

• G Ü N D Ü Z M E N Ü S Ü •

• 0 9 : 3 0 - 1 7 : 3 0 •

KAHVALTI

KAHVALTI TABAKLARI		EKMEK ÜSTÜ		YUMURTALAR		
SERPME KAHVALTI (Kişi Başı)		550 TL	AVOKADO POŞE		355 TL	
KLASİK KAHVALTI		380 TL	SOMON GRAVLAKSLI ÇIRPILMIŞ YUMURTA		365 TL	
FIT KAHVALTI 🌱		250 TL				
MANTARLI OMLET 🍄		250 TL	SPORCU OMLETİ 🍷		250 TL	
MENEMEN 🍷		250 TL				
TATLI KAHVALTILAR			KASELER			
PANCAKE			290 TL	VEGAN KASE 🌱		350 TL
EV YAPIMI GRANOLA KASESİ			260 TL	KETOJENİK KASE 🍷		410 TL
NOTLAR				PROTEİN KASE		525 TL
				SOMON KASE 🍷		530 TL

KAHVALTI SONRASI

BURGERLER		PAYLAŞMALIKLAR		PİZZALAR	
NOA BURGER	470 TL	PEYNİR TABAĞI	480 TL	MARGHERITA PİZZA	350 TL
%100 dana kasap köfte, füme et, cheddar peyniri, karamelize soğan, marul, domates, turşu, red sos, patates kızartması		Yöresel tadımlık özel fermente peynirler		Özel domates sos, fesleğen, mozzarella peyniri ve yöresel peynirler	
CHEESEBURGER	420 TL	BİRA TABAĞI	450 TL	VEJETARYAN PİZZA	390 TL
%100 dana kasap köfte burger, cheddar peyniri erimiş, marul, domates, turşu, karamelize soğan, red sos, patates kızartması		Çıtır tavuk parçaları, sigara böreği, soğan halkaları ile patates kızartması soslar ile, ızgara ev yapımı sosis		Özel domates sos ve mevsim sebzeleri	
MANTARLI SARIMSAKLI BURGER	420 TL	PATATES KIZARTMASI	250 TL	DENİZ MAHSÜLLÜ PİZZA	480 TL
%100 dana kasap köfte, sarımsaklı mantar sote marul, domates, turşu, karamelize soğan, red sos, patates kızartması		Parmak patates, sos ile		Güne özel taze deniz mahsülleri ve şefin özel sosu ile	
TAVUK BURGER	390 TL	TRÜFLÜ PATATES KIZARTMASI	350 TL	FÜME ETLİ PİZZA	435 TL
Panelenmiş tavuk, marul, domates, turşu, karamelize soğan, gusto, patates kızartması		Trüf yağı, taze kekik, parmesan		Özel ıslı domates sos, füme et, mozzarella peyniri, tulum peyniri ve karamelize soğan	
				DÖRT PEYNİRLİ PİZZA	
				435 TL	
				Özel domates sos, mozzarella, emmental, rokfor, parmesan, kavrulmuş ceviz ve yeşil elma dilimi	
MAKARNALAR		SALATALAR		TATLILAR	
PENNE ALL'ÂRRABIATA	270 TL	DENİZ MAHSÜLLÜ SALATA	470 TL	ORMAN MEYVELİ CRUMBLE	220 TL
Şefin özel hazırlamış olduğu domates sos ve penne ile		Kalamar, karides, ahtapot, midye, pancar, mısır, domates ve mevsim yeşillikleri			
ISPANAKLI KABAK SPAGHETTI 🍴🌱	270 TL	SEZAR SALATA	380 TL	ELMALI TART	210 TL
Marine edilmiş taze kabak, ispanak, şefin özel sosu ile		Tavuk, marul, parmesan, sezar sos, kapari, kıtır ekmek		BROWNIE	
ETLİ EGE MANTARLI	400 TL	YEŞİL ELMALI CEVİZLİ TAHILLI SALATA 🌱	310 TL	GÜNÜN TATLISI	200 TL
Ceviz, mantar, dana bonfile, krema, penne, Şefi'n özel sosu ve pesto ile		Mercimek, nohut, bulgur, ispanak, ceviz, kuru domates, yeşil elma		Ekibimize sorunuz	
PESTOLU VE TAVUKLU PENNE	340 TL			ÇİLEKLİ MAGNOLIA	200 TL
Izgara tavuk parçaları, sotelenmiş mantar, parmesan peyniri, pesto sos, penne makarna, taze fesleğen yaprakları				TİRAMİSU	240 TL
ŞEF'İN NOTU		GÜNÜN ÇORBASI		NOTLAR	
• Dilerseniz makarnayı glutensiz tercih edebilirsiniz (+100 TL)		Günün çorbası, ekmek ile		• Dilerseniz pizza ve makarnayı glutensiz tercih edebilirsiniz.	
				• Gıda alerjilerinizle ilgili ekibimize bilgi veriniz.	

GLUTENSİZ
VEGAN

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• A K Ş A M M E N Ü S Ü •

• 17 : 3 0 - 23 : 0 0 •

BAŞLANGIÇLAR		ŞEF'İN SPESİYAL MEZELERİ			
PEYNİR TABAĞI <i>Yöresel tadımlık özel fermente peynirler, ceviz, yeşil elma ve grissini</i>	440 TL	PASTIRMALI SUSAMLI LEVREK <i>Kasap pastırma, özel sosunda marine edilmiş deniz levreği, kavrulmuş susam, tatlı ekşi sos</i>	310 TL	OTLU YOĞURTLAMA & ÇITIR SOĞAN 🍷 <i>Kırmızı biber, kabak, lor peyniri, yumurta ve yumurta akı ile, keten tohumu</i>	200 TL
ŞARKÜTERİ TABAĞI <i>Kars Gravyer ,parmesan, Grana Padano, İzmir tulumu, dana cotto, karabiberli roastbeef, ceviz, badem, mevsim meyveleri</i>	780 TL	KAVRULMUŞ AYÇEKİRDEKLİ ATOM 🍷 <i>Kavrulmuş kuru atom biber, ay çekirdeği ve tereyağı</i>	200 TL	AHTAPOT SÖĞÜŞ <i>Taze baharatlar ile tatlandırılmış, ağır ateşte uzun saatler pişmiş taze ahtapot</i>	430 TL
MEZE TADIM TABAĞI <i>Günün beş mezesinden tadımlık bir seçki</i>	580 TL	KARİDES SÖĞÜŞ <i>Taze jumbo karides taze otlar ile harmanlanmış şefin özel sosu ile</i>	390 TL	TÜTSÜLÜ ENGİNAR KALBI 🍷🌱 <i>Uzun saatler kömür ateşinde tütsülenmiş enginar kalbi</i>	350 TL
NOTLAR • Gıda alerjilerinizle ilgili ekibimize bilgi veriniz.		LEVREK CEVİCHE <i>Şefin özel sos ve baharatları ile harmanlanmış taze deniz levreği</i>	290 TL	MAŞ FASÜLYELİ KAYA KORUĞU 🍷🌱 <i>Maş fasulye, kırmızı soğan , kırmızı kapya biber, yeşil biber, nar, zeytin yağı, limon, kaya kuruğu</i>	200 TL
		SOMON GRAVLAKS <i>Narenciye, pancar ve taze baharatlar ile tatlandırılmış somon gravlaks</i>	260 TL		

GELENEKSEL MEZELER				ARA SICAKLAR	
HUMUS 🌱 <i>Nohut ezmesi</i>	190 TL	HAVUÇ TARATOR <i>Yoğurt, havuç, sarımsak, zeytinyağı</i>	190 TL	KALAMAR TAVA <i>Özel sos ile</i>	450 TL
ACILI EZME 🌱 <i>Domates, ceviz, kırmızı ve yeşil biber</i>	190 TL	KABAK TARATOR <i>Kabak, havuç, sarımsak, zeytinyağı</i>	190 TL	SARIMSAKLI KARİDES GÜVEÇ <i>Orta boy jumbo karides, köy tereyağı, sarımsak sos, taze baharatlar, mantar</i>	445 TL
YOĞURTLU SEMİZOTU <i>Yoğurt, semizotu, sarımsak zeytinyağı ile</i>	190 TL	HAYDARI <i>Yoğurt, nane, peynir, sarımsak zeytinyağı ile</i>	190 TL	SEBZELİ ÇITIR BÖREK & ACI BİBER REÇELİ <i>Taze mevsim sebzeleri, sarımsaklı yoğurt, acı biber reçeli</i>	220 TL

ANA YEMEKLER

KUZU PİRZOLA <i>Kuzu kalem pirzola, köz patlıcanlı dövme keşkek, vişne sos</i>	1.100 TL	JUMBO KARİDES & EGE MANTARLARI 🍷 <i>Taze baharatlar ile harmanlanmış ızgara jumbo karides, ızgara mantarlar ile</i>	780 TL
DANA BONFİLE <i>Izgara dana bonfile, kuşkonmaz ızgara, kemik suyu, kırmızı şarap sos, patates lazanya</i>	950 TL	PAZIYA SARILI SOMON & DENİZ BÖRÜLCESİ 🍷 <i>Uzun saatler marine edilmiş taze somon, şefin özel sosu ile tatlandırılmış deniz börülcesi</i>	750 TL
DENİZ LEVREĞİ & ŞEVKETİ BOSTAN 🍷 <i>Taze deniz levreği, ızgara şevketi bostan, nar taneleri ve özel sos ile</i>	900 TL	KUZU GÖBEK MANTARLI IZGARA TAVUK <i>Gorgonzola ve kereviz pürelı yumuk tavuk, kuzu göbek mantarı, krema, firik bulguru</i>	690 TL
KELEBEK İNCİ ÇİPURA <i>Taze Ege çipurası, özel aromalar ile tatlandırılmış</i>	700 TL		

SALATALAR		TATLILAR		NOTLAR • Gıda alerjilerinizle ilgili ekibimize bilgi veriniz.
KARA DUT DOMATES SALATASI 🍷 <i>Domates, rakıllı çilek turşusu, karadut püresi, reyhan, yerli tatlı çökelek, Antep fıstığı</i>	320 TL	ORMAN MEYVELİ CRUMBLE	220 TL	
AÇIK ATEŞ ENGİNAR SALATASI 🍷🌱 <i>Tütsülü enginar kalbi, ızgara yeşil elma, gök kabak yaprak, semizotu, erik, limon kabuğu ve rezene sos</i>	350 TL	ELMALI TART	210 TL	
PEYNİRLİ SARIMSAKLI ROKA SALATASI <i>Roka, çeri domates, sarımsak, ceviz, beyaz peynir, limon, sızma zeytinyağı</i>	360 TL	BROWNIE	210 TL	
		GÜNÜN TATLISI <i>Ekibimize sorunuz</i>	200 TL	
		ÇİLEKLİ MAGNOLIA	200 TL	
		TİRAMİSU	240 TL	

🍷 GLUTENSİZ
🌱 VEGAN

• DAYTIME MENU •

• 09:30 - 17:30 •

BREAKFAST

BREAKFAST PLATES	TARTINES	OMELETTES
TURKISH BREAKFAST SPREAD (Per Person) 550 TL	AVOCADO & POACHED EGGS 355 TL <i>Two poached eggs on sourdough bread, avocado, and seasonal greens</i>	MUSHROOM OMELETTE  250 TL <i>Served with seasonal greens</i>
CLASSIC BREAKFAST 380 TL <i>Sunny-side-up egg, cheese rolls, local cheese varieties, honey, butter, regional jams, Aegean cracked olives, tomatoes, cucumbers, walnuts, greens, seasonal fruits, sourdough bread</i>	SCRAMBLED EGGS WITH SALMON GRAVLAX 365 TL <i>Scrambled eggs on sourdough bread, salmon grav-lax, and seasonal greens</i>	FIT OMELETTE  250 TL <i>Red pepper, zucchini, curd cheese, eggs, egg whites, and flaxseed</i>
FIT BREAKFAST  250 TL <i>Boiled egg, avocado with flaxseed, curd cheese, chia, walnuts, arugula, greens, and seasonal fruits</i>		MENEMEN  250 TL <i>Turkish-style scrambled eggs with tomatoes & peppers</i>

SWEET OPTIONS	BOWLS
PANCAKES 290 TL <i>Pancakes with honey, hazelnut spread, hazelnuts, forest fruits, strawberries, and bananas</i>	VEGAN BOWL  350 TL <i>Hummus, arugula, avocado, tomatoes, mung beans, red cabbage, einkorn wheat, and walnuts</i>
HOMEMADE GRANOLA BOWL 260 TL <i>Strained yogurt or milk, granola, honey, flaxseed, coconut, walnuts, and seasonal fruits</i>	KETO BOWL  410 TL <i>Chicken, avocado, greens, curd cheese, green olives, cucumbers, radish, black cumin, almonds, sunflower seeds, and special sauce</i>
NOTES • Please inform our team about any food allergies.	PROTEIN BOWL 525 TL <i>Julienne beef fillet marinated with special sauce, rice, red pepper, red onion, flaxseed, sautéed carrots, green salad, and special sauce</i>
	SALMON BOWL  530 TL <i>Grilled salmon pieces, quinoa, red onion, beetroot, sautéed carrots, seasonal greens, radish, and special sauce</i>

AFTER BREAKFAST

BURGERS	TO SHARE	PIZZAS
NOA BURGER 470 TL <i>100% beef patty, smoked meat, cheddar cheese, caramelized onions, lettuce, tomatoes, pickles, red sauce, and French fries</i>	CHEESE PLATTER 480 TL <i>Selection of local fermented cheeses</i>	MARGHERITA PIZZA 350 TL <i>Special tomato sauce, basil, mozzarella, and local cheeses</i>
CHEESEBURGER 420 TL <i>100% beef patty, melted cheddar cheese, lettuce, tomatoes, pickles, caramelized onions, red sauce, and French fries</i>	BEER PLATTER 450 TL <i>Crispy chicken pieces, cheese rolls, onion rings, French fries, sauces, and grilled homemade sausage</i>	VEGETARIAN PIZZA 390 TL <i>Special tomato sauce and seasonal vegetables</i>
MUSHROOM GARLIC BURGER 420 TL <i>100% beef patty, sautéed garlic mushrooms, lettuce, tomatoes, pickles, caramelized onions, red sauce, and French fries</i>	FRENCH FRIES 250 TL <i>With sauces</i>	SEAFOOD PIZZA 480 TL <i>Fresh seafood of the day with the chef's special sauce</i>
CHICKEN BURGER 390 TL <i>Breaded chicken, lettuce, tomatoes, pickles, caramelized onions, gusto sauce, and French fries</i>	TRUFFLE FRIES 350 TL <i>Truffle oil, fresh thyme, parmesan</i>	SMOKED MEAT PIZZA 435 TL <i>Smoked tomato sauce, smoked meat, mozzarella, Tulum cheese, and caramelized onions</i>
		FOUR CHEESE PIZZA 435 TL <i>Tomato sauce, mozzarella, Emmental, Roquefort, parmesan, roasted walnuts, and green apple slices</i>

PASTAS	SALADS	DESSERTS
PENNE ALL'ÂRRABIATA 270 TL <i>Chef's special homemade tomato sauce with penne</i>	SEAFOOD SALAD 470 TL <i>Calamari, shrimp, octopus, mussels, beetroot, corn, tomatoes, and seasonal greens</i>	MIXED BERRY CRUMBLE 220 TL
SPINACH & ZUCCHINI SPAGHETTI   270 TL <i>Marinated fresh zucchini, spinach, and chef's special sauce</i>	CLASSIC CAESAR SALAD 380 TL <i>Chicken, lettuce, parmesan, Caesar dressing, capers, and crispy bread</i>	APPLE PIE 210 TL
BEEF & AEGEAN MUSHROOM PASTA 400 TL <i>Walnuts, mushrooms, beef, cream, penne, chef's special sauce, and pesto</i>	MIXED GRAIN SALAD WITH GREEN APPLE & WALNUTS  310 TL <i>Lentils, chickpeas, bulgur, spinach, walnuts, sundried tomatoes, and green apple</i>	BROWNIE 210 TL
PESTO CHICKEN PENNE 340 TL <i>Grilled chicken pieces, sautéed mushrooms, parmesan cheese, pesto sauce, penne pasta, fresh basil leaves</i>	SOUPS	TODAY'S SPECIAL 200 TL <i>Please ask the staff</i>
CHEF'S NOTE • Gluten-free pasta available upon request (+100 TL)	SOUP OF THE DAY 220 TL <i>Soup of the day with bread</i>	STRAWBERRY MAGNOLIA 200 TL
		TIRAMISU 240 TL
		NOTES • Gluten-free pizza and pasta are available upon request. • Please inform our team about any food allergies.

 GLUTEN-FREE
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• D I N N E R M E N U •

• 17 : 3 0 - 23 : 0 0 •

TO SHARE		CHEF'S SIGNATURE MEZES	
CHEESE PLATTER Selection of local fermented cheeses, walnuts, green apple, and grissini 440 TL		SEA BASS WITH PASTIRMA & SESAME Butcher's pastirma, sea bass marinated in a special sauce, roasted sesame, sweet and sour sauce 310 TL	HERBED YOGURT & CRISPY ONIONS 🍷 Roasted Aegean herbs, strained yogurt, and crispy onions 200 TL
CHARCUTERIE PLATTER Kars Gruyère, parmesan, Grana Padano, Izmir Tulum, beef cot-to, black pepper roast beef, walnuts, almonds, seasonal fruits 780 TL	ROASTED ATOM PEPPER WITH SUNFLOWER SEEDS 🍷 Roasted dry atom pepper, sunflower seeds, and butter 200 TL	COLD OCTOPUS SALAD Fresh octopus, slow-cooked for hours over low heat, seasoned with fresh herbs 430 TL	
MEZE TASTING PLATTER A selection of five mezés of the day 580 TL	COLD SHRIMP SALAD Fresh jumbo shrimp, mixed with fresh herbs and chef's special sauce 390 TL	SMOKED ARTICHOKE HEART 🍷🌱 Artichoke heart smoked over charcoal grill 350 TL	
NOTES Please inform our team about any food allergies.	SEA BASS CEVICHE Fresh sea bass marinated with chef's special sauce and spices 290 TL	ROCK SAMPHIRE WITH MUNG BEANS 🍷🌱 Mung beans, red onion, red pepper, green pepper, pomegranate, olive oil, lemon, and rock samphire 200 TL	
	SALMON GRAVLAX Salmon gravlax flavored with citrus, beetroot, and fresh herbs 260 TL		

TRADITIONAL MEZES		HOT STARTERS	
HUMMUS 	190 TL	FRIED CALAMARI <i>Served with a special sauce</i>	450 TL
SPICY EZME 	190 TL	GARLIC SHRIMP CASSEROLE <i>Medium jumbo shrimp, village butter, garlic sauce, fresh herbs, and mushrooms</i>	445 TL
YOGURT WITH PURSLANE <i>Yogurt, purslane, garlic with olive oil</i>	190 TL	CRISPY VEGETABLE ROLLS & SPICY PEPPER JAM <i>Fresh seasonal vegetables, garlic yogurt, and spicy pepper jam</i>	220 TL
CARROT TARATOR <i>Yogurt, carrot, garlic, olive oil</i>	190 TL		
ZUCCHINI TARATOR <i>Zucchini, yogurt, garlic, olive oil</i>	190 TL		
HAYDARI <i>Garlic, yogurt dip with cheese and mint powder</i>	190 TL		

MAIN COURSES			
LAMB CHOPS <i>Lamb rib chops, smoked eggplant wheat porridge, sour cherry sauce</i>	1.100 TL	JUMBO SHRIMP & AEGEAN MUSHROOMS 	780 TL
GRILLED BEEF FILLET <i>Grilled beef fillet, grilled asparagus, bone broth, red wine sauce, potato lasagna</i>	950 TL	SALMON WRAPPED IN SWISS CHARD & SEA BEANS 	750 TL
SEABASS & SHEVKET-I BOSTAN 	900 TL	GRILLED CHICKEN WITH MOREL MUSHROOMS <i>Tender chicken with gorgonzola and celery puree, morel mushrooms, cream, freekeh wheat</i>	690 TL
BUTTERFLY SEA BREAM <i>Fresh Aegean sea bream, special aroma seasonings</i>	700 TL		

SALADS	DESSERTS	
BLACK MULBERRY TOMATO SALAD  320 TL <i>Tomatoes, pickled strawberries with raki, black mulberry puree, basil, local sweet curd cheese, pistachios</i>	MIXED BERRY CRUMBLE 220 TL	NOTES • Please inform our team about any food allergies.
OPEN-FIRE ARTICHOKE SALAD   350 TL <i>Smoked artichoke heart, grilled green apple, zucchini leaves, purslane, plum, lemon zest, and fennel sauce</i>	APPLE PIE 210 TL	
GARLIC CHEESE ROCKET SALAD <i>Rocket, cherry tomatoes, garlic, walnuts, white cheese, lemon, extra virgin olive oil</i>	BROWNIE 210 TL	
	TODAY’S SPECIAL <i>Please ask the staff</i>	
	STRAWBERRY MAGNOLIA 200 TL	
	TIRAMISU 240 TL	

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