

sur.

seafood and more

# COLD STARTERS

## Artichoke

Carrot, onion, potato cooked in olive oil and orange juice

72

## Avocado Shrimp (SH)

Shrimps, capsicum, fresh herbs stuffed in grilled avocado

65

## Salicornia

Steamed sea beans with olive oil, garlic, lemon juice

53

## Tarama (F)(MU)

Cured fish roe, lemon, garlic, salmon roe

55

## Girit Ezme (N)(D)(G)

Ezine Cheese, basil and pistachio

50

## Smoked Eggplant

Chargrilled eggplant, capsicums, lemon, olive oil

49

## Hummus (N)(S)

Traditional middle eastern hummus with pine nuts

40

## Atom (D)

Greek yoghurt, garlic, green apple, sundried chili

47

## Dry Cacik (D)

Greek yoghurt, finely chopped cucumber, mint

45

## Celeriac (C)

Olive oil-braised root vegetables

50

## Seabass Marin (F)(MU)

Seabass, mustard, white wine vinegar, shallots, lemon,

olive oil

65

## Grilled Capia Pepper (D)(N)

Char grilled and seasoned with fresh herbs, goat cheese

50

## Fava

Puree broad beans, lemon juice, onion

45

## Zucchini & Cheese Dip (D)(N)

Sauteed zucchini, Greek yoghurt, cream cheese, dill, parsley

49

## Kopoglu (D)

Eggplant, capsicum, tomato, yoghurt, garlic

50

## Spicy Ezme (D)

Finely chopped tomato, capsicum, onion

chili paste, pomegranate molasses

49

## Watercress (D)(N)

Yoghurt, pomegranate, olive oil

45

## Italian Burrata (D)

Tomatoes, basil, balsamic cream

95

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# SALADS

## *Sur Mixed Garden Salad*

Mesclun, cucumber, tomato, herbs, radish

65

## *Authentic Greek Salad (D)*

Tomato, cucumber, onion, olives, feta cheese, oregano

65

## *Compressed Watermelon Salad (D)(N)*

Basil, lime, feta cheese, shallot pickle, balsamic cream

65

## *Rocca Salad (D)(N)*

Pink village tomatoes, shallot, walnut, parmesan

60

## *Watercress Salad (N)*

Strawberry, avocado, orange

60

## *Tomato Salad*

Sweet basil, cucumber, onion, olive oil

60

# HOT STARTERS

## *Tomato Soup (D)(CE)*

Datterino tomatoes, root vegetables, cream fraiche, chives

45

## *Seafood Soup (F)(SH)(D)*

Fish and seafood pieces, tomatoes, carrot, parsley

50

## *Grilled Octopus (F)(SE)*

Warm fava beans puree, fresh fava beans salad

165

## *Crunchy Squids (F)(D)(E)(N)(G)*

Seasoned baby calamari, capsicum mayo, tarator sauce

65

## *Fried Mussels (SH)(D)(G)(E)(N)*

Battered mussels, tarator sauce, shallot pickles

55

## *Prawn Casserole (F)(D)*

Capsicum, onion, tomato, capers, olives, parsley, chili flakes

78

## *Grilled Squids (F)*

Seasoned with chili, fresh herbs, olive oil

65

## *Fish Croquette (D)(G)*

Fried fish balls, potato, coriander, onion, garlic, ginger

89

## *Fish Crostini (G)(D)*

Chopped capsicums, tomato, chopped fishes, on the  
baguette bread

60

## *Fried Padron Pepper*

Fresh peppers, sea salt

56

## *Warm Herbs & Greens*

Sauteed seasonal fresh herbs, onion, garlic, olive oil

70

## *Zucchini Fritters (G)(D)*

Breaded zucchini slices, tzatziki

49

## *Grilled Halloumi (D)*

Cyprus origin cheese, seasoned with herbs olive oil

65

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# RAW BAR

## *Premium Caviar Oscietra 30 gr. (D)(F)*

*Sour cream, chives, capers, shallots*

650

## *Premium Caviar Beluga 30 gr. (D)(F)*

*Sour cream, chives, capers, shallots*

1100

## *Gillardeau Oyster N2 (SH)*

*Mignonette, tabasco, lemon*

60

## *Tuna Tartare (F)(SE)(SO)*

*Soy sauce, sesame oil, chives, olive oil, lemon*

132

## *Seared Thinly Sliced*

### *Yellow Fin Tuna (F)(SE)(SO)*

*Sesame seeds, sesame oil, soy sauce, edamame*

98

## *Salmon Gravlax (F)(D)*

*Cream fraiche, wasabi cress, radish, burned avocado*

148

## *Seabass Tiger's Milk Ceviche (F)(D)*

*Ginger, garlic, chili, cilantro, lime, onion*

88

## *Tuna Ceviche (F)*

*Mango, passion fruit, ginger, garlic, cilantro, lime, onion,*

*orange juice*

125

## *Scallop Ceviche (SH)*

*Pomegranate juice, ginger, garlic, cilantro, lime*

149

# SUSHI SELECTION

## *Crunchy Roll (F)(G)(SO)(E)*

*Salmon, avocados, chili mayonnaise*

80

## *King Crab Roll (SH)(F)(E)(G)(SO)*

*King crab meat, avocados, salmon roe*

152

## *Mix Fish Roll (F)(SE)(SH)(SE)(SO)*

*Salmon, Tuna, shrimp, seabass, cucumber,*

*sesame dressing*

90

## *Spicy Tuna Roll (F)(SO)*

*Spicy sauce, pickled radish, spring onion, cucumber*

85

## *Amazon Roll (SH)(G)(E)(SO)*

*Tempura Prawn, salmon, avocado, cucumber, spicy mayo,*

*seaweed*

85

## *Tuna Sashimi (F)(SO)*

*With Wasabi, ginger pickle, soy sauce*

75

## *Seabass Sashimi (F)(SO)*

*With Wasabi, ginger pickle, soy sauce*

70

## *Ebi Nigiri (SH)(SO)*

*With Wasabi, ginger pickle, soy sauce*

75

## *Salmon Nigiri (F)(SO)*

*With Wasabi, ginger pickle, soy sauce*

70

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# FISH OF THE DAY

Discover the freshest catch of the season—ask your waiter for today's selection. Our chefs will recommend the best cooking method to enhance the natural flavors of each fish. Whole fish are sold by weight at market price.

## Raw

Enjoy your choice of fish prepared as delicate sashimi, flavorful tartare, or refreshing ceviche.

## Grilled

Wooden-grilled to perfection, locking in its natural juiciness and finished with a drizzle of fresh lemon oil.

## Baked

Oven-roasted with fragrant Mediterranean herbs, baby potatoes, and sweet cherry tomatoes.

## Deep-Fried

Crispy and golden, served with a vibrant bell pepper dip and classic tartar sauce.

## Pan-Fried

Seared to a crisp golden finish, enhanced with lemon juice, fresh parsley, capers, and garlic.

## Salt Crust

Gently baked in a salt crust, preserving tenderness and infused with aromatic fresh herbs.

# SUR SPECIALS

## Lobster Linguini (SH)(G)(D)(C)

Fresh hand-made pasta, pomodoro sauce, lobster bisque,  
parmesan, basil  
235

## Crab Ravioli (SH)(G)(D)(C)

Crab and ricotta filling, cherry tomato, sage and saffron  
butter  
135

## Monkfish Casserole (D)(F)

Butter, village peppers, onion, tomato, garlic  
175

## Seabass Shashlik (F)

Skewered seabass with red onion, fennel salad  
pomegranate sauce, sumac  
135

## Crispy Fish Manti (G)(D)(F)

Stuffed pastry with fish filling, cream, lemon, parsley  
90

## Seafood Risotto (F)(SH)(D)(G)

Calamari, prawn, clams, seabass, lobster bisque, parmesan,  
butter, basil  
110

## Grouper Papillote (F)(D)

Asparagus, tomato, zucchini, carrot  
145

## Balik Kofta (F)(G)

Minced fishes, tomato sauce and mozzarella  
80

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## FROM THE GRILL

### Grilled Lamb Chop

*Chili marinated chops, fresh herbs*

220

### Wagyu Tenderloin

*Veal jus, roasted baby potato, kale and blackberries*

265

### Wagyu Rib-eye

*Veal jus, padron pepper*

285

### Whole Corn Fed Chicken 450gr. (D)

*Citrus and butter marinated boneless chicken*

165

### Butcher Kofta (G)(D)

*Grilled beef mince, tzatziki*

85

## SIDES

Steamed White Rice	25
Grilled Asparagus	45
Sauteed Mix Mushroom (D)	49
Baked Baby Potatoes (D)	45
Mashed Potato (D)	49
Sur Fries	40
Steamed Mix Vegetables	45
Grilled Broccolini	49

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## DESSERTS

Pineapple Carpaccio with Turkish Cotton Candy (G)(D)	65
Raspberry Panna Cotta (D)(G)(E)	65
Semolina Halwa with Vanilla Ice Cream (G)(D)(N)	50
Baked Halwa (SE)(D)(G)(N)	55
Chocolate Fondant (D)(G)(N)(E)	65
Pumpkin Dessert with Coated Cream (SE)(D)(N)	60
Ice Cream & Sorbet Selection (D)(N) (2 scoop)	50
Fruit Platter	90

## HOT DRINKS

Turkish Coffee	25
Turkish Tea	15
Americano	25
Latte	30
Cappuccino	30
Espresso	20
Double Espresso	25

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