

La Sante

“Our Mediterranean green cuisine is carefully crafted to nourish and delight. We source only the freshest ingredients to create healthy, flavorful dishes that will leave you feeling satisfied and energized.”

EXECUTIVE CHEF - ŞEVKET GÖKÇEN

On the Table

Fried Padron Peppers

Fried Padron Peppers with Aioil Mayonnaise

Squash Blossoms Stuffed

With Eggplant, Chestnut Paste, Quinoa and Cherry
With the special recipe of owner's grandma

Asparagus Soup

With Almond Milk And Orange Oil

Nantucet Clam Chowder

With Shellfish Velute And Smoked Gouda Croton

Beetroot Tiramisu

With Beetroot Slices, Mascarpone Cheese, Beetroot Cream,
Beetroot Cocoa and Butter

Tiger Shrimps

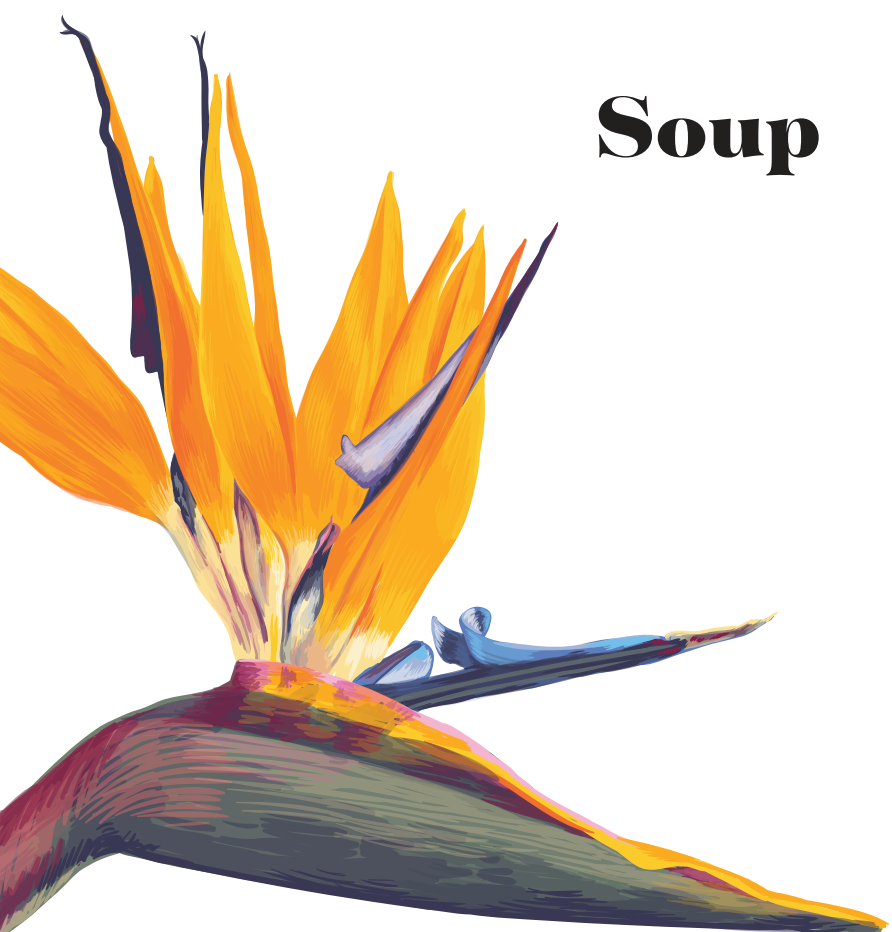
With Salmon Caviar, Avocado Tartare, Black Garlic Puree
and Fresh Spicy Lemon Sauce

Beef Tongue Slices

With Roasted Capia Peppers with Garlic and Lemongrass Vinigret

Soup

Cold Starters





Salads

Brown Iceberg

With Shiniklav, Sesame Rice Phyllo, Caramelised Onion, Apple and Celery Balsamic Sauce

Green Wild Salad

With Mixed Wild Herbs, Caperberries, Parmesan Cheese and Honey Dijon Mustard Dressing

Heirloom Tomato Salad

With Fresh Spices, Ezine Cheese, Purple Onion, Brazil Walnut and Grain Pepper Olive Oil Sauce

Hot Starters

Olive Stuffed Ravioli

Stuffed with Olives and Ricotta Cheese, with Olive Leaf Oil and Quince Chutney

Mille-Feuille Of Eggplants

With Feta Cheese Cream, Microgreens and Fresh Spice Extract

Grilled Baby Calamari

With Caramelised Onion and Chilli Garlic Sauce

Vegan Meatball Bowl

With Edamame, Cucumber, Carrot and Bulgur

Main Courses

Sirloin Steak

With Pave Potatoes and Gravy Sauce

Greek Chicken Fricassee - Avgolemono

With Chard Leaves, Mushrooms and Lime Zest

Wild Sea Bass With Lemon Butter Sauce

Sea Bass with Fresh Herbs, With Dessert Puree and Lemon Butter Sauce

Lamb Backstrap Fillets

Served with Baked Aubergine, Mushroom and Spicy Olive Oil

Desserts



Galaktoboureko

With Caramel Ice Cream with Cinnamon Cherry Sauce

Chocolate Pie

With Orange Flavoured Chocolate Cream and Fresh Forest Fruits

Caramelized Pineapple Baked

With Balsamic Caramel Sauce, Crumble and Vanilla Ice Cream

Rice Phyllo Roll

With Rice Vermicelli, Seasonal Vegetables, Micro Herbs and Thai Sauce

Hot Appetizer / Spaghetti With Vegetables

Spaghetti Pasta with Courgette, Carrot, Aubergine, Mushroom and Olive Oil Garlic Sauce

Vegan Menu

Main Course / Cauliflower Steak

With Crumble Batter, Mashed Potatoes with Celery and Damson Plum Chutney

Dessert / Pumpkin Cup

Served with Tahini, Pumpkin and Vegan Cream



Grilled Meatballs

Grilled Chicken

Spaghetti Bolognese

Spaghetti Napoliten

French Fries



Gluten



Egg



Dairy
Lactose



Mustard



Fish



Crustacean



Mollusc



Tree
Nuts



Celery



Sesame



Soy



Vegetarian



Vegan