



From garden to table, from table to sharing...

At Fermento, our kitchen is shaped by the seasons, the ingredients and time. We bring together produce from our garden and locally sourced ingredients with Italy's timeless culinary tradition and the creative spirit of Anatolia.

Our name comes from fermentation. We believe transformation, patience and time deepen flavour, and we aim to make the most of every ingredient, using it as fully as possible.

But the true story of Fermento comes together around the table.

Long evenings, plates made for sharing, glasses raised together and good conversation...

Because for us, good food is always better when shared.

FERMENTO
MODERN ITALIAN KITCHEN



TO SHARE

CHARCUTERIE & CHEESE BOARD - 1900

Three kinds of cheese, charcuterie, dried fruit, nuts, marmalade, fresh fruit, crackers

STEAK TARTARE - 790

Beef tenderloin, crispy capers, smoked mayonnaise, potato terrine

PICKLED KAPYA PEPPER - 700

Pickled Kapyra pepper, creamy Kapyra pepper sauce, spring onion

BEEF CARPACCIO - 1100

Beef tenderloin, Parmesan, rocket, crispy buckwheat

BRUSCHETTA - 820

Three varieties of freshly baked focaccia

ARANCINI - 850

Beef tongue, pastirma, risotto, caramelised onion purée

FERMENTO-STYLE CHICKEN - 760

Marinated chicken, toasted sesame, spring onion, lime, baby potatoes

CRISPY ZUCCHINI - 650

Smoked yoghurt, dill, Parmesan, honey

SALADS

CAESAR SALAD - 700

Grilled Yedikule lettuce, chicken, Parmesan, croutons, Caesar dressing

MEDITERRANEAN SALAD WITH PICKLED GREEN ALMONDS - 620

Green almonds, whipped lor cheese, seasonal greens, granita

TOMATO & TAPENADE - 650

Olive tapenade, marinated tomatoes, toasted bread

MARINATED BEETROOT - 680

Roasted beetroot, goat’s cheese bûche, purple carrot, grape molasses, basil

PASTA

SEAFOOD TAGLIATELLE - 1100

Fish sauce, octopus, calamari, prawns

LASAGNA - 820

Beef Bolognese, béchamel, fresh pasta, tomato sauce, Parmesan

CARBONARA - 840

Pastirma, Parmesan, black pepper

FRESH TOMATO TAGLIATELLE - 700

Fresh tomatoes, cheese cream, pesto, basil

TORTELLINI - 890

Cheese-filled tortellini, grilled mushrooms, corn, lime

RISOTTO

SEAFOOD RISOTTO - 950

Prawns, calamari, fish stock, Parmesan, butter

SMOKED AUBERGINE RISOTTO - 850

Charred aubergine, Parmesan, butter, smoked mayonnaise

MUSHROOM & BEEF TENDERLOIN RISOTTO - 900

Beef tenderloin, mushrooms, Parmesan, butter

PIZZA

MARGHERITA - 650

House-made tomato sauce, mozzarella, Parmesan, basil

MUSHROOM PIZZA - 800

Seasonal mushrooms, white sauce, smoked oil

FOUR CHEESE PIZZA - 850

Locally produced cheeses, house-made tomato sauce

SUCUK PIZZA - 880

Turkish sucuk, house-made tomato sauce, mozzarella

CHARRED AUBERGINE PIZZA - 800

Black garlic cream, charred aubergine, lor cheese, toasted walnuts

ROAST BEEF PIZZA - 920

White sauce, roast beef, fermented honey, pistachios

FERMENTO PIZZA - 950

Black garlic cream, pulled beef short rib, pickled Kapyra pepper, pickled onion

MAINS

CHICKEN SKEWER - 910

Chicken skewer, romesco, lavash, side salad

BEEF SKEWER - 980

Beef tenderloin skewer, caramelised onion cream, side salad

BEEF TENDERLOIN - 1900

Beef tenderloin, grilled herbs, potato terrine, brioche

LAMB LOIN - 1600

Lamb loin, pistachios, smoked freekeh, onion cream, confit onion

SLOW-COOKED BEEF SHORT RIB - 1500

Slow-cooked beef short rib, three-grain risotto, potato fritter, jus

SALMON - 1200

Salmon, tabbouleh, fish sauce, side salad

DESSERTS

RICE BRÛLÉE - 620

Fruit marmalade, vanilla ice cream

TIRAMISU - 650

Mascarpone, coffee liqueur, cocoa

CRISPY BAKLAVA - 680

Pistachio cream, white chocolate praline



Gluten



Peanuts



Vegetarian

