

SAF ISTANBUL

WORLD VEGETARIAN BISTRO / ORGANIC WINE AND MARTINI BAR

TO START

CASHEW HUMMUS	12
FRESH HARISSA, MINT OIL, FLAX-LAVASH, CRUDITÉS	
DOLMA	10
STUFFED COURGETTE FLOWERS, 'SAF RICE', CURRANT, DILL, LEMON OIL, TZATZIKI AND EDIBLE FLOWERS	
TOMATO CARPACCIO	14
LOCAL TOMATOES, CASHEW CHEESE WITH FIVE PEPPERCORNS, CAPER RELISH, MAINE SMOKED SEA SALT, ORGANIC VIRGIN OLIVE OIL	
VEGETABLE MAKI ROLLS	12
'SAF RICE', MARINATED SHITAKE, AVOCADO AND WASABI AIOLI CUCUMBER ROLL WITH HERBS, SHAVED VEGETABLES AND TAHINI	
ASPARAGUS RAVIOLI	14
MARINATED BEETROOT, SHAVED ASPARAGUS AND WILD MUSHROOM, PORCINI CRÈME, BALSAMIC FIG COMPOTE, THYME	
EVOLVED CAPRESE	17
TARRAGON CRUSTED MACADAMIA CHEVRE CHEESE, SEMI DRIED TOMATO, ROCKET, HIMALAYAN ROCK SALT, PESTO OIL	
*WASABI TATOR TOTS	14
PAN SEARED, ROASTED GARLIC OIL, SHAVED CABBAGE SALAD, CITRUS-SHOYU REDUCTION	

GREENS AND SALADS

DETOX SALAD	12
LOCAL GREEN MIX, ASSORTED SPROUTS, SHAVED ROOTS, MISO-CITRUS DRESSING AND FLAX CRISPS	
SEA AND LAND PLATTER	14
ASSORTED WAKAME, WHITE CABBAGE, GINGER-SESAME VINAIGRETTE WILTED CUCUMBER, ALMOND-DILL PATE	
SIMPLE CAESAR	14
ROMAINE, NORI, ROSEMARY CROUTONS, PINE NUT PARMESAN, SAF CAESAR DRESSING	
BABY SPINACH SALAD	13
CANDIED WALNUTS, SUN DRIED TOMATOES, CARAMELIZED ONIONS, RASPBERRY VINAIGRETTE	
CHOPPED MEDITERRANEAN SALAD	12
ROCKET, CUCUMBER, TOMATOES, CAPERS, LOCAL OLIVES, BASIL, SWEET ONIONS, SHAVED PEARS, DIJON VINAIGRETTE	

TASTING MENU S

WANT TO EXPLORE OUR MENU BUT DO NOT KNOW WHERE TO START? LET OUR CHEF GUIDE YOUR EXPERIENCE WITH ONE OF OUR SELECT SEASONAL TASTING MENUS

5 COURSE CHEFS MENU	70
OUR 5 COURSE TASTING MENU THAT WILL HIGHLIGHT THE LOCAL AVAILABILITY WHILE ALSO GIVING THE ULTIMATE SAF EXPERIENCE AND MENU TOUR.	

LARGE PLATES

WHITE LASAGNA	24
CASHEW BOURSON CHEESE, SHOYU-OYSTER MUSHROOMS, OLIVE RELISH, PESTO, TOMATO AND CHARRED PEPPER COULIS	
WILD MUSHROOM KÖFTE	22
WALNUT-MUSHROOM CROQUETTE, SLOW ROASTED MARINARA, FRESH OLIVE AIOLI, BROCCOLI COUS COUS	
TACO TRIO	24
SOFT FLAX-CORN TORTILLAS, MEXICAN PATE, GUACAMOLE, SALSA FRESCA, CASHEW SOUR CREAM, JALAPENO-LIME VINAIGRETTE	
HEMP PIZZETTE	22
HEMP-FLAX CRUST, SAGE PESTO, SHAVED FENNEL, MARINATED MUSHROOMS, OLIVE RELISH, CAREMLIZED ONIONS, PINE NUT PARMESAN BLACK TRUFFLE, AND TRUFFLE OILS	
*CAULIFLOWER 'RISOTTO'	20
SEARED SAGE POLENTA, ASPARAGUS TEMPURA, ROASTED GARLIC AND TRUFFLE OILS	

TO FINISH

CHOCOLATE NAPOLEON	16
CHOCOLATE BROWNIE, VANILLA CRÈME, RUM-POACHED BANANAS, COCAO DUST	
APPLE CAKE	14
SWEET APPLES, COCONUT, CURRANTS, ORANGE SUGAR, CITRUS FROSTING, CARAMEL SYRUP	
RAW COCAO MARBLE TORTE	16
RASPBERRY SORBET, BERRY COULIS, BALSAMIC	
PINEAPPLE CARPACCIO	14
CASHEW MASCARPONE ICE CREAM, FRUIT SALAD, PASSION FRUIT JUS, CANDIED SESAME BRITTLE	
CHOCOLATE SUNDAE	14
CHOCOLATE GELATO, BITTER CHOCOLATE SYRUP CANDIED WALNUTS, COCAO TUILLE	
LAVENDER-BERRY SUNDAE	14
LAVENDER ICE CREAM, FRESH BERRIES, APPLE SPICE GRANOLA, WILD BERRY SYRUP	
THE HAPPY ENDING	16
LACUMA COCAO COOKIE, CHOCOLATE MINT CHIP ICE CREAM, COCONUT CREAM	
ICE CREAM SAMPLER	12
OUR DAILY SELECTION OF DAIRY FREE HOUSE MADE SORBET, ICE CREAMS AND GELATOS	

* - INDICATES DISHES THAT HAVE BEEN HEATED OVER 48 DEGREES