



THE GALLIARD

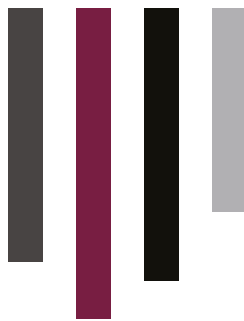
“The Galliard” is a Turkish brand which takes its name from the dance, which was performed after dinners in castles, mansions, and palaces at the time of Renaissance era in France, Italy, and Spain.

“The Galliard” presents Contemporary Turkish Fusion with the influences from culinary heritage of these three Mediterranean countries.

Just like in Renaissance era, art and music has been positioned in the center of the culture of “The Galliard.”

Welcome to the “*Rhythm of the Feast*”...

BITE FOR A SMILE,
CHEERS TO SOCIALIZE,
DANCE FREE LIKE KIDS,
SWEETS BEFORE DREAMS.



THE GALLIARD

RAW SPECIALS

Gillardeau Oysters Shallots, spicy sauce and vinegar	(per piece) 38	Caviar (15 gr - 30 gr - 50 gr - 100 gr) Blinis, boiled egg, parsley, capers, shallots, sour cream	MP
Gold Oyster Shallots, spicy sauce and vinegar	(per piece) 68	Sicilian Prawns Carpaccio Avocado cream, salt, olive oil	150
Tarbouriech Shallots, spicy sauce and vinegar	(per piece) 70	Wild Seabass Carpaccio Avocado and watermelon cubes, olive oil	170
Scottish Salmon Tartare Avocado puree, sumac, sautéed sesame seeds, pistachios, salmon roe, mustard sauce with tuna	106	Tuna Carpaccio avocado cream, sesame seed and soya	115
Langoustine Carpaccio Olive oil and your choice of salt (Himalayan or Persian)	180	Misto Tartare Tuna, salmon, seabass tartar	(For two) 220
Tuna “Marin” Truffle Burrata cream and chives	120	Beef Tartare Mustard vinaigrette with black truffle	140
Scottish Salmon Carpaccio Edamame, sesame seeds, chives and special soya sauce marination	96	Russian King Crab Leg Boiled king crab leg with lamb lettuce, cherry tomato and sweet corn	(350gr) 400
		Yellowtail Ceviche Avocado cream, with citrus vinaigrette	95

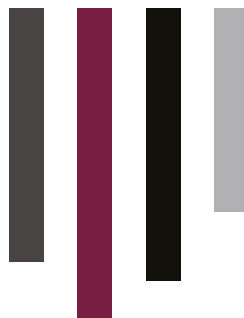
SALADS

Artichoke and Avocado Salad Steamed fresh artichoke, avocado, lemon, parmesan, olive oil	110	Bodrum Feta Salad Crouton, black kalamata olives, red onions, green peppers, cucumber, tomatoes, oregano, capers, olive oil, vinaigrette	74
Quinoa “Kisir” Sautéed pepper paste, cucumbers, tomatoes, pomegranate seeds, watermelon cubes, scallions, onion micro-greens, purple basil, romaine lettuce, lemon sauce and pomegranate molasses	72	Octopus “Gavurdagi” Steamed octopus, tomatoes, cucumbers, red onions, steamed potatoes with fresh herbs, walnuts, pomegranate seeds, mango, vinaigrette sauce	128
Mix Green Salad Baby lettuce, mix green salad, rocket, asparagus, artichokes, avocado, radicchio and cherry tomatoes, seasoned with vinaigrette.	90	Tuna Nicoise Salad Tuna, mix peppers, anchovies, potato, cucumber, tomato, baby lettuce, French beans, chives and boiled egg	96
Mercimek Salad Lentil with rucola, kalamata olives, cucumber, tomato, red onion, green peppers, orange slices and grill halloumi cheese	78	Crayfish Salad Cooked Crayfish mixed with quinoa, edamame, chickpeas, cucumber, avocado and tomatoes	90
		Beetroot Salad Oven roasted beetroots, goat cheese, walnuts, orange and fennel	76

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V - vegetarian A - alcoholic H - Homemade pasta S - Shelfish N - Nuts D - Dairy



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APPETIZERS

COLD

Asparagus and Goat Cheese

Asparagus and Beetroot, goat cheese, edamame, hazelnut, shallot vinaigrette, chives, E.V.O.O. and lemon

Burrata with “Begendi”

Eggplant cream, sautéed eggplant slices, basil, cherry tomatoes, black olive powder

Beef Carpaccio with Truffles

Truffle mushroom slices, aragula, parmesan slices, mustard vinaigrette

Mozzeralla Caprese (250 gr)

Handmade “örgü peyniri” filled with buffalo mozzarella, beef tomatoes, fresh oregano, olive oil and fresh basil

Scottish Smoked Salmon

Salmon slices, onions with sumac (“peyvaz”), aragula, yogurt, pistachio, honey, toasted sesame, pomegranate

Bresaola Della Valtellina

Air cured beef with rucola and buffalo ricotta cheese

Mix Seafood Salad

Crevettes prawns, octopus, clams, mussels and calamari

Watermelon Feta

Freshly cut watermelon with feta cheese, mint honey and almonds

HOT

76 **Vegetable Soup** 58

Seasonal vegetables

96 **Escargot** 82

Owen roasted snails, garlic, shallot, chives, parsley, butter and bread

130 **Calamari Fritti** 86

Zucchini fries, chili pepper, seaweed nori powder, tartar sauce with saffron

105 **“Karniyarik Parmigiana”** 86

Deep fried eggplant, fior di latte cheese, parmesan, basil, house special tomato sauce

78 **Gamberetti Guvec** 87

Stew prawns with garlic, parsley and Green chilly pepper

94 **“Tantuni”** 176

Beef tenderloin, lamb tail, onions, tomatoes, chiles de árbol, mustard, chives, sumac, aragula with balsamic sauce, and crispy bagette slices

150 **Avocado King Crab** 128

Boiled king crab, avocado, parmesan, béchamel and hollandaise sauce

65 **Mussels au Gratin** 78

Gratinated Mussels with garlic, parsley and grana Padano

Fried Mozzarella 78

Arrabbiata sauce

Lamb Skewers 94

Served with eggplant begendi and burrata cream

Fritto Misto 125

Red Prawns Tail, Anchovy fillet, Scabbard fish, Baby Squid and Cuttle Fish

Lobster Brioche 90

Pan brioche, lobster, avocado, tuna vinaigraitte

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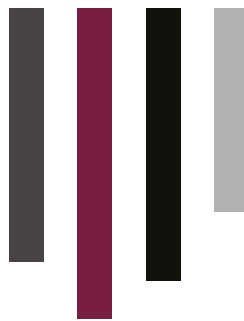
PIZZA

Lahmacun Bladed lamb meat, onions, garlic, parsley, tomatoes, aragula, onions with sumac ("peyvaz")	118	Truffles & Cheese Shredded truffle mushroom, "fior di latte" cheese, cream sauce parmesan	164
Pizza Carpaccio with truffles Beef carpaccio, aragula, parmesan, truffle, toasted carasau bread, house special mustard sause	175	Margherita "Fior di latte" cheese, tomatoes, basil, parmesan, olive oil	78
Moon Pizza Italian Calzone pizza with bresaola, ricotta, spinach	140	Spicy Salami Pizza Fior di latte cheese, tomatoes spicy salami, fresh chilli and olive oil	140

PASTA

Homemade Ravioli with Spinach and Ricotta Homemade Ravioli with buffalo ricotta, spinach, parmesan, cherry tomato, buratta cream, house special tomato sauce	110	Risotto Wild Mushroom Wild mushrooms (shiitake, oyster, shimeji, dried porcini), white wine, truffle oil, parmesan, parsley, onion, garlic, butter	140
Paccheri with Pecorino & Truffle Paccheri pasta with pecorino cheese and truffle slices	125	Gnocchi Gnocchi - served with your choice of listed sauces: pesto/ aurora/ bolognese/ arrabbiata/ tomato	75
"Manti" "Manti" (handmade & fresh), ground beef, onions, walnuts, dripped yogurt, melted butter with red peppers	115	Tagliolini with Russian King Crab Cherry tomatoes, garlic oil, and fresh chilli	175
Pappardelle with Veal Ragu and Truffle Homemade pappardelle veal ragu with truffle and parmesan	145	Tagliatelle Truffle and Mushrooms Oyster and porcini mushroom with pesto truffle	135
Linguine Seafood Linguine with mussels, clams, langoustine, prawn, squid with garlic, parsley, chilli and datterini tomatoes	185	Conchiglioni Alla Norma Conchiglioni pasta with eggplant, grana padono cheese, ricotta cheese and cherry tomatoes	125
Spaghetti Lobster Parsley, garlic, chili pepper, basil, house special tomato sauce	165	Paccheri Yellow Fin Tuna Paccheri pasta with yellow fin tuna, olives, capers, tomato sauce and cherry tomatoes	140
		Calamarata Prawns Calamaretti pasta with prawns, saffron and zucchini	130

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MAIN COURSE

Duck Confit Duck leg roasted with citrus and vegetables in its own fat, firik rice and orange slices	164	Veal Milanese Pan fried breaded veal chop, aragula, cherry tomatoes, parmasan, lemon	328
Charcoal Grilled Lamb Chops Marinated with smoked paprika, cardamon and cherry vinegar, served with couscous	196	Charcoal Grilled Wagyu Beef Tenderloin Charcoal grilled beef tenderloin wagyu grade 7, hand cut potato chips, Café de Paris sauce (250g)	440
Charcoal Grilled Baby Chicken Marinated with mustards and lemon served with cabbage salad and yogurt	146	T-Bone (2 people -1200g) Charcoal grilled t-bone, rosemary, sage, garlic with grill veg.	880
Charcoal Grilled Chicken Paillard Grilled Chicken breast served with mix green salad	164	Canadian Grill Veal Chop (allow 20 min) Specially marinated veal with oven baked potatoes, onion and kalamata olives	350
Ossobuco Braised veal shank, orzo pilaf, demi-glacesauce (450g)	295	Japanese Saroma Wagyu Striploin A5 (250 Gr) Thinly sliced Saroma Wagyu Striploin	750
“Saslik” Traditionally marinated grilled beef fillet with rings of onion	250		

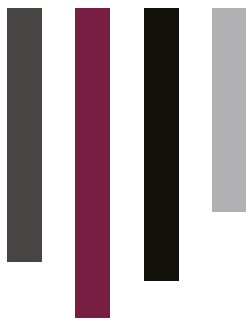
SEAFOOD

Mediterranean Octopus Steamed octopus, steamed potatoes with fresh herbs, black olives, homemade mayonnaise with octopus broth reduction	174	Grilled Seafood Platter Squid, wild seabass, salmon, prawns, langoustine with salmoriglio sauce	310
Lobster “Thermidor” or grill Lobster roasted in wood fire oven, shallots, butter, parmesan, mustard, cream, béchamel sauce	360	Scottish Salmon wrapped in banana leaves and served with homemade guacamole	210
Charcoal Grilled Langoustines Chili pepper, garlic, butter and lemon sauce	330	Wild Sea Bass (per 100 gr) (grill or salted) Sautéed potatoes with fresh herbs and grilled scallions	60
Prawns “Fra Diavola” Oven cooked prawns with garlic, chili, butter, lemon served with rice	170	Grill Carabineros (per piece) Served with Catalana salad	75

SIDE DISHES

Fried Zucchini	34	Sautéed Broccoli with Garlic and Chili Pepper	34
Fried Sweet Potatoes	30	Sautéed Spinach with Garlic	34
Truffle Handcut Fried Potatoes	34	Sautéed Wild Mushrooms	56
Mashed Potatoes	35	Grilled Vegetables	44
Oven Baked Potatoes	30	Grilled Butter Corn	48
Firik Rice	35	French Fries	30

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DESSERTS

Homemade Pistachio Ice Cream	86	Homemade Vanilla Ice Cream	96
Homemade Hazelnut Icecream	86	Homemade Chocolate Ice Cream	86
Tiramisu Tiramisu prepared with Turkish coffee, bitter almond liqueur, homemade chocolatea	78	Nutella Cheesecake Cheesecake with chocolate hazelnut spread, banana ice cream	68
Churros Traditional Spanish fried dough pastry (plain and with cinnamon), chocolate sauce	58	Lemon Tart Lemon tart with meringue	64
Vanilla Surprise Sponge cake with Vanilla meringue and fresh strawberries	95	Small Dessert Platter Lemon tart, profiterol,fruit tart, cannolo, Nutella Cheesecake	90
Profiterol Bomba Filled with vanilla, chocolate, pistachio, hazelnut ice cream	70	Apple Crumble Frangipane with vanilla ice cream	66
Chocolate Fondante Chocolate souffle with orange peels, plain ice cream, cream with orange liqueur	68	Fruit plate Pineapples, green apples, strawberries, pears, grapes	76/96

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