
Bertiz

~ Bozcaada ~

Every flavour that reaches our tables at Bertiz is a reflection of our dedication to nature, local production, and quality.

From breakfast to lunch and dinner, all dishes prepared in our kitchen are made using Bertiz Arbequina Early Harvest Cold-Pressed Olive Oil from our own olive groves on Bozcaada.

The majority of vegetables, fruits, and aromatic herbs featured on our menus are grown naturally in our own gardens, carefully harvested in season, and served to preserve their freshness and flavour.

We take great pleasure in bringing the fertile lands of Bozcaada, the simplicity of Aegean cuisine, and the labour of our own production to your table.

Bon appétit.

STARTERS

Organic Sun-Dried Tomatoes

Sun-dried tomatoes, rosemary, walnuts, fresh herbs, lemon and olive oil

£ 440

Local Sea Samphire

Sea samphire from Bozcaada shores, tomato, lemon and olive oil

£ 410

Charred Aubergine Dip

Antep-style charred aubergine, garlic, pomegranate molasses

£ 440

Mücver (Courgette Fritters)

Garden courgette, onion, carrot, parsley, dill, white cheese, walnuts

£ 380

Aegean Mixed Platter

Dried local fruits, mango, blueberry, currants, walnuts, almonds, figs

£ 440

Cacık (Fennel Yoghurt Dip)

Strained yoghurt, fennel, garlic

£ 405

Mavroz

Spiced fried potatoes, walnuts, garlic strained yoghurt

£ 380

Selvez

Seasonal herbs, yoghurt, garlic

£ 380

SALADS

Istanbul Salad

Tomato, red onion, pomegranate molasses, olive oil

£ 550

Aegean Seafood Salad

Octopus, clams, calamari, prawns, seasonal greens, white wine, lemon

£ 940

Bozcaada Greek Salad

Tomato, cucumber, red onion, olives, capers, white cheese, olive oil

£ 530

Bertiz Seasonal Salad

Seasonal greens from our garden, walnuts, pomegranate, olive oil

£ 550

SNACKS

French Fries

Crispy potatoes, special spices

₺ 300

Toasted Sandwich

With cheese, with sucuk sausage, or mixed

₺ 325 / 395 / 440

Hamburger

Beef patty, fresh vegetables, special sauce

₺ 765

Cheeseburger

Beef patty, cheddar, special sauce

₺ 815

Lahmacun

Antep-style, thin crust, spiced lamb mince, lemon

₺ 745

Uzbek Manti (Dumplings)

Hand-rolled dough, yoghurt, butter sauce

₺ 700

HOT STARTERS

Spanish-Style Octopus

Octopus, tomato, onion, garlic, red pepper

₺ 900

Sigara Böreği (Cheese Rolls)

Hand-rolled pastry, white cheese, parsley

₺ 525

Fried Calamari

Fresh calamari, special crispy coating, lemon

₺ 1000

Garlic Prawn Casserole

Prawns, garlic, butter, tomato

₺ 1070

Grilled Octopus

Charcoal-seared, served with chilli flakes, olive oil and thyme

₺ 1105

Bertiz Vegetable Fry

Charcoal-seared seasonal vegetables, special batter coating

₺ 980

PASTA

Spaghetti Napolitana

Tomato sauce, basil, parmesan

₺ 745

Penne Arrabbiata

Spicy tomato sauce, garlic, parsley

₺ 785

Seafood Linguine

Prawns, calamari, mussels, white wine sauce

₺ 1245

Fettuccine Alfredo

Cream, parmesan, butter

₺ 745

PIZZAS

Mixed Pizza

Sucuk sausage, frankfurter, mushroom, pepper, olives, mozzarella

₺ 935

Margherita Pizza

Tomato sauce, fresh mozzarella, basil

₺ 865

Turkish-Style Pizza

Pastırma, sucuk sausage, kaşar cheese, tomato

₺ 980

Build Your Own Pizza

Custom pizza with your choice of toppings

₺ 955

Kaan's Pizza

Carpaccio, rocket, parmesan, olive oil

₺ 1125

GRILLS

Beef Tenderloin

Beef fillet, vegetable garnish

฿1750

Lamb Chops

Rosemary-marinated lamb, baby potatoes

฿ 1610

Köfte (Meatballs)

Handmade meatballs, charcoal-grilled, rice or mashed potato

฿ 1175

Mongolian-Style Lamb Chops

Special spiced sauce, high flame, cabbage, pepper, carrot, onion

฿ 1820

FISH

Sea Bass

Charcoal-seared then oven-roasted, baby potatoes, lemon

฿ 4760/KG

Sea Bream

Charcoal-seared then oven-roasted, fresh herbs, lemon

฿ 4060/KG

Dentex

Charcoal-seared then oven-roasted, seasonal vegetables

฿ 5460/KG

DESSERTS

3 Scoops of Ice Cream

Daily selection, served with fresh fruits

฿ 460

Seasonal Fruit Platter

A selection of fresh seasonal fruits

฿ 645

Melon & Watermelon Platter

Refreshing summer fruits

฿ 560

Cheesecake

Classic cheesecake, seasonal fruit coulis

฿ 530

BEVERAGES

Coca Cola	₺215
Cola Light	₺215
Cola Zero	₺215
Fanta	₺190
Sprite	₺190
Ice Tea	₺190
Fruit Juice	₺150
Sparkling Water	₺95
Red Bull Energy Drink	₺250
Fresh Squeezed Orange Juice	₺400
Pomegranate Juice	₺535
Flavoured Milk (Milkshake)	₺495
Homemade Iced Lemonade	₺345
Homemade Ayran	₺280
Tea	₺120
Teapot Tea	₺345
Nescafe	₺215
Americano	₺275
Filter Coffee	₺275
Espresso	₺275
Turkish Coffee	₺200
Cappuccino	₺295
French Press	₺295
Latte	₺320
Small Water	₺85
Large Water	₺170

BEER

Efes Pilsen	₺465
Efes Green 50cl	₺675
Efes Malt 50cl	₺675
Efes Summer Brew 50cl	₺675
Bomonti Unfiltered 50cl	₺675
Bomonti Unfiltered Wheat 50cl	₺675
Asahi	₺675
Becks	₺655
Belfast 50cl	₺675
Blue Moon	₺675
Bud 50cl	₺735
Budweiser	₺735
Clausthaler	₺745
Corona	₺675
Duvel	₺880
Erdinger	₺810
Estrella Damm	₺675
Heineken	₺675
Hoegaarden	₺675
Kirin Ichiban	₺675
Leffe Blonde	₺745
Miller	₺655
Mythos	₺675
Stella Artois	₺675
S.W. Helle Weisse Tap 01 50cl	₺1400
S.W. Aventinus Tap 06 50cl	₺1820
S.W. Mein Original Tap 07 50cl	₺1820

COCKTAILS

Bertiz Breeze

฿1035

Vodka, Apple Juice, Pineapple Juice, Curaçao Orange Blossom Liqueur

Sex on the Beach

฿1035

Vodka, Peach Liqueur, Tequila, Orange Juice, Grenadine

Mojito

฿1035

Rum, Brown Sugar, Lemon Juice, Mint Liqueur, Homemade Lemonade, Sparkling Water

Margarita

฿1035

Tequila, Orange Liqueur, Lemon Juice

Long Island Ice Tea

฿1115

Vodka, Rum, Gin, Cola

Espresso Martini

฿1175

Vodka, Coffee Liqueur, Espresso

Gin Fizz

฿1045

Gin, Lemon Juice, Sugar, Soda

Lynchburg Lemonade

฿1175

Jack Daniel's Whiskey, Orange Liqueur, Homemade Lemonade, Sprite

Aperol Spritz

฿1135

Aperol, White Wine, Sprite, Sparkling Water
