

Ceviche: a South American fresh raw fish cured in citrus juice and spices.

Tiradito: a Peruvian raw fish dish cut like carpaccio or sashimi.

Tataki: a Meat or fish seared very briefly over a hot flame or in a pan.

Anticucho: a Street Food of Peru. Pepper and vinegar marinated meat, seafood and vegetable skewers cooked on a charcoal grill.

Yuzu: a Japanese citrus fruit, which is sour, tart and very fragrant.

Ponzu: a citrus-based sauce commonly used in Japanese cuisine. It is tart, with a thin, watery consistency and a dark brown color.

Small Plates

Caviar "Golden Sturgeon" 20gr/50gr/100 gr

Guacamole & Nachos

Shaved Baby Artichokes & Parmesan-Truffle Sauce

Tuna Tartare & Avocado - Yuzu Juice

Popcorn Shrimp & Spicy Aioli

Baby Calamari Tempura & Octo Sauce

Kale & Leek, Parmesan-Truffle Sauce

Salads

“Solterito” Peruvian Style Chopped Salad

Quinoa with Roasted Beets & Goat’s Cheese

Olive Oil Poached Artichokes & Asparagus

Burrata & Bresaola-Pistachio Pesto

Beef Tataki & Vegetable Spaghetti - Ponzu Sauce

Garden Greens Salad

Ceviche & Tiradito & Tataki

Sea Bass & Octopus Ceviche

Yellow Tail Tiradito & Yuzu - Soy Sauce

Seared Salmon Tiradito & Jalapeno - Lime

Tuna Tataki & Ginger - Lemongrass

Beef Tataki & Ponzu Sauce

“Anticucho”

Pepper and vinegar marinated meat, seafood and vegetable skewers cooked on a charcoal grill. Served with “Salsa Criolla” Red Onion Slaw.

Octopus & Parsley

Beef Liver & Chives

Ox Heart & Cilantro

Soft Shell Tacos Serves two pieces.

Courgette Flowers & Mozzarella

Sea Bass Tempura & Guacamole

Spicy Tuna & Jalapeno, Avocado

Beef Short Ribs & Mexica Salsa

“Tantuni” Turkish Street Food Beef Taco & Tomato Salsa

“Kokoreç” Turkish Street Food Spicy Lamb Intestine

Black Cod & Butter Lettuce

Prawn Tempura & Guacamole

Soy and Mirin Marinated Duck & Hoisin-Plum Sauce

Hard Shell Tacos Serves two pieces.

Spicy King Crab

Lamb Short Ribs & Guacamole

Seafood

Steamed Mussels & Spicy Curry - Coconut Sauce

Wild Sea Bass & Wild Mushrooms - Ginger Sauce

Tiger Prawn Linguine with Tomato Sauce

Grilled Local Red Snapper & Stir-Fried Bok Choy

Fish and Shellfish of the Day & Stir-Fry Vegetables

Meats

Ginger Marinated Beef Tenderloin & Stir-Fry Vegetables

Boneless Rack of Lamb with Rosemary & Mint Crushed Peas

Thyme Scented Saddle of Lamb & Wok Fried Wild Mushrooms

Soy and Mirin Marinated Duck & Hoisin-Plum Sauce

Spicy Lamb Tenderloin & Sautéed Kale-Quinoa

Spicy Beef Short Ribs & Vegetable Couscous

To Share

Thyme Marinated Rack of Lamb 1kg

Fresh Herb & Mustard Roasted Beef Tenderloin 600gr

Soy and Mirin Marinated Whole Duck



FENIX


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Dinner Menu

