

STARTERS	
MEZES	
VENN TURŞU (ASSORTED REGIONAL PICKLES) 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 310 TL	
KÖPEOĞLU(FRIED SUMMER VEGETABLES WITH YOGURT) A harmonious blend of perfectly fried seasonal summer vegetables, topped with creamy yogurt and a rich tomato sauce. 290 kcal 310 TL	
NEBIYAN FASULYESİ (NEBIYAN HIGHLAND BEANS) A regional specialty featuring the uniquely aromatic beans sourced directly from the pristine Bafra Nebiyan highlands. 204 kcal 340 TL	
EZME SALATA (SPICY FINELY CHOPPED TOMATO SALAD) Finely chopped tomatoes, onions, and parsley, seasoned with sumac and spicy chili powder, finished with a refreshing olive oil and lemon dressing. 340 kcal 300 TL	CONTAINS TREE NUTS
ÇİĞ KÖFTE (SPICY VEGETARIAN BULGUR TARTARE) A traditional meatless delicacy, expertly kneaded with fine bulgur wheat and aromatic regional spices. 310 kcal 320 TL	CONTAINS SESAME
FRESH BASIL CHEESE SPREAD A vibrant blend of fresh basil, premium cheese, olive oil, and garlic. 490 kcal 340 TL	
VILLAGE-STYLE FRIED VEGETABLES Prepared with the freshest seasonal vegetables, perfectly fried in a traditional rustic style, and topped with a savory garlic-tomato sauce. 390 kcal 310 TL	
FAVA (BROAD BEAN PUREE) A creamy broad bean puree garnished with olive oil, red onion, and fresh dill. 207 kcal 310 TL	
HUMMUS The perfect blend of regional Konya Koçbaşı chickpeas, rich tahini, and a hint of cumin. 425 kcal 300 TL	CONTAINS SESAME
YAZ CACIK (SUMMER YOGURT DIP) A refreshing yogurt accompaniment, creatively reinterpreted daily with seasonal inspiration. 280 kcal 300 TL	
ATOM (SPICY ROASTED EGGPLANT & YOGURT DIP) A fiery blend of roasted eggplant and regional Denizli Kale peppers, perfectly balanced with creamy yogurt. 270 kcal 310 TL	
MUHAMMARA (SPICY RED PEPPER & WALNUT DIP) An exquisite blend of rustic red capia peppers, coriander, and walnuts, finished with roasted sesame seeds. 455 kcal 300 TL	CONTAINS TREE NUTSCONTAINS SESAME
DENİZ BÖRÜLCESİ (SAMPHIRE WITH TOMATO SAUCE) A refreshing Aegean delicacy of fresh samphire (sea beans), elegantly dressed in a rich tomato, garlic, and olive oil sauce. 305 kcal 320 TL	
ENGİNAR KALBI (ARTICHOKE HEARTS IN ORANGE REDUCTION) Premium artichoke hearts from the Çeşme region, elegantly served with a rich orange reduction sauce. 390 kcal 400 TL	
ELMALI PANCAR (ROASTED BEETROOT WITH APPLE) Oven-roasted regional beetroots from the Çarşamba plain, aromatically flavored with olive oil and garlic. 350 kcal 320 TL	CONTAINS TREE NUTS
STUFFED VINE LEAVES WITH OLIVE OIL Traditional home-style vine leaves stuffed with a fragrant rice mixture, meticulously prepared using authentic methods. 260 kcal 320 TL	
EZİNE PEYNİRİ (AGED EZİNE CHEESE) Premium aged regional Ezine cheese, served with fresh cherry tomatoes, crisp cucumbers, and a drizzle of extra virgin olive oil. 400 kcal 150 TL	
ASSORTED MEZE TASTING PLATTER A curated selection of seven fresh, regional mezes, offering a vibrant and authentic taste of local flavors. 900 kcal 1.950 TL	
ANATOLIAN CHEESE PLATTER FOR TWO A seasonally curated selection of premium regional cheeses from across Anatolia, featuring Kars Gruyère, Smoked Circassian cheese, Aged Edirne Kashar, and Tulum cheese. Elegantly served with our signature local hot pepper jam. 1400 kcal 1.450 TL	CONTAINS TREE NUTS
SALADS	
VENN CHEF SALAD 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 450 TL	CONTAINS TREE NUTS
ARUGULA SALAD WITH POMEGRANATE & WHITE CHEESE 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 400 TL	CONTAINS TREE NUTS
HAND-TORN GARDEN SALAD Hand-torn fresh garden greens, arugula, cabbage, and beetroot, elegantly tossed in a refreshing olive oil and lemon dressing. 500 kcal 400 TL	
SHEPHERD'S SALAD 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 360 TL	CONTAINS TREE NUTS
GAVURDAĞI SALAD 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 420 TL	CONTAINS SESAME
İSTANBUL SALATA Fresh tomatoes and red onions, elegantly dressed with a unique blend of balsamic vinegar, pomegranate molasses, and extra virgin olive oil. 620 kcal 400 TL	CONTAINS SOY
*All our salads can be prepared lightly dressed or with less oil upon request **Enhance any of our salads with your choice of premium protein Add Grilled Chicken 350 TL. 120 kcal Add Beef Tenderloin 600 TL. 150 kcal	
LEBENİYE ÇORBASI Traditional Yogurt & Meatball Soup 400 TL An exquisite starter slow-cooked in rich bone marrow broth, featuring the velvety texture of strained yogurt, savory miniature beef meatballs, chickpeas, and rice. Elegantly finished with a drizzle of mint-infused butter.	
HOT APPETIZERS	
VENN İÇLİ KÖFTE (STUFFED BULGUR MEATBALL) A delicate outer shell of kneaded fine bulgur, generously stuffed with traditional 'zırh' hand-minced lamb and a perfectly balanced blend of special spices. Elegantly served with strained yogurt and spiced butter. 275 kcal 330 TL	CONTAINS TREE NUTSGLUTEN
MISIR EKMEĞİ (TRADITIONAL PAN-FRIED CORNBREAD) 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 280 TL	
YAPRAK CIĞER (THINLY SLICED PAN-FRIED LAMB LIVER) 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 750 TL	GLUTEN
WARM HUMMUS WITH PASTIRMA A comforting plate of warm, velvety hummus, generously topped with butter-roasted pastırma (traditional Turkish cured beef). 575 kcal 490 TL	CONTAINS SESAME
BUTTER-SEARED OYSTER MUSHROOMS Premium oyster mushrooms cultivated in the fertile soils of the Terme region, elegantly prepared in rich butter with a signature Venn touch. 270 kcal 430 TL	
WARM SAUTÉED HIGHLAND HERBS 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 490 TL	CONTAINS DAIRY
CRISPY URLA ARTICHOKE 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 550 TL	GLUTEN
BUTTER-SAUTÉED WILD MELOCAN HERB Wild-foraged regional 'melocan' herbs from the fertile Çarşamba Plain, delicately pan-sautéed with fresh onions and rich butter. 290 kcal 490 TL	
SPARKLING-BATTERED CRISPY ZUCCHINIK Thinly sliced zucchini coated in a light, sparkling batter and fried to a perfect crisp. Served alongside a refreshing herb-infused yogurt dip. 470 kcal 420 TL	
MINIATURE STONE-BAKED LAHMACUN 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 180 TL	CONTAINS TREE NUTSGLUTEN
CRISPY OLIVE OIL-FRIED POTATOES 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 450 TL	
BUTTER-SAUTÉED REGIONAL PICKLES Our house-made, naturally fermented pickles, harmoniously pan-sautéed with fresh onions and rich butter for a unique regional flavor experience. 290 kcal 490 TL	

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

CRISPY FRIED CALAMARI 650 TL

Expertly marinated fresh calamari, fried to a light and golden crisp. Elegantly served alongside a classic tartar sauce. | 680 kcal



GARLIC BUTTER PAN-SEARED PRAWNS 650 TL

Fresh prawns delicately pan-seared in rich, natural butter and infused with aromatic garlic. | 840 kcal



STONE-BAKED PRAWN CASSEROLE 670 TL

Fresh prawns and seasonal vegetables delicately sautéed in butter, seasoned with aromatic garlic and our special spice blend. Baked to bubbling perfection in a rustic stone oven with a generous topping of melted cheese. | 470 kcal



FRESH MUSSEL SALAD 550 TL

Freshly prepared mussels elegantly tossed in our chef's signature dressing, finished with a touch of vibrant fresh parsley. | 360 kcal



CHAR-GRILLED OCTOPUS 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

Premium lamb shanks, slow-roasted for hours until perfectly tender. Elegantly served with traditional butter-infused almond spiced rice (iç pilav) and



TRADITIONAL STONE-BAKED LAMB & VEGETABLES

Tender cuts of premium lamb leg, harmoniously stone-baked to a rustic perfection alongside fresh tomatoes, vibrant peppers, onions, and aromatic garlic. | 1090 kcal

For Two 2.500 TL



FROM THE PAN

SÖĞÜRME (WOOD-FIRED ROASTED VEGETABLES & BUTTERED LAMB) 1.300 TL

Patiently wood-fire roasted seasonal vegetables, harmoniously united in the skillet with tender cuts of lamb and a generous touch of rich butter. | 470 kcal

SKILLET-SEARED SWEETBREADS & TRADITIONAL KOKOREÇ 800 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 & SHOESTRING POTATOES 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 & SHOESTRING POTATOES 900 TL

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



FROM THE FIRE

MELT-IN-THE-MOUTH BEEF TENDERLOIN 1.500 TL

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 1.350 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 4.400 TL

*Please allow 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 perfection. Finished with a dramatic, sizzling presentation of rich, melted butter. | 2260 kcal

MELT-IN-THE-MOUTH LAMB SKEWERS 1.300 TL

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 850 TL

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



HAND-MINCED LAMB OVER BUTTER-TOASTED FLATBREAD & YOGURT 900 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 kcal

FRENCH-TRIMMED LAMB CHOPS 1.300 TL

Premium cuts of French-trimmed lamb chops, flawlessly char-grilled to absolute perfection. Authentically served with fire-roasted tomatoes and vibrant green peppers. | 560 kcal



CHAR-GRILLED CHICKEN FILLETS & SAUTÉED WILD HERBS 800 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



VENN SIGNATURE GRILLED MEATBALLS 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



SIGNATURE MARBLED LAMB SPECIALTY 1.400 TL

Premium cuts of exceptionally tender lamb, meticulously prepared by master hands and brought to life over a bespoke grill. Authentically served with fire-roasted tomatoes and vibrant green peppers. | 530 kcal



THE VENN SIGNATURE BURGER 790 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 2.900 TL

A magnificent sharing feast showcasing the absolute finest cuts from our fire. This spectacular platter features French-trimmed lamb chops, Venn signature grilled meatballs, our artisanal hand-minced lamb kebab, melt-in-the-mouth lamb skewers, and premium beef ribeye. Authentically accompanied by fire-roasted tomatoes, peppers, charred onions, and a refreshing traditional white bean salad (piyaz). | 1760 kcal



KIDS' MINI MEATBALL PLATE

Delicious, bite-sized traditional meatballs (köfte), playfully served alongside a comforting portion of crispy golden French fries. | 630

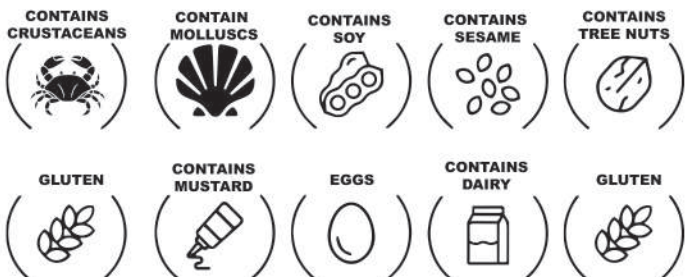
600 TL



THE CHEF'S VEGETARIAN TRIO

A curated tasting of three artisanal, olive oil-based Mediterranean delicacies (zeytinyağı). Hand-selected daily by our chef and elegantly designed to be shared. | 650 kcal

950 TL



The calorie values in our menu have been calculated and verified by Dietitian Beril SARI.