



"A true restaurateur cooks according to their own taste, and in the end, they always find the customers they deserve."

This menu concept is a testament to that philosophy.

We proudly present dishes prepared with patience and care— from sourcing and processing to cooking and serving. Our menu evolves naturally, guided by the seasons and our inspiration, without the obligation of rigid updates.

For the freshest ingredients we find at the market or from the sea, check the blackboard at the entrance—you might discover something special.

Enjoy,
The Rast Team



Cold Soup 🌿	200
yogurt, cucumber juice, green lentil sprouts, chickpeas, green oil	
Charcuterie Plate	500
smoked soujouk, mihaliç cheese, bergama tulum cheese	
◆	
Fennel Rakula Salad 🌿	300
avocado, grapefruit, lavender honey	
Bostan Salad 🌿	300
market greens, mustard dressing	
<i>Falafel</i> 🌿 +200 <i>Seabass Fillet</i> +250 <i>Salmon Gravlox</i> +250 <i>Beef Tenderloin</i> +350	
Chicken Bowl	550
Oven-roasted chicken breast with harissa sauce, sweet potato, avocado, salad, chia yogurt sauce	
◆	
Potatoes 🌿	300
aioli sauce, bbq sauce	
<i>Truffle Parmesan</i> +100 <i>Mihaliç Cheese, Chives</i> +100	
Burger	550
150 g meatball patty, cheese, potatoes, pickles, aioli sauce	
Sea Bass Kumru	500
tartar sauce, fennel, arugula, pickled red onion, roasted onion tomato salad	
Pastrami Sando	550
potatoes, pickles, bbq sauce, cheese	

*Please inform us of any allergies or dietary restrictions you may have.

*The prices are listed in Turkish Lira and are subject to a 10% service charge.

vegetarian | vegan

Lemon Spaghetti

parmesan, basil

Shrimp +300 | Seabass Fillet +250

300

Vegetable Tagliatelle

Cretan zucchini, spinach, mushrooms, almond pesto, parmesan

500



Schnitzel

yedikule lettuce with caesar dressing, parmesan

550

Chicken Skewer

citrus yogurt sauce, spoon salad, pita

550

Sliced Liver

green apple & onion salad, arugula, cherry tomatoes

600

Grilled Meatballs

soy butter sauce, flatbread, spoon salad

550

Aegean Sea Bass

seasonal vegetables, capers, green olives

600

Short Ribs

mustard mashed potatoes, bone sauce

850



Chocolate Cream

raspberry liquor sauce, popping candy

350

Burnt Cheesecake

forest fruits sauce

350

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WINES

White - LA - Mon Reve 🌿 Chardonnay, Chenin Blanc	360 1800
Red - LA - Mon Reve 🌿 Öküzgözü	360 1800
Rose - LA - Antre 🌿 Kalecik Karası, Sangiovese	360 1800
Sweet - LA - Passito 🌿 Bornova Misketi	250 1250
Sparkling - Martini Brut Chardonnay, Trebbiano, Garganega	420 3000



SPARKLING WINE

Chandon rose brut	3200
Luc Belair gold rose luxe luxe rose	4350

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RED

LA - Consensus 	2400
Shiraz, Merlot, Cabernet Sauvignon	
Chamlija - Nev'i Şahsına Münhasır	3400
Cabernet Sauvignon, Cabernet Franc, Merlot	
İkidenizarası - Caracal	2100
Cabernet Sauvignon	



WHITE

LA - Consensus 	2300
Chardonnay	
Porta Caeli - Pacem	2200
Sauvignon Blanc	
Heraki - Akuarela	2100
Sultaniye	



CHAMPAGNE

G.H.Mumm	6350
ice extra	

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COCKTAIL

Mentha

skins, cardinal melon, altos reposado, lemongrass, mint

Perfume

malfy originale, sauvignon blanc, basil, rosato aperitivo

Frenk

lillet blanc, ojo de tigre joven, quince, caraway

Pimiento

chivas smooth & smoky, otto's vermut, pomegranate, cherry pepper pickles

Bade

absolut elyx, antica formula vermouth, blackberry, balsamic vinegar

Megaknas

ojo de tigre reposado, altos reposado, satsuma, linden

Wu Wei

ki-no-bi, matcha (koicha), elderflower, orange liqueur, crispy alizium

Universals;

Martini, Old Fashioned, Negroni, Whiskey Sour, Margarita, Hemingway Special

-530-

PITCHER

Tart - Balanced

absolut, sorrel, lime juice,
pistachio liqueur, vanilla

Exotic - Balanced

jameson, safari, mango, lemon

Sourish

malfy originale, cucumber,
hibiscus-orange blossom liqueur

Slightly Sweet

absolut pears, lemongrass, lemon

-1400-

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COMPANY

Sarı Zeybek 3 Meşe 20cl	900
Ouzo of Plomari 20cl	900

BEER

Beck's Draft 25cl	100
Beck's Draft 40cl	150
Guest Draft 40cl	200
Efes Pilsen 33cl	155
Beck's 33cl	165
Heineken 33cl	230
Corona 35.5cl	250
Efes Gluten-free 50cl	260
Gara Guzu 33cl	260
3 Kafadar 33cl	280
à santé 33cl	280
Torch 33cl	280

SOFT DRINKS

Water	40
Large Water	120
Mineral Water	75
San Pellegrino	100
Beverages	100

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*The prices on this menu were updated on 25.04.2025

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