# STARTERS

## SOUPS

**BEEF BONE MARROW BROTH SOUP / DANA İLİK SUYU** — 550 TL
*A rich, flavorful soup made by slow-cooking beef bone marrow and lamb trotters for hours. - 300 kcal*

**SAFFRON SEAFOOD SOUP / DENİZ MAHSÜLLERİ ÇORBASI** — 550 TL
*A flavorful soup prepared with fresh seafood and the exquisite aroma of saffron. 180 kcal*

**BLACK CABBAGE SOUP / KARALAHANA ÇORBASI** — 450 TL
*Traditional Black Sea-style black cabbage soup, served with cornbread 160 kcal*

## MEZELER

**ASSORTED REGIONAL PICKLES / VENN TURŞU** — 320 TL
*A crisp selection of pickled green beans, peppers, and white cabbage, prepared with fresh vegetables harvested from the fertile Çarşamba and Bafra plains.- 28 kcal*

**FRIED SUMMER VEGETABLES WITH YOGURT /KÖPEOĞLU** — 320 TL
*A harmonious bled of perfectly fried seasonal summer vegetables, topped with creamy yogurt and a rich tomato sauce. - 290 kcal*

**NEBIYAN HIGHLAND BEANS /NEBIYAN FASULYESI** — 340 TL
*A regional specialty featuring the uniquely aromatic beans sourced directly from the pristine Bafra Nebiyan highlands. - 204 kcal*

**SPICY FINELY CHOPPED TOMATO SALAD /EZME SALATA** — 320 TL
*Finely chopped tomatoes, onions and parsley seasoned with sumac and spicy chili powder, finished with a refreshing olive oil and lemon dressing -340 kcal*

**SPICY VEGETARIAN BULGUR TARTARED /ÇIĞ KÖFTE** — 390 TL
*A tradional meatless delicacy expertly kneaded with fine bulgur wheat and aromatic regional spices. - 310 kcal*

**FRESH BASIL CHEESE SPREAD /FESLEĞENLI PEYNIR EZMESI** — 360 TL
*A vibrant blend of fresh basil, premium cheese, olive oil, and garlic.- 490 kcal*

**ROASTED EGGPLANT WITH KALE PEPPER /ATOM** — 360 TL
*Roasted Eggplant with Strained Yogurt and Spicy Kale Peppers - 220 kcal*

**CARAMELIZED ONION BROAD BEAN PUREE** — 320 TL
KARAMELİZE SOĞANLI FAVA
*A creamy broad bean puree garnished with olive oil, red onion, and fresh dill- 207 kcal*

**BEETROOT WITH GOAT CHEESE AND STRAINED YOGURT** — 340 TL
KEÇİ PEYNİRLİ PANCAR TARATOR
*A Blend of Roasted Beetroot, Goat Cheese and Strained Yogurt. - 425 kcal*

**FRIED GARDEN VEGETABLES /BAHÇE KIZARTMA** — 320 TL
*Fried Eggplant and Peppers with Garlic Tomato Sauce - 330 kcal*

**QUINCE INFUSED CELERIAC / AYVALI KEREVİZ** — 320 TL
*Olive Oil-Braised Celeriac with Quince and Citrus - 270 kcal*

**ROASTED EGGPLANT WITH TAHINI /** — 320 TL
TAHİN SOSLU İSLİ PATLICAN
*Roasted Eggplant with Burnt Strained Yogurt and Tahini - 455 kcal*

**ARTICHOKE WITH SAMPHIRE /** — 450 TL
ENGİNARLI DENİZ BÖRÜLCESİ
*Urla's Famous Gum Mastic Artichoke with Fresh Samphire - 305 kcal*

**ROASTED EGGPLANT SALAD / PATLICAN SÖĞÜRME** — 320 TL
*The exquisite flavor of roasted eggplant with olive oil and lemon dressing. - 390 kcal*

**ROASTED BEETROOT WITH APPLE / ELMALI PANCAR** — 320 TL
*Oven-roasted regional beetroots from the Çarşamba plain, aromatically flavored with olive oil and garlic- 350 kcal*

**STUFFED VINE LEAVES WITH OLIVE OIL /** — 320 TL
**ZEYTINYAĞLI YAPRAK SARMA**
*Traditional home-style vine leaves stuffed with a fragrant rice mixture meticulously prepared using authentic methonds - 260 kcal*

**ANATOLIAN HERB BORANI / BORANI** — 320 TL
*A Perfect Blend of Black Sea Herbs and Strained Yogurt - 180 kcal*

**ASSORTED MEZE TASTING PLATTER /SERPME MEZE TABAĞI** — 1.950 TL
*A curated selection of seven fresh regional mezes, offering a vibrant and authentic taste of local flavors. - 900 kcal*

**ANATOLIAN CHEESE PLATTER FOR TWO /** — 1.450 TL
**ANADOLU PEYNIR TABAĞI** *İki Kişiliktir*
*A seasonally curated selection of premium regional cheeses from across Anatolia featuring Kars Gruyere, Smoked Circassion cheese, Aged Edirne Kashar, and Tulum Cheese. Elegantly served with our signature local hot pepper jam. - 1400 kcal*

**CHARCUTERIE PLATTER / ŞARKÜTERİ TABAĞI** — 1.650 TL
*Served with cured beef, pastırma, a selection of cheeses, grapes and walnuts. - 900 kcal*

## SALADS

**VENN CHEF SALAD / VENN ŞEF SALATA** — 450 TL
*A vibrant mix of fresh seasonal greens and cherry tomatoes, beautifully paired with seasonal fruits. Topped with sliced almonds and pumpkin seeds, and elegantly finished with a tangy pomegranate molasses dressing. 760 kcal*

**ARUGULA SALAD / ROKA SALATA** — 400 TL
*Fresh arugula leaves, tomatoes, walnuts, pomegranate arils, and seasonal fruits, beautifully topped with grated white cheese. Served with a vibrant pomegranate molasses and extra virgin olive oil dressing. | 780 kcal*

**GARDEN SALAD / BAHÇE SALATA** — 400 TL
*Hand-torn fresh garden greens, arugula, cabbage, and beetroot, elegantly tossed in a refreshing olive oil and lemon dressing. | 500 kcal*

**SHEPHERD'S SALAD / ÇOBAN SALATA** — 360 TL
*Finely diced tomatoes, cucumbers, green peppers, and onions, tossed with fresh mint, parsley, and aromatic sumac. Finished with a classic extra virgin olive oil and pomegranate molasses dressing. | 540 kcal*

**GAVURDAĞI SALAD** — 420 TL
*Finely diced tomatoes, red onions, cucumbers, and green peppers, generously topped with crushed walnuts. Finished with a rich extra virgin olive oil and pomegranate molasses dressing. | 745 kcal*

**İSTANBUL SALAD** — 400 TL
*Fresh tomatoes and red onions, elegantly dressed with a unique blend of balsamic vine- gar, pomegranate molasses, and extra virgin olive oil. | 620 kcal*

**MEDITERRANEAN SALAD / AKDENİZ SALATA** — 450 TL
*Hand-torn garden greens and fresh rocket leaves, topped with grilled orange slices, cherry tomatoes, tulum cheese, and pomegranate seeds. 600 kcal*

*You may order our salads with light dressing or without dressing, upon request.*
*when ordering any of our salads, you may also add avocado, grilled chicken, or beef tenderloin.*
*extra avocado 180 tl  extra grilled chicken 350 tl  extra beef tenderloin 600 tl*

## HOT APPETIZERS

**LAMB LIVER ROLL WITH RICE / CHEF'S SIGNATURE** — 750 TL
DARPLI CİĞER SARMA
*A centuries-old rumelian specialty of rice and lamb liver wrapped in lamb fat. aynı zamanda asırlık göçün hikayesini taşır. - 420 kcal*

**MEAT-STUFFED VEGETABLES / ETLİ DOLMA** — 550 TL
*Stuffed black cabbage leaves, dried eggplant and dried peppers filled with seasoned minced meat and rice, served with strained yogurt.- 420 kcal*

**BOILED STUFFED MEATBALLS / VENN İÇLİ KÖFTE** — 330 TL
*kneaded with fine bulgur to create a delicate outer shell, filled with hand-chopped lamb seasoned with a carefully balanced blend of spices. served with strained yogurt and spiced butter. - 275 kcal*

**TRADITIONAL PAN-FRIED CORNBREAD /MISIR EKMEĞİ** — 280 TL
*Crafted from stone-ground roasted cornmeal and pan-fried in rich butter, our signature cornbread offers a perfectly crispy exterior with a wonderfully tender, soft interior. | 400 kcal*

**THINLY SCİLED PAN-FRIED LAMB LIVER / YAPRAK CİĞER** — 750 TL
*Premium regional Karayaka lamb liver, thinly sliced and pan-fried in rich butter with a generous blend of spices. Authentically served alongside a traditional Tablacı salad. | 665 kcal*

**WARM HUMMUS WITH TURKISH PASTIRMA** — 550 TL
PASTIRMALI SICAK HUMUS
*A comforting plate of warm, velvety hummus, generously topped with butter-roasted pastırma (traditional Turkish cured beef). | 575 kcal*

**BUTTER -SEARED OYSTER MUSHROOMS** — 430 TL
TEREYAĞINDA IZGARA İSTİRİDYE MANTARI
*Premium oyster mushrooms cultivated in the fertile soils of the Terme region, elegantly prepared in rich butter with a signature Venn touch. | 270 kcal*

**WARM SAUTEED HIGHLAND HERBS** — 490 TL
SICAK OT KAVURMASI
*Fresh regional herbs from the Black Sea highlands, delicately pan-sautéed in premium Ayvalık extra virgin olive oil. Elegantly served with creamy yogurt and a savory sauce. | 270 kcal*

**CRISPY URLA ARTICHOKE / ÇITIR ENGINAR** — 550 TL
*Premium Urla 'Sakız' artichoke prepared with a signature Venn touch-perfectly crispy on the outside with a wonderfully tender interior. Elegantly served alongside fresh seasonal greens and vibrant garden peas. | 280 kcal*

**BUTTER-SAUTEED WILD MELOCAN HERB** — 490 TL
KIRÇAN KAVURMASI
*Wild-foraged regional 'melocan' herbs from the fertile Çarşamba Plain, delicately pan-sautéed with fresh onions and rich butter. [290 kcal*

**CRISPY ZUCCHINI RINGS / SODALI ÇITIR KABAK** — 420 TL
*coated in a light sparkling-water batter and fried until golden and crispy. 470 kcal*

**MINIATURE STONE-BAKED LAHMACUN / FINDIK LAHMACUN** — 180 TL
*A paper-thin traditional flatbread topped with a flavorful blend of hand-minced meat and fresh vegetables, perfectly baked to a crisp in a rustic stone oven. | 210 kcal*

**CRISPY OLIVE OIL-FRIED POTATOES / ÇITIR PATATES TAVA** — 450 TL
*Thinly sliced rustic village potatoes, perfectly, pan-fried in premium olive oil until golden and crisp. Elegantly served with a side of traditional strained yogurt.370 kcal*

**BUTTER-SAUTEED REGIONAL PICKLES / TURŞU KAVURMASI** — 490 TL
*Our house-made, naturally fermented pickles, harmoniously pan-sautéed with fresh onions and rich butter for a unique regional flavor experience. | 290 kcal*

# Main Courses

## From The Sea

### Fresh Catch Of The Day
*Please ask your server for today's seasonal selection*

### Gently Poached, Steamed, Grilled, Or Pan-Fried
*Please ask your server for today's seasonal selection*

### Oven-Roasted Turbot, Tandoor Style / kalkan tandir
*Preparation time : 50 munites.*

### PAN-FRIED TURBOT / Kalkan Tava

### GRILLED TURBOT / Kalkan Izgara

### CRISPY FRIED CALAMARI / KALAMAR TAVA — 650 TL
*Expertly marinated fresh calamari, fried to a light and golden crisp. Elegant- ly served alongside a classic tartar sauce. | 680 kcal*

### GARLIC BUTTER PAN-SEARED PRAWNS / TEREYAĞINDA KARİDES TAVA — 650 TL
*Fresh prawns delicately pan-seared in rich, natural butter and infused with aromatic garlic. | 840 kcal*

### CRISPY PRAWNS / ÇITIR KARİDES — 700 TL
*Golden-fried prawns, light and delicately crispy.*

### STUFFED MUSSELS / Midye Dolma — 490 TL
*Fresh mussels filled with aromatic rice seasoned with a special blend of spices. served as 6 pieces per portion. 300 kcal*

### CHAR-GRILLED OCTOPUS / AHTAPOT IZGARA — 1.900 TL
*Tender char-grilled octopus, elegantly served with premium olive oil, a vibrant lemon dressing, and a fragrant touch of fresh thyme. | 800 kcal*

## Stone Oven

### SLOW-ROASTED LAMB SHANK — 1.750 TL
KUZU İNCİK TANDIR

*Slow-braised lamb shanks, carefully selected and cooked for hours over low heat, served with buttery almond rice pilaf and oven-roasted potato- es.Slow-braised lamb shanks, carefully selected and cooked for hours over low heat, served with buttery almond rice pilaf and oven-roasted potatoes.*

### TRADITIONAL STONE-BAKED LAMB & VEGETABLES ELİ BÖĞRÜNDE
*Tender cuts of premium lamb leg, harmoniously stone-baked to a rustic perfecti- on alongside fresh tomatoes, vibrant peppers, onions, and aromatic garlic.*

*For Two* 2.600 TL

## From The Pan

### SKILLET-SEARED SWEETBREADS & TRADITIONAL KOKOREÇ / Uykuluk Kokoreç Izgara — 850 TL
*A bold and artisanal regional delicacy. Tender, delicate sweetbreads and perfectly spiced, crispy traditional kokoreç, seamlessly united in a sizzling skillet. 680 kcal*

### BODRUM-STYLE BEEF TENDERLOIN & CRISPY POTATOES / BONFİLE ÇÖKERTME — 1.200 TL
*Tender slices of premium beef tenderloin in a signature glaze, elegantly layered over crispy shoestring potatoes and a comforting bed of creamy traditional yogurt. | 900 kcal*

### BODRUM-STYLE CHICKEN & CRISPY POTATOES — 900 TL
TAVUK ÇÖKERTME

*Tender julienne cuts of chicken in a signature glaze, elegantly layered over crispy shoestring potatoes and a comforting bed of creamy traditional yogurt. 1000 kcal*

### Kids' Mini Meat-ball Plate
*Delicious, bite-sized traditional meatballs (köfte), playfully served alongside a comforting portion of crispy golden French fries. | 630*

675 TL

### THE CHEF'S VEGETARIAN TRIO (VEJETERYAN MENÜ)
*A curated tasting of three artisanal, olive oil based Mediterranean delicacies (zeytinyağlı). Hand-selected daily by our chef and elegantly designed to be shared. | 650 kcal*

950 TL

## From The Fire

### MELT-IN-THE-MOUTH BEEF TENDERLOIN — 1.500 TL
DANA LOKUM

*Premium cuts of beef tenderloin, expertly seared to absolute perfection to lock in its rich, natural aromas. Renowned for its extraordinarily tender texture, this dish is elegantly served with gently sautéed spinach and a smooth, creamy potato purée. | 650 kcal*

### PREMIUM RIBEYE STEAK / DANA ANTRİKOT — 1.450 TL
*Our specially marinated premium beef ribeye, expertly grilled to juicy perfection. Elegantly accompanied by gently sautéed spinach and a smooth, creamy potato purée. | 850 kcal*

### SIGNATURE RACK OF LAMB FOR FOUR / KUZU KAFES — 4.600 TL
**Please alow 40 minutes for this artisanal preparation*

*A spectacular centerpiece designed for sharing. The prestigious, regional Karayaka lamb rack is marinated in our signature spice blend and masterfully char-grilled to per- fection. Finished with a dramatic, sizzling presentation of rich, melted butter. | 2260 kcal*

### MELT-IN-THE-MOUTH LAMB SKEWERS — 1.300 TL
KUZU LOKUM ŞİŞ

*Carefully marinated cuts of premium lamb leg, masterfully char-grilled on skewers for an exceptionally tender texture. Authentically served with fire-roasted tomatoes and vibrant green peppers. | 620 kcal*

### ARTISANAL HAND-MINCED LAMB KEBAB — 900 TL
ZIRH KEBAP

*A true masterpiece of culinary craftsmanship. Prestigious, regional Karayaka lamb is meticulously hand-minced using a traditional curved knife (zırh) to preserve its extraordinary texture and natural juices. Authentically served*

### HAND-MINCED LAMB OVER BUTTER-TOASTED FLATBREAD & YOGURT / YOĞURTLU ZIRH KEBAP — 950 TL
*Our artisanal hand-minced Karayaka lamb kebab, masterfully char-grilled and elegantly layered over butter-roasted lavash flatbread. Crowned with a rich, savory tomato glaze, creamy traditional yogurt, and a vibrant touch of fresh parsley. | 720 kcaledilir*

### FRENCH-TRIMMED LAMB CHOPS/ KUZU PİRZOLA — 1.350 TL
*Premium cuts of French-trimmed lamb chops, flawlessly char-grilled to absolu- te perfection. Authentically served with fire-roasted tomatoes and vibrant green peppers. | 560 kcal*

### PREMIUM GRILLED BONELESS LAMB / YAĞLI KARA — 1.400 TL
*A masterfully prepared cut of lamb, expertly grilled to perfection and served with charred tomatoes and peppers. 530 kcal*

### CHAR-GRILLED CHICKEN FILLETS & SAUTEED WILD HERBS / TAVUK KÜLBASTI — 850 TL
*Carefully marinated, tender chicken fillets, expertly char-grilled to juicy perfection. Elegantly served over a comforting bed of fresh regional herbs, gently sautéed in premium olive oil. | 920 kcal*

### GRILLED CHICKEN WINGS / IZGARA TAVUK KANAT — 900 TL
*carefully marinated chicken wings, char-grilled over oak wood charcoal until perfectly crisp. 920 kcal*

### VENN GRILLED MEATBALLS / VENN IZGARA KÖFTE — 900 TL
*Masterfully crafted traditional meatballs, meticulously blended with our signature spices and char-grilled to juicy perfection. Authentically served with a refreshing, traditional white bean salad (piyaz) and fire-roasted peppers. 970 kcal*

### THE VENN SIGNATURE BURGER / VENN BURGER — 820 TL
*Our 100% premium beef patty, meticulously blended with our signature spices and masterfully crafted for the perfect, balanced bite. Accompanied by a comforting portion of crispy golden French fries. 1240 kcal*

### THE CHEF'S ULTIMATE MIXED GRILL FOR TWO — 3.300 TL
Venn Şef'ın Tabağı İki Kişilik

*a generous selection of premium grilled meats, featuring tender ribeye steak, succulent lamb skewers, traditional zırh kebab, hand-shaped grilled meatballs, and carefully marinated chicken wings, all expertly cooked over charcoal and served together for a rich and satisfying mixed-grill experience.*

CONTAINS CRUSTACEANS · CONTAINS MOLLUSCS · CONTAINS SOY · CONTAINS SESAME · CONTAINS TREE NUTS

CONTAINS GLUTEN · CONTAINS MUSTARD · CONTAINS EGGS · CONTAINS DAIRY

*The calorie valves in our menu have been calculated and verifier by Dietitian Beril SARI.*