BAHARATTAN OLUŞAN EKMEKSİZ KÖFTE YANINDA YEŞİLLİK VE PATATES KIZARTMASI İLE

WRAPS

KÜÇÜK MİSAFİRLERİMİZE ÖZEL BONFİLE DÜRÜM, PATATES KIZARTMASI VE YEŞİLLİK İLE

Menu

MAIN DISH



TENDERLOIN

WITH CELERIAC PURÉE, CRISPY ONIONS AND MUSHROOM SAUCE

RIB-EYE STEAK

SERVED WITH OVEN-ROASTED POTATO CUBES, BUTTERED BROCCOLI & COLORFUL PEPPERS

RIBS

DEBONED BEEF RIBS SERVED ON A BED OF MUSHROOM BARLEY RISOTTO

SEABASS ROLL

BONELESS FILLET ROLLED AND SERVED WITH A CITRUS SAUCE, ON BASIL-INFUSED POTATO PURÉE AND TOPPED WITH SEA BEANS & QUINOA

SALMON

GRILLED SALMON ON A BED OF SPINACH, WITH DILL, CRISPY ONIONS, CAPERS AND A LEMON BEURRE BLANC SAUCE

GRILLED GILTHEAD BREEM

WHOLE FISH CHARCOAL-GRILLED, SERVED WITH ROCKET, RED ONION AND BUTTERED POTATO CUBES

HERBED CHICKEN

CHICKEN THIGH MARINATED WITH WILD THYME, SERVED WITH OVEN-BAKED POTATOES, BUTTERED BROCCOLI, BELL PEPPERS AND OUR SIGNATURE SPICY SAUCE

VEGETARIAN

FOR OUR VEGETARIAN GUESTS: CAPRESE WITH GOAT CHEESE, TOMATOES AND MOZZARELLA

VEGAN BOWL

PLANT-BASED GOODNESS FROM OUR SPECIAL GRILL: QUINOA, HUMMUS, CAULIFLOWER, CARROT, ASPARAGUS, AVOCADO AND ARTICHOKE

LIYA MEATBALLS

OUR OWN SIGNATURE RECIPE — 100% MEAT AND SPICES, NO BREAD — SERVED WITH GREENS AND FRENCH FRIES

WRAPS

FOR OUR LITTLE GUESTS: TENDERLOIN WRAP WITH FRENCH FRIES AND GREENS