



## BRUNCH

SERVED TILL 4PM

### Turkish Breakfast

honeycomb, vine tomatoes, pagaca, feta cheese, olives, cherry jam, fried egg, sujuk and hand cut chips 23.00

### Bodrum Bene

poached eggs, hollandaise on potato rosti  
• sujuk 18.50 • bacon 17.50 • salmon 19.50

### Bruschetta Benedict

halloumi, sujuk, poached eggs, salsa and hollandaise on tomato bread 18.50

**Turkish Mince** poached eggs on ciabatta 16.5

### French toast

white chocolate, raspberries 17.5 add bacon 23

### Pomegranate Pancakes

mascarpone, pistachios 16

**Fried Eggs, Sujuk and Turkish pide** 15.50

### Fasulye Beans

sujuk, poached eggs on Turkish pide 17.9

♥ **Simit Bagel, Cream Cheese, Tomato** 9.50

### Menemen

sauteced capsicum, tomato, onion, eggs, Turkish pide 15.5

### Turkish Pizzas 19.50

• sujuk and egg • spinach and feta • lamb mince

**Baby Octopus & Potatoes** 16.5

### Greek Salad 14.00

• add lamb 19.50 • add chicken 18.50

**Cauliflower Fritters** salad and tzatziki 16.50

## DIPS

ALL 9.50



### • Tzatziki

• **Taramasalata** salmon roe and cream cheese

• **Haydari** Turkish yoghurt and dill

• **Hummus** ♥

• **Beetroot Hummus**

• **Chemen** walnut and pepper paste

• **Spicy Celeriac Dip**



## MEZZEDES

Spicy Turkish **Ezme** 8.5

**Sigara borek**, cheese and potato filo cigars 8.5

**Falafels with tzatziki** 8.5

**Shakshuka** eggplant capsicum & courgette mezze 9.5

**Cauliflower fritters** with ezme 8.5

**Capsicum Dolma** 15.5 ♥

**Cabbage Dolmades** 13.50

**Bean Salad** 9.50

**Mixed pickles** 6.50

**Mixed Olives /Feta** 9.50

**Smoked Eggplant** salad 9.50

**Halloumi Cheese** 9.50

**Cherkes Chicken Walnut Dip** 15.50

**Spinach Borani** mezze with yogurt 9.50

Albanian **Lamb Liver** 12.5

**Octopus** 14.50

**Stuffed Istanbul Mussels** 12.50

**Greek Eggplant** 16.5

## SOUVLAKI

**Chicken**, salsa, mint yogurt, fries 12.50

**Lamb**, fries, salad, spicy ezme ♥ 12.50

**Meatballs**, fries, salad, mint yogurt 12.50

## SEAFOOD



**Chargrilled whole fish** 19.50

**Prawn Kadaifi** 18.50

**Octopus** 14.5

## GRILL & KEBABS

all served with condiments

• **Kadinbudu Kofta** chicken meatballs 14

• **Sivas Kofta** grilled lamb meatballs 14

• **Adana Kebab** Turkish classic 15.5 ♥

• **Beef Kebab** prime scotch 15.5

• **Chicken Kebab** 15.5

**Chargrilled Lamb Cutlets**, garlic, mint, celeriac puree 16

**Sticky Lamb Short Ribs**, sumac, tamarind 15.5

**Chargrilled Harissa Spiced 1/2 Quail** and labneh 16



## BREADS

Turkish Bread 4.5 Tomato Bread 5.5 Flat Bread 4.5

Simit 4.5 Pogaca 4.5

## EXTRAS

9.5 each

Fries with feta cheese  
Roast Vegetables

Green salad  
Watermelon Salad



## DESSERTS

all 13.5



- Creme Brulee
- Semolina halva, lemon mascarpone
- Kunefe, pistachios, vanilla ice-cream
- Turkish Delight
- Baklava, ice cream
- Rice pudding, pomegranate
- Tahini halva chocolate brownie, ice cream
- Ice cream/sorbet



## Greece and Turkey,

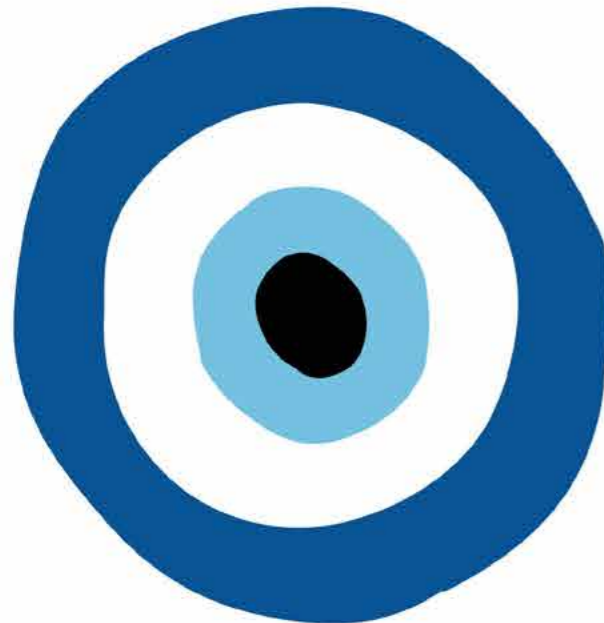
both situated side by side in the Mediterranean sea, have been heavily influenced by their Mediterranean culture, which comes out in their culinary processes.

They share a similar climate, the prosperous Mediterranean sun, and many of the same landscapes.

While their histories differ, they both have a shared but unique heritage, which is beautifully and subtly reflected in their cuisine.

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Here at Bodrum we believe in sharing, just as the Greeks and Turks share in their abundant culinary heritage.



Pick a variety of items from our menu - what ever your heart and stomach desires - and enjoy a shared banquet of delights with your friends, family and acquaintances.

## BODRUM WINE



		
<b>SPARKLING</b>		
NV Piper Heidsieck, Reims	29	165
NV Billecart-Salmon Brut Reserve, Mareuil-sur-Ay	35	185
NV Billecart-Salmon Brut Rose, Mareuil-sur-Ay	43	255
NV Akarua Brut, Bannockburn	13	75
NV Akarua Rose Brut, Bannockburn	15	83
NV Francisc Ricart Cava Brut, Penedes		68
NV Cava Beso de Rechenna Brut Nature, Utiel-Requena	12	68
<b>WHITE</b>		
 <b>12 Giesen 'The August 1888' Sauvignon Blanc, Marlborough</b>	<b>11</b>	<b>58</b>
14 Neudorf Sauvignon Blanc, Nelson	13	62
14 Lake Hayes Sauvignon Blanc, Pisa	12	60
15 Betty by Soho 'Low Alcohol' Riesling, Waiheke Island	10	55
14 Georges Road 'Block Three' Riesling, Waipara Valley	12	60
15 Lamont Riesling, Bendigo	13	62
15 Escarpment 'The Edge' Pinot Gris, Martinborough	10	55
14 Valli Pinot Gris, Gibbston	15	78
14 Drumsara Pinot Gris, Alexandra	13	62
<b>15 Cavino 'Retsina of Attica' Savatiano, Attica</b> 	<b>10</b>	<b>55</b>
15 Summerhouse Verdelho, Marlborough	11	58
15 Brightwater Gravels Gewurztraminer, Nelson	12	60
15 Hopes Grove 'Organic' Chardonnay, Hawkes Bay	16	84
14 Te Mata 'Estate' Chardonnay, Hawkes Bay	12	60
15 Millton 'Crazy by Nature' Chardonnay, Gisborne	10	55
<b>ROSE</b> 		
<b>14 Domaine Gayda Rose Cinsault, Languedoc</b>	<b>12</b>	<b>60</b>
<b>15 Soho 'Westwood' Rose Merlot/ Malbec, Waiheke Island</b>	<b>12</b>	<b>60</b>
<b>14 Millton 'Te Arai' Rose Pinot Noir, Gisborne</b>	<b>12</b>	<b>60</b>
<b>15 Two Rivers 'Lille de Beaute' Rose Pinot Noir, Marlborough</b>	<b>12</b>	<b>60</b>
<b>RED</b>		
<b>13 Schubert 'Selection' Pinot Noir, Wairarapa</b> 	<b>13</b>	<b>62</b>
12 Seresin 'Leah' Pinot Noir, Marlborough	15	78
14 Wanaka Road Pinot Noir Lowburn	14	68
11 Ransom 'Mahurangi' Syrah, Malbec, CF, Carmenere, CS, Matakana	13	62
14 Te Mata 'Awatea' CS, Merlot, CF, PV, Hawkes Bay	16	84
13 Craggy Range Syrah, Gimblett Gravels	16	84
12 Domaine Gayda 'Flying Solo' Grenache Noir, Syrah, Languedoc-Roussillon	12	60
12 Argolis 'Iselis' Isola dei Nuraghi IGT Monica, Carignano, Bovale Sardo, Sardinia	16	84
14 Firriato 'Feraia' Terre Siciliane IGT Nero d'Avola, Syrah, Sicily	12	60
<b>08 Cavino 'Grand Reserva' Agiorgitiko, Nemea</b> 	<b>11</b>	<b>58</b>
<b>SWEET</b>		
12 Giesen 'The Brothers' Late Harvest Sauvignon Blanc, Marlborough	16	78
NV Chambers Rosewood 'Rutherglen Muscat', Muscadelle, Victoria	16	78

## BODRUM COCKTAILS

<b>Turkicello Martini</b>	
limoncello, vodka, rose water, turkish delight	12
<b>Ottoman Rose</b>	
gin, pistachio, egg white, cream	15
<b>Metaxa Mojito</b>	
metaxa, lemon, lime, mint	12
<b>Medroni</b>	
doulin rouge, campari, gin, bitters, rosemary	16
<b>Socrates</b>	
bourbon, pomegranate, orange, honey, bitters	16
<b>Greek Vine</b>	
pinot noir, basil, berries	12

## BODRUM MOCKTAILS

**Virgin Rose** pomegranate, rose water, lemonade 8  
**Mastika Jr** lime, orange blossom, mint, ginger ale 8  
**Bodrum Grapes** sangiovese (grape juice), basil, berries 9

## BODRUM BEERS

### Draught

Estrella Damm, Spain	330ml 9	500ml 13
Asahi Super Dry, Japan	330ml 9	500ml 13
Founders '1964' Pilsner, Nelson	400ml 11	
Somersby Cider, New Zealand, Denmark	400ml 11	

### Bottle- 330ml

Efes Pilsner, Turkey	7	
Blue Island, Greece		still on the boat! ...coming soon
Pils Hellas, Greece		still on the boat! ...coming soon
Heineken, Holland	7	
Galbraiths NZ Pale Ale, Auckland	9	
Tuatara Pilsner, Wellington	9	
Hawkes Bay Black Duck Porter, Napier	12	
Efes Zero, Turkey 0% alc	6	
Galbraiths Redemption, Auckland 2.5%	9	
Hawkes Bay Calabash Cider, Napier 2.5%	11	

## TEA



4.5 per pot

English Breakfast  
 Mumbai Chai (Black Tea)  
 (Fruit Tea & Herbal)  
 Pure peppermint (Herbal Tea)

### Turkish Teas

Apple  
 Pomegranate  
 Black tea

Earl Grey Spring Blossom  
 Rosehip & Morello Cherry  
 Greek Jasmine (Green Tea)  
 White Tea - Bai Mu Dan Organic



## COFFEE



### TASTING NOTES:

AROMA: fresh stone fruit, sweet, floral  
 TEXTURE / BODY: soft & silky, creamy macadamia  
 PALATE: clean, fruity acidity, peachcaramel, chocolate

Enjoy our own speciality blended coffee bean mixture roasted and blended at Deco Eatery:

### DECO GOURMET BLEND1

Consisting of 4 different beans sourced from: Brazil, Columbia. PNG & Guatemala

**Espresso** (short or long) 4  
**Single Origin** or Deco Blend  
**Cappuccino** 4.5  
**Mochaccino** 5  
**Macchiato** (short or long) 4

**Fluffies** 1.5  
**Soy milk** +0.5

**Cold Brew** 5.5  
**Whittakers Hot Chocolate** 5.5

**Piccolo** 4  
**Flat White** 4.5  
**Latte** (glass or cup) 5  
**Chai Latte** (sweet/spicy) 4.5  
**Hot Chocolate** 4.5

**Filter coffee** V60 4  
**Turkish coffee, Turkish delight** 5

**Whittakers chocolate bar**  
 +1.5 (white, milk or dark chocolate)