



Menu



Natural.



Cultural.



Spiritual.

10th Years Special Menu for Mandarin Oriental, Bodrum

SPECIALS

STARTER

EIGHT

Sun-Dried Baked Octopus with Garlic, Bay Leaf and Soy Sauce

MAIN COURSE

THE HARMONY

Grilled Eggplant with Anatolian Kashar Cheese topped with Blue Tail Shrimp and Sea Bass

DESSERT

TATA ROSA

Alaçatı Milk Pudding Wrapped in Rose-Shaped Kadayif, served with Seasonal Fruits and Homemade Vanilla Ice Cream

FERDİ BABA

— o 1981 o —



Natural.

WE SERVE NATURAL

We bring all the richness of the nature to our guest's table without touching their purity. All the vegetables we use in our mezzes and salads are grown in Ferdi Baba Farm, Ovacık, Çesme, Izmir.

FRESHEST IS THE MOST DELICIOUS

The olive oil we serve these dishes together is produced in our own facilities with the cold-pressed method. We buy our homemade pastas from women producer cooperatives. Purchasing unadulterated, natural and delicious products directly from manufacturers also reflects our social responsibility.

Purity is on your table!

ALL IN YOUR TABLE FROM MOTHER NATURE

Have you ever experienced completely natural homemade pickle?

This is also one of our secrets. While we welcome you, our pickles ripening for you somewhere in our restaurant. We also produce our own cheeses in Ferdi Baba Farm.

THE SECRET IS FRESHNESS

What makes the fishes much delicious that you eat in here?

Those are all daily! We buy them from fish markets before the sunrise. Bringing them to the location which includes our cold storage and sorting facility. The journey of the delicious products starts with the first light of the morning everyday.



Cultural.

RECOMMENDATIONS

OUR SIGNATURES

Baba's Lobster

Freshly produced pasta blended in parmesan cheese wheel that is aged for one year

Ferdi Mezze

Fresh yogurt contains zucchini, spring onions, cumin, and its sauce contains butter, walnuts, chili peppers and ground pepper

Mustard Grained Hamsi

Our cold appetizer that comes with the meeting of fresh fish and mustard

Baked Artichoke

Artichokes and shallots baked with a special sauce

Eriste on a Parmesan Wheel

Parmesan cheese wheel and traditional eriste with seafood

Octopus Marinated with Wine

Octopus legs marinated with wine are served in a hot casserole

Shrimps with Eggplant Purec

Shrimps, mushrooms and peppers served on mashed eggplant

Fish Kebab

An endemic Mediterranean vegetable Sevketi Bostan with delicious fresh sea bass

Bal Badem (Dessert)

Our dessert, which is famous for its density and fluidity, prepared with Ferdi Baba's special recipe.

Ferdi Katmer (Dessert)

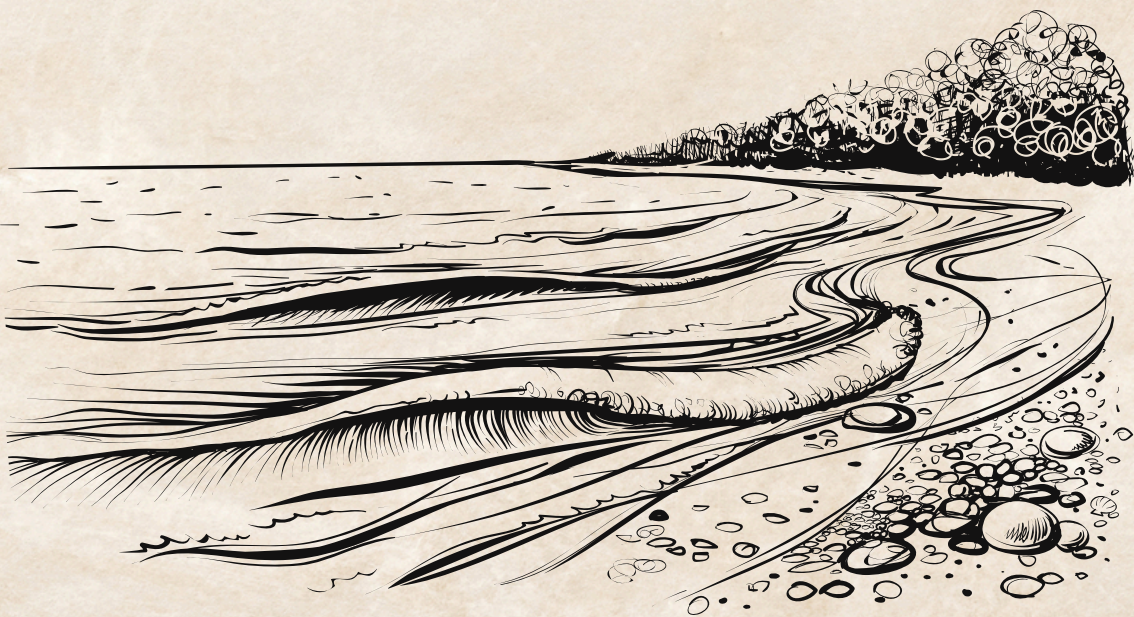
The biggest factor that makes the Ferdi katmer special is the use of sweet curd in the dough.



Spiritual.

**WHERE YOU EAT IS AS VITAL
AS WHAT YOU EAT**

At Ferdi Baba, we believe that your delightful experience extends beyond just our cuisine; it's also woven into the intricate tapestry of our meticulously crafted ambiance and design.



Mezzes

Cold

Ferdi Ezme

Pumpkin, Cumin and Yogurt with Olive Oil

Eggplant (Roasted/Paste)

Eggplant and Olive Oil

Roasting Hot Herbs

Olive Oil, Spinach, Chard and Leek

Stuffed Baby Artichoke

Baby Artichoke, Seafood, Creme, Oyster Sauce

Baked Artichoke

Artichoke, Small Onion, Olive Oil

Pepper Tarator

Roasted Hot Pepper, Tomato, Garlic with Olive oil

Rum Paste with Cheese

Tulum Curd, Ezine Cheese and Spices

Cretan Paste

Curd Cheese, Feta Cheese, Almond

Beetroot

Boiled Beets with Olive Oil and Vinegar

Sea Beans

Sea Beans with Olive Oil and Garlic

Paprika Pepper

Roasted Paprika Pepper with Olive Oil

Pumpkin Atom

Sliced Pumpkin, Hot Red Pepper with Yogurt

Cretan Paste with Basil

Curd Cheese, Feta Cheese, Basil, Almond

Purslane with Yogurt

Cretan Zucchini with Garlic

Horse Beans with Olive Oil

Borlotti Beans with Olive Oil

Seafood

Marinated Sea Bass (Optional Mustard / Grain Mustard)

Sea Bass Marinated with Lemon, Vinegar and Olive Oil

Octopus Salad

Boiled Octopus, Lemon, Olive Oil

Lobster Salad

Boiled Lobster, Olive Oil, Lemon

Tuna Ceviche

Tuna Fish, Olive Oil, Lemon, Vinegar, Onion, Dill

Shrimps Salad

Boiled Shrimps, Olive Oil and Pepper

Mackerel

Smoked Mackerel Fish with Olive Oil

Salted Bonito

Octopus Carpaccio

Sea Bass Carpaccio

Calamary Salad with Artichoke

Salmon Cream Cheese Roll-Ups

Warm Starter

Beauty of Izmir

Artichoke and Sea Bass

Mico

Shrimps and Sea Beans

Seafood Kokoreç

Seafood Pasta

Fish Soup

Grilled Shrimps on Skewers

Ocean Patty

Fried Zuccine Flowers Filled with Cheese

Crispy Sea Bass

Calamary with Sauce

Stuffed Calamari

Fried Mussels on Skewers

Crispy Shrimps

Fried Octopus with Butter

Octopus with Eggplant Puree

Fish Sausage

Fish Kebab

Calamary (Fried / Grilled)

Shrimps (Fried & Buttered / Casserole)

Grilled Octopus Tentacles

Fennel Calamary

Tuna Tandoori

Wine Marinated Aquadis

Mussel Bites

Grilled Fishballs

Fish with Sesame

Seafood Manti

Sardine (Pane / On Skewers)

Grilled Octopus

Mushroom with Cheese

Caviar

Fish Liver

Octopus with Sauce

Tempura Shrimps

Fishes

- Pagrus
- Turbot
- White Snapper
- Sea Bass on Skewers
- Soul on Skewers
- Grouper on Skewers
- Grouper
- Red Snapper
- Fish on Skewers
- Blue Fish
- Halibut Fish
- John Dory
- Diplodus Sargus
- Pagrus on Skewers
- Calamary
- Angler Fish
- Red Gurnard Fish
- Sea Bass
- Sea Bream
- Red Bullet
- Scorpion Fish
- Soul Fish
- Salted Bonito

Specials

Fish Kebap with Yogurt

Sea Bass, Cream, Soybean, Onion

Sea Bass with Blessed Thistle

Sea Bass Blessed Thistle, Yogurt, Butter

Wind of Alaçatı

Calamary, Shrimps, Octopus, Blessed Thistle, Cream

Heart of Sea

Calamary, Shrimps, Octopus, Artichoke, Cream

Seafood Sehriye

Roasted Calamary, Shrimps, Octopus, Vermicelli

Fish with Kadayıf

Fish Wrapped in Deep Fried Shredded Phyllo Dough

Sea Bass Lokum

Sea Bass, Spinach, Bechamel

Seafood with Eriste

PMixed Seafood, Eriste

Alternatives

Grilled Meatballs

Shepherd Roasting

Grilled Tenderloin

Salads

Ferdi Salad

Mixed Vegetables and Greens

Spoon Salad

Finely Chopped, Tomato, Cucumber, Onion, Pepper, Parsley

Green Salad

Seasonal Greens

Season Salad

Seasonal Vegetables

Gavurdağı Salad

Tomato, Cucumber, Onion, Walnut

Tomato Salad

Tomato, Onion, Pomegranate Syrup, Balsamic, Soy Sauce

Aragula Salad

Aragula, Tomato, Onion, Cheese

Mix Salad

Tomato, Onion, Green Pepper, Arugula, Cucumber

Greek Salad

Coarsley Minced, Tomato, Cucumber, Green Pepper, Cheese, Thyme
Olives, Capers

Desserts

Bal Badem

Chocolate Souffle

Gummy Pudding

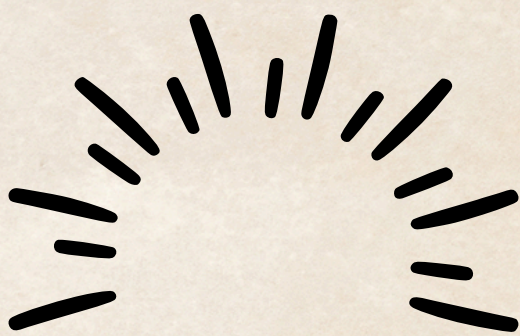
Katmer

Baked Halva

Pumpkin Dessert

Caramelized Pudding

White Pudding with Blackened Surface



“demlenmek”

*** to relax, unwind, or take a
break**

**It emphasizes slowing down,
taking a moment for yourself,
to enhance the relaxation.**



BİLSEV
group