

# PESHI



## PESHI CAVIAR BAR

Served with mini pancakes, sour cream,  
egg and green onion

"Astrakhanka" Sturgeon

Price per 20 g  
3100 ₺

"Sevrujka" Sterlet - Starred sturgeon

Price per 28,6 g  
4200 ₺

"Imperial" Sturgeon

4200 ₺

"Albino" Sterlet

6600 ₺

"Bester Classic" Beluga - Sterlet

Price per 57 g  
8100 ₺

Muksun caviar

Price per 100 g  
2200 ₺

Pink salmon caviar

2900 ₺

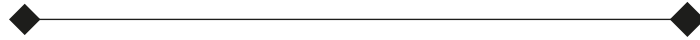
Nerka caviar

2500 ₺

The restaurant sommelier will be happy  
to recommend you drinks for the caviar bar



# PESHI






## OYSTERS

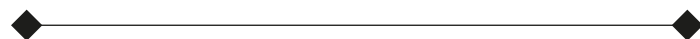
served with lemon,  
mignonette sauce and crisps

Price per 1 pc

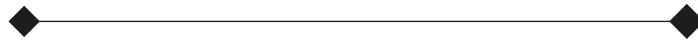
Black Pearl (New Zealand)	900 ₺
Pink Jolie (Namibia)	900 ₺
Gillardeau (France)	1500 ₺
Iwate (Japan)	1000 ₺
Sakoshi (Japan)	950 ₺

## PLATEAU FOR 2 PERSONS

 Plateau N°1	7500 ₺
Pink Jolie oysters 2 pcs., live scallop 2 pcs., sea urchin 2 pcs., tuna akami 50 g (sashimi), salmon 50 g (sashimi), Argentine shrimp 50 g (crudo), japanese sauce 50 g	
 Plateau N°2	8500 ₺
Assorted sashimi: akami tuna 50 g, toro tuna 50 g, salmon 50 g, hamachi 50 g, eel 50 g, scallop 50 g, pondzu sauce 50 g	
 Plateau N°3	14000 ₺
Pink Jolie oysters 4 pcs., Black pearl oysters 4 pcs., live scallop 4 pcs., sea urchin 4 pcs., crab phalanges 50 g, Magadan shrimp 100 g, japanese sauce 100 g	



# PESHI



## CHILLED SEAFOOD

	Price per 100 g
Argentine shrimp	1100 ₺
Tiger prawns	1100 ₺
Magadan shrimps	2200 ₺
Loligo squid	1100 ₺
Scallops	1400 ₺
Octopus (boiled)	2500 ₺
Crab phalanx	2900 ₺
Carabinieros prawns	4500 ₺

## CHILLED FILLET FISH


	The price per 100 g of raw fish
Halibut	1100 ₺
Salmon	1900 ₺
Farmer's sea bass	1100 ₺
Wild sea bass	3500 ₺
Farmer's dorado	1100 ₺
Wild porgy	3500 ₺
Wild turbot	3500 ₺
Akami tuna	3500 ₺
Toro tuna	8400 ₺
Hamachi	3500 ₺

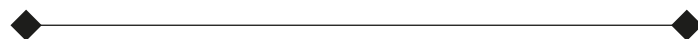
## COOKING METHODS

The waiter will tell you how best to cook

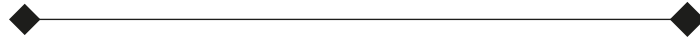
**Ceviche:** classic/tobanjan sauce/citrus ginger sauce/  
guacamole/peshi sauce

**Cold:** carpaccio/crudo/tartare/sashimi/tataki

**Hot:** grilled/steamed/  
with olive oil, aromatic herbs and garlic /  
 in salt



# PESHI



## SHOWCASE

Price per 100 g

Dorado	550 ₺
Farmer's sea bass	490 ₺
Wild porgy	1100 ₺
Wild turbot	1300 ₺
Wild sea bass	1700 ₺
Barramundi	1100 ₺
Dover sole	1800 ₺

The waiter will be happy to tell you  
what kinds of fish  
are on showcase today

## AQUARIUM

Price per 100 g


Sea urchin	550 ₺
Scallops	650 ₺
Kamchatka crab	1500 ₺
Canadian lobster	3500 ₺
Vongole	750 ₺
Mussels	600 ₺

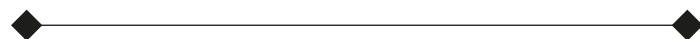
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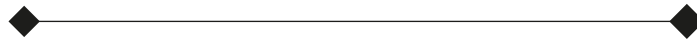
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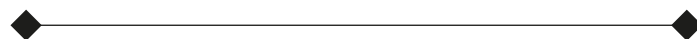


# PESHI



## SUSHI ROLLS

<span>VEG</span> Vegetable (arugula, iceberg lettuce, frisee, romaine lettuce, bulgarian pepper, sun-dried tomatoes, avocado, cucumber, ponzu sauce)	1300 ₺
Pomegranate (eel, shrimp, cream cheese, mango, pomegranate, tarragon, sesame)	1900 ₺
Philadelphia (salmon, eel, cream cheese, avocado)	1800 ₺
Spicy roll with akami tuna and salmon (akami tuna, salmon, spicy sauce, iceberg lettuce, tobiko, cucumbers, wheat dough chips, flying fish roe, green onions, pepper gaban)	2400 ₺
Eel roll (eel, chuka salad, cream cheese, sesame)	1700 ₺
California (crab, iceberg lettuce, cucumber, japanese mayonnaise, flying fish roe)	1800 ₺
Taipei (crab, mango, tobiko, cucumber, honey mustard sauce, japanese mayonnaise)	1700 ₺
Warm PESHI roll (crab, shrimp, japanese mayonnaise, cucumber, flying fish roe, sibulet, spicy)	1800 ₺
Black roll with spicy apple, shrimp and salmon (salmon, shrimps, green peas, baked apple, french fried onions, spicy sauce, avocado, onion sauce, cuttlefish ink)	2000 ₺
Roll with warm seafood tartare (scallop, tuna, salmon, argentine shrimps, tobiko, cucumber, sesame, japanese mayonnaise, unagi sauce, green onions)	3500 ₺



# PESHI



## SASHIMI

	Price per 50 gr
Salmon	950 ₺
Akami tuna	1750 ₺
Eel	1250 ₺
Hamachi	1750 ₺
Toro tuna	4200 ₺

## SUSHI

	Price per 1 pc
With salmon	400 ₺
With eel	550 ₺
With scallop	400 ₺
With akami tuna	1000 ₺
With shrimp	500 ₺
With toro tuna	1500 ₺

## GUNKANAS

	Price per 1 pc
Salmon	550 ₺
Shrimp	500 ₺
Scallop	500 ₺
Eel	600 ₺
Akami tuna	1000 ₺
Crab	700 ₺
Toro tuna	1500 ₺
Hamachi	1100 ₺



# PESHI

## STARTERS

Eclair with chicken liver mousse	250 ₺
(VEG) Bruschetta with tomatoes and mozzarella	500 ₺
with roast beef	650 ₺
with salmon	950 ₺
with crab	700 ₺
with tuna	700 ₺
Burriche with salmon	650 ₺
(VEG) Cauliflower carpaccio with ponzu sauce	950 ₺
Burrata with caramelized tomatoes	1500 ₺
Salmon tartare with taggiasca olive and cucumber	1900 ₺
Asian style tuna tartare	1500 ₺
Tomatoes tartare with black truffle	1800 ₺
(HALAL) Beef tartare with ramson sauce and topinambour chips	1900 ₺
Artichoke carpaccio with bottarga	2800 ₺
Octopus carpaccio	2500 ₺

## SALADS

(VEG) Sweet tomato salad with PESHI sauce	1250 ₺
(VEG) Green salad with basil dressing	950 ₺
Warm potato and octopus salad	2800 ₺
Mixed salad with kamchatka crab, avocado and thai mango	2500 ₺
Warm seafood PESHI salad	2800 ₺
Thai salad with beef, vegetables and herbs	2500 ₺
Salad mix with crab meat/with shrimp and Caesar sauce	1600 ₺



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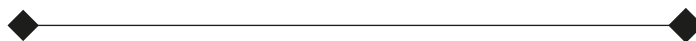
## HOT APPETIZERS

 Warm cheese and truffle cream puff pastry	900 ₺
Baked Escargots à la Bourguignonne (6 pcs)	900 ₺
Crispy envelopes with crab	1100 ₺
Crispy envelopes with octopus	950 ₺
Wasabi shrimps	1850 ₺
Grilled octopus with roasted potatoes and sundried tomatoes	2700 ₺
Foie gras with stewed figs and marsala sauce	2900 ₺
Baked eggplant with Asian-style shrimps	1500 ₺
Meat of the first phalanx of Kamchatka crab in red curry	2800 ₺







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## SOUPS

 White fish filet soup "with smoke"	890 ₺
Tom yum soup	1400 ₺
Seafood soup with Bisque sauce and tomatoes	1900 ₺
Pumpkin soup with shrimp and goat cheese	850 ₺
 Asparagus and fennel creamy soup	950 ₺

## BOUILLABAISSSE

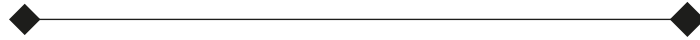
Bouillabaisse Classic <i>sea bass/dorado/scallop/shrimp/mussels/baby clams</i>	3400 ₺
Bouillabaisse Imperial <i>wild sea bass/red porgy/octopus/shrimp/scallop/mussels/baby clams</i>	6500 ₺

## PASTA AND RISOTTO



Linguine with tomato sauce and parmesan cheese	1100 ₺
Ravioli with white fish filet, asparagus and homemade ricotta	980 ₺
Seafood and green asparagus spaghetti	2400 ₺
Spaghetti with crab in creamy tomato sauce	2200 ₺
Spaghetti alle vongole with bottarga	1500 ₺
Spaghetti with octopus, cherry tomatoes and goat cheese	2700 ₺
 Cheese wheel pasta with creamy truffle sauce	3000 ₺
Seafood risotto	2200 ₺

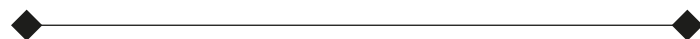


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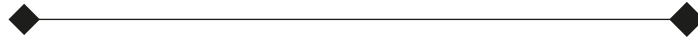


## HOT DISHES

Salmon steak with fennel sauce and green vegetables	2500 ₪
Halibut with cauliflower mousse	1900 ₪
Crab and pink dorado cakes	1800 ₪
Dorado fillet with tender cooked vegetables and fresh herbs sauce and Mozzarella cheese	1800 ₪
Sea bass fillet with young spinach, shiitake and mushroom demiglace	2400 ₪
Fillet of Mediterranean turbot with steamed asparagus, zucchini mousse and cashew nuts	5600 ₪
Wild porgy fillet in Sicilian	3600 ₪
Beef cheeks stewed in port wine	1900 ₪
Braised baby goat	2300 ₪
 Grilled beef fillet per 100 g	1900 ₪
 Rib eye steak per 100 g	2000 ₪













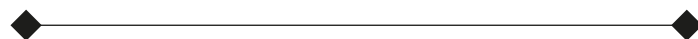
# PESHI



## SIDE DISHES

Vegetables of your choice  
can be cooked in the following ways:  
grilled / steamed / deep-fried / breaded

 Basmati rice	350 ₺
 Mashed potatoes	450 ₺
 Vegetables (grilled/steamed)	700 ₺
 Fried potatoes with porcini mushrooms	750 ₺
 Broccoli	550 ₺
 Cauliflower	550 ₺
 Celery root purée	600 ₺
 Green asparagus	1500 ₺
 Spinach with pine nuts	1200 ₺
 Artichokes fried with garlic and mint	3800 ₺











# PESHI

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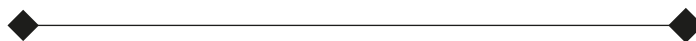
## SAUCES

Price per 100 g

 Mediterranean	450 ₺
 Ginger	380 ₺
 Arrabiata	380 ₺
 PESHI	380 ₺
 Creamy truffle	380 ₺
Creamy caviars	1500 ₺
Pepper	380 ₺
 Coconut milk	380 ₺
 Red curry with coconut milk	750 ₺
Sicilian	450 ₺
Thermidor	450 ₺
 Mango-passion fruit	800 ₺
With morels and truffle	1500 ₺

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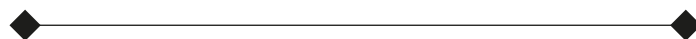
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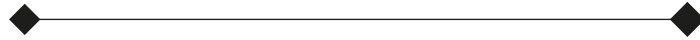
## DESSERTS

Assorted Motti (coffee-nut, mango-passion fruit, black currant)	1000 ₺ price per 3 pcs
Warm apple tart with salted caramel	950 ₺
Sundae with sherry «Pedro Ximenes 20 Y.O. Sweet-Williams & Humbert»	900 ₺
Pistachio cake	800 ₺
Chocolate fondant	1200 ₺
Honey cake	950 ₺
Three-cheese cheesecake	750 ₺
Warm Napoleon cake PESHI	950 ₺
Mango and passionfruit sorbet with cardamom	950 ₺
 PESHI «Secret»	980 ₺
 Creamy mango with champagne foam	1500 ₺
Chocolate tart with macadamia nut & sea salt	900 ₺
Tropical fruit mousse with raspberries	950 ₺
 Dessert "Triumph"	880 ₺

 Gluten free



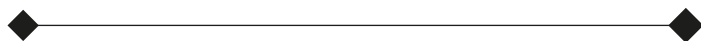
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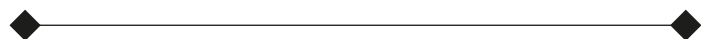
◇ Handmade cookies (qurabiya/almond/cantucci/chocolate/ meringue-pistachio)	100 ₺ price per 1 pc
◇ Handmade chocolate candies (cherry/pistachio/caramel/raspberry/ passion fruit/passion fruit-lavender/coconut/ peanut/nut praline)	150 ₺ price per 1 pc
◇ Kranfi candies (white chocolate/dark chocolate/pistachio/berry/ citrus meringue/mango passion fruit/caramel)	250 ₺ price per 1 pc
◇ Assorted sweets for 2 persons (candies 4 pcs, cookies 5 pcs)	950 ₺
◇ Assorted mini-pastries	700 ₺
◇ Berry mini-tartlet (with blackberry/with strawberry/with blueberry/with raspberry)	300 ₺ price per 1 pc
◇ Cannoli (with ricotta/with peanut cream)	150 ₺ price per 1 pc
◇ Waffle tube (roll) with caramelized condensed milk	150 ₺ price per 1 pc
◇ Walnut shaped cookies with condensed milk	100 ₺ price per 1 pc
Ⓟ ◇ Oatmeal cookies	150 ₺ price per 1 pc



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◇ Mini-eclairs (vanilla/pistachio/chocolate)	250 ₺ price per 1 pc
◇ Sorbets (mango/mango passion fruit/black currant/ cherry/raspberry-strawberry)	350 ₺ price per 50 g
◇ Ice-cream (vanilla/caramel/pistachio/chocolate/ice cream/ maple with pecans/rum with raisins/ sour cream/hazelnuts/coconut)	350 ₺ price per 50 g
◇ Signature Honey collected in the Tien Shan Mountains (royal jelly/with cranberry/with raspberry/with cherry/ with black currant/alpine)	600 ₺ price per 50 g
◇ Homemade jam PESHI (cloudberry/raspberry/cherry/strawberry/strawberry/ peach/gooseberry/berry/raisin-walnut)	300 ₺ price per 50 g
◇ Milkshake (vanilla/strawberry/chocolate)	900 ₺ price per 400 ml



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## BERRIES AND FRUITS

price per 100 g

Grapes	150 ₺
Pineapple	300 ₺
Strawberry	750 ₺
Blueberry	850 ₺
Mango	900 ₺
Raspberry	1200 ₺
Blackberry	1300 ₺

## CHEESE

Cheese assortment	3500 ₺
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