



attiko  
BODRUM

Sky  
brunch

Live DJ Performances  
One glass of prosecco & One bottle of local wine

## STARTERS

EDAMAME <sup>(V)(VG)</sup>  
Steamed & salted soybeans  
Buharda pişirilmiş & tuzlanmış soya fasulyesi

## TO SHARE

ASIAN CAESAR SALAD <sup>(GF)(E)(V)</sup>  
Mizuna, parmesan, pomegranate  
Mizuna, parmesan, nar

BEEF GYOZA <sup>(G)(D)</sup>  
Angus beef, shiitake  
Angus sığırı, shiitake

GREEN BEAN TEMPURA <sup>(G)(V)(E)</sup>  
Truffle aioli, shichimi  
Trüf mantarlı aioli, shichimi

SPICY TUNA TACO <sup>(G)(D)</sup>  
Tuna, avocado, aji yuzu  
Ton balığı, avokado, aji yuzu

EGGPLANT MISOYAKI <sup>(V)(VG)</sup>  
Eggplant, miso dressing, chilli , sesame  
Patlıcan, miso sosu, acı biber, susam

## MAKI

CAULIFLOWER <sup>(G)(E)(V)</sup>  
Tempura cauliflower , korean chilli sauce, avocado , cucumber  
Tempura karnabahar, kore acı sosu, avokado, salatalık

CALIFORNIA ROLL <sup>(G)(S)(E)</sup>  
King Crab, avocado, tobiko  
Kral Yengeç, avokado, tobiko

## SIDE DISHES

GRILLED SWEET CORN <sup>(D)(G)(N)(V)</sup>  
Lime chili butter, spicy crumble  
Limonlu acılı tereyağı, baharatlı kırıntı

GREEN BEAN TEMPURA <sup>(G)(V)(E)</sup>  
Truffle aioli, shichimi  
Trüf mantarlı aioli, shichimi

BROCOLINI <sup>(D)(N)</sup>  
Butter ponzu, pine nuts  
Tereyağlı ponzu, çam fıstığı

## MAIN DISHES

BEEF RIB EYE 300G <sup>(G)</sup>  
Teriyaki ponzu, chimichurri  
Teriyaki ponzu, chimichurri

SPICY LAMB CHOPS <sup>(G)</sup>  
Korean chili, garlic, sesame  
Kore biberi, sarımsak, susam

## DESSERT

DARK CHOCOLATE CAKE <sup>(G)</sup>

Price: 250€ for 2  
Ücret: 2 kişi 250€

13% service charge is excluded.  
%13 servis hariçtir.

D: Dairy | G: Gluten | N: Nuts | S: Shellfish & Seafood | V: Vegetarian | VG: Vegan  
D: Süt Ürünleri | G: Gluten | N: Kuruyemiş | S: Kabuklu & Deniz Ürünü | V: Vejetaryen | VG: Vegan