LET'S SHARE AT ORTAM EXCLUSIVE DINING

The menu is divided into different sections: meat, fish, greens, sides & sweets.

All dishes are designed for sharing, so you can taste everything.

There are beautiful matching wines and exciting cocktails and mocktails.

SNACKS

LAVASH BREAD 6,50
Salted Butter | Cacik

CHEESE BALLS 4 PCS 7,90
Black Truffle | Ginger Mayonnaise

KARAAGE CHICKEN 5 PCS 7,90
Sesame | Gula Djawa

MINCED MEAT 2 PCS 6,90
Risolles | Crispy Oil

FRIED FISHCAKE 3 PCS 11,90
Codfish | Nuoc Cham Dipping Sauce

STARTERS

CARPACCIO 16,50
Truffle Mayonnaise | Pine Nuts
Fried Caper | Parmesan Cheese

CRUNCHY TACO 3PCS 16,90
Grilled Lemon Chicken
Cheese Spread | Pul Biber

VEAL SPARE RIBS 16,90
Coca Cola Marinade | Garlic Crumble

BAKED SCALLOP 3PCS 17,90
Tomato Broth | Fennel | Balsamic
Bread Crumb

CRISPY PRAWNS 7PCS 15,50
Salt And Pepper | Herbs Mayonnaise

GRILLED OYSTER 3PCS 16,50
Vadouvan Butter | Ponzu

OYSTER NATURAL 3PCS 14,90
Lemon | Shallot

PUFFED EGGPLANT 9,50
Pomegranate | Feta | Pekmez

BURRATA 13,50
Tomato Chutney | Pane Carasau | Herbs Oil

MAIN DISHES

All our main courses are served with two sides of your choice

CHICKEN SKEWER 29,90
Pickled Vegetables | Gado Gado
Peanut Sauce | Kroepoek

RIB EYE 57,90
Chimichurri Butter

TENDERLOIN 57,90
Hollandaise Sauce | Puffed Garlic
Unagi Sauce

BLADE STEAK 29,90
Slow Cook | Mousseline Potatoes
Berbere | Beef Stew

RACK OF LAMB 37,50
Honey | Rosemary | Miso
Herbs Crumble

WHOLE LOBSTER 61,90
Café De Paris Butter | Toast Lavash

HALF A LOBSTER 39,90
Café De Paris Butter | Toast Lavash

NAANBREAD 25,50
Labneh | Pomegranate | Lentils
Artichoke | Fresh Herbs

CATCH OF THE DAY 29,90
Chefs Garnishes

ORTAM LOVER TO SHARE 850GR 89,90
Rib Eye | Chicken Skewer | Rack Of
Lambs Tenderloin | Served With Sauces
And Four Side To Choose

SIDE DISHES

FRIES WITH PARMESAN CHEESE 8,50
Truffle Mayonnaise

LAVASH BREAD 6,50
Salted Butter

FRIES WITH MAYONNAISE 6,50

PAN-FRIED MINI BROCCOLI 6,50
Crispy Garlic | Chilli Butter

GRILLED GREEN ASPARAGUS 9,50
Parmesan Cheese

MIX SALAD 6,50

GRATINATED PILAV 5,50
Soja | Sesame Oil | Furikake

SURPRISE FROM THE CHEF

Choices, right? Don't worry, the chef loves to surprise you! Indulge yourself with a selection of our favorite dishes served in a 3- or 4-course menu. This menu is available for the whole table only, and each course will feature multiple items for sharing.

3-COURSE MENU 49,90 PER PERSON
Consisting of 7 items

4-COURSE MENU 69,90 PER PERSON
Consisting of 9 items

The menu includes a mix of fish and meat dishes. If you prefer only fish, meat, or vegetarian options, it's not a problem, and we are happy to arrange it for you. These menus are served with sides, lavash bread with salted butter, and cacik (a yogurt-based dip).

DO YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS OR ALLERGIES? NOT A PROBLEM, JUST LET US KNOW!

KIDS MENU

CHICKEN NUGGETS 12,90
French Fries & Mayonnaise
Choice with or without cheese

MINI SLIDERS 12,90
French Fries & Mayonnaise
Vianetta Ice Cream | Choice with or without cheese

SALMON FILLET 12,90
French Fries & Mayonnaise
Vianetta Ice Cream

SWEETS

PORNSTAR MARTINI DESSERT 13,50
Meringue | Passion Fruit
Crumble | Curd

DAME BLANCHE 10,00
Madeleine | Hot Chocolate Foam
Vanilla Ice Cream

BAKLAVA 10,00
Vanilla Ice Cream

CRÈME BRÛLÉE 10,00

WINES

DRY WHITE WINE

	GLASS	BOTTLE
HOUSEWINE Chenin-Fruit: Aromas Of White Fruit And A Fresh, Soft And Mild Taste.	4,75	23,50
PINOT GRIGIO Aromas Of Tree Fruits And Citrus. Dry, Soft Structure And Refreshing.	5,50	28,50
KAIKEN ULTRA CHARDONNAY Tropical Fruit-Light Vanilla And Butter.	7,00	32,00
MEURSAULT CHAVY CHOUET Fresh Elegant Chardonnay Grape.		90,00

SWEET WHITE

	GLASS	BOTTLE
HOUSEWINE CRIN ROJA Macabeo Grape, Fresh And Fruity In Taste.	4,75	23,50
MOSCATO GALLIO Aromatic Grape With A Sweet Taste Of Citrus And Exotic Fruit.	5,00	25,00

ROSÉ

	GLASS	BOTTLE
HOUSEWINE Aromas Of Strawberries And Raspberries. Mildly Dry, Accessible And A Soft Spicy, Fresh Aftertaste.	4,75	23,50
MIRAVAL Aromas Of Fresh Red Fruit And Flower. Fine Structure, Smooth And Fresh.	40,00	

ROOD

	GLASS	BOTTLE
HUISWIJN Aromas Of Blackberries And Cherry. Soft And Mild In The Aftertaste.	4,75	23,50
KAIKEN ULTRA MALBEC Powerful. Dark Fruits. Rich,	7,00	32,00
IL POGGIONE BRUNELLO Dry. Wood Matured, Spicy.		85,00

CHAMPAGNE

	GLASS	BOTTLE
MOET BRUT ROSE		110,00
PROSECCO	6,00	28,00

BEERS

HEINEKEN	3,25
AMSTEL RADLER 0,0%	3,25

LIQUOR

BACARDI	6,00
VODKA GREY GOOSE	8,50
JACK DANIELS	7,50
LICOR 43	6,00
CHIVAS	8,50
HENNEY	7,50
HENDRIKS	7,50
RAKI	4,75
BLACK LABEL JW	7,50
BAILEYS	6,00
TIA MARIA	6,00

DO YOU WANT A MIXED DRINK?
ASK FOR OUR SELECTION.

STRONG COFFEES

COFFEE WITH BAILEYS	8,00
COFFEE WITH LICOR 43	8,00
COFFEE WITH TIA MARIA	8,00

SODA'S

COLA OR COLA ZERO	3,25
FANTA ORANGE OR CASSIS	3,25
FUZE TEA GREEN OR SPARKLING	3,25
GINGER ALE	3,50
SPRITE OR TONIC	3,25
APPLEJUICE	3,25
AYRAN	3,00
RED BULL	4,25
CHAUDFONTAINE 0,25 CL Flat Or Sparkling	2,95
CHAUDFONTAINE 0,75 CL Flat Or Sparkling	6,95

MOCKTAILS

PORNSTAR MARTINI VIRGIN	10,50
MOJITO VIRGIN	10,00
MOJITO STRAWBERRY VIRGIN	10,00
SHIRLEY TEMPLE	10,00

COCKTAILS

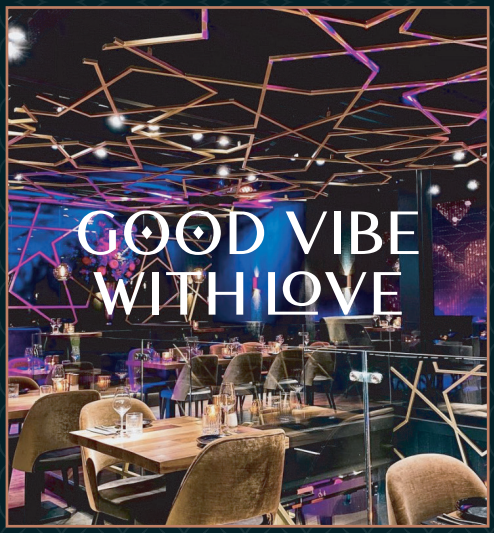
PORNSTAR MARTINI	13,00
MOJITO	12,00
MOJITO STRAWBERRY	12,00
BUTTER OLD FASHION	12,00
GIN & TONIC	12,00
GIN & SPRITE	12,00

HOT BEVERAGES

COFFEE	2,75
CAPPUCCINO	3,25
CAFÉ AU LAIT	3,25
ESPRESSO	2,75
DOUBLE ESPRESSO	3,50
LATTE MACCHIATO	3,75
FRESH MINT TEA	3,50
TEA	3,00
ÇAY (TURKISH TEA)	2,50
LARGE ÇAY	3,50
TURKISH COFFEE	3,50

SPECIAL COFFEES

MILKY VANILLA	4,25
HAZELNUT LATTE	4,75
CARAMEL CINO	4,25



GROUPMENU

FROM 10 PERSONS

49.90
PER PERSON

CHOICE OF 1 STARTER, 1 MAIN COURSE, AND 1 DESSERT PER PERSON.

SNACKS

LAVASH
Salted Butter | Cacik (yogurt-based dip)

CHEESE BALLS (4 PIECES)
Black Truffle | Ginger Mayonnaise

STARTERS

CARPACCIO
Truffle Mayonnaise | Pine Nuts | Capers
Parmesan Cheese

VEAL SPARE RIBS
Coca Cola Glaze | Garlic Crumble | Spring Onion

BURRATA
Tomato Chutney | Pane Carasau (Sardinian flatbread) | Herb Oil | Beetroot

CRUNCHY TACO
Grilled Lemon Chicken | Cheese Spread | Pul Biber (red pepper flakes)

CRISPY PRAWNS
Salt & Pepper

MAIN DISHES

All our main courses are served with fries, gratinated pilaf rice with soy and sesame oil in a small pan, mixed salad, and sautéed vegetables.

CHICKEN SKEWER
Pickles | Gadogado (Indonesian salad)
Peanut Sauce | Kroepoek (prawn crackers)

RIB EYE
Chimichurri Butter

SLOW-COOKED BEEF CHUCK
Mousseline | Berbere | Stoba (Caribbean stew)

NAAN BREAD
Labneh (strained yogurt) | Pomegranate
Lentils Fresh Herbs | Roasted Eggplant
Feta Cheese | Walnuts | Cherry Tomatoes

CATCH OF THE DAY
Chef's Garnish

DESSERTS

BAKLAVA
Vanilla Ice Cream

CRÈME BRÛLÉE
Vanilla Ice Cream

GROUPMENU KIDS

12,90
PER KID

CHICKEN NUGGETS
French Fries & Mayonnaise
Vianetta Ice Cream

MINI SLIDERS
French Fries & Mayonnaise
Vianetta Ice Cream | Choice with or without cheese

SALMON FILLET
French Fries & Mayonnaise
Vianetta Ice Cream