

Main Course

The Grill

Grilled Seabass Fillet ROKKA TABULEH / SKILLET TURMERIC POTATO	45
360 Burger Stylized MATCHSTICK FRIES / HOMEMADE KETCHUP / SWISS EMMENTAL CHEESE / ONION	30
360 Big Burger Stylized THE ABOVE PLUS BACON / AVOCADO	35
New York Strip Steak SMOKED PAPRIKA POTATO / CORN MEAL ONION / MINI CAESAR SALAD	55
Beef Fillet Iskender Style THIN / BUTTERED PIDE / TOMATO PUREE / CLOTTED YOGURT	48
Society Kebab FILLET OF BEEF SHISH / PISTACHIO KOFTA / THREE BEAN SALAD	49
Grilled Baby Lamb Chops GRILLED POLENTA / CRACKED OLIVE SALAD	59
Grilled Octopus SUMAC GLAZED MOLASSES / GRILLED SCALLION	35
Grilled Chicken Apricot Yogurt Shish CUCUMBER CACIK RELISH / BUTTERED PIDE	35
Leek & Porchini Pelmeni Ravioli SOUR CREAM / DILL OIL	30

Flatbread Pizzetti Rustica

Fisherman SARDINES RED ONION/ PEPPER/ TOMATO / CAPERS / ROKKA	28
Veggie ZUCHINNI / GOATCHEESE/DILL/ RAW SPINACH/ SUNDRIED TOMATO	25
Miss Piggy PROSCIUTTO / CALAMATTA OLIVE / FRISEE / PEAR / PARMESAN	39

360 Legends

Fillet Of Dorade In Vineleaves SHRIMP - TOMATO RICE / GRAPE RAKI SAUCE	47
Miso Glazed Salmon CRAB WASABI MASH / SESAME ASPARAGUS	48
Crisp Potato Wrapped Prawn ROAST PEPPERS / ARUGULA TUBULEH SALAD	49
Lamb Confit SMOKED ARTICHOKE PUREE / MINT OIL / LENTIL SALAD	59
Short Rib Of Teriyaki BeefLove Me Tender BULGUR PUMPKIN RISOTTO	60
Slow Roast Duck With Mandarin WOK SEARED OYSTER MUSHROOMS / SPINACH ROOTS	55
East West Fillet Of Beef Medallions ONE ASIAN WITH NOODLE ONE FRENCH WITH MUSHROOM RAGOUT	60
Green Sucuk Risotto SUCUK SAUSAGE / 5 GREEN HERB	35
Free Range Chicken Breast STUFFED WITH LEEK AND DRY CHANTERELLE MUSHROOM CORN POTATO PUREE / JUS	38

*Please ask for daily market fresh fish

*Please let us know if you have any allergies

Cold Mezze to Share

Avocado Hummus Topik Spices TOASTED SESAME / TARHANA CRISPS	18
Pistachio and Pomegranate Mezze MINT/ PURSLANE	20
Smoked Aubergine TAHIN SAUCE / SESAME PARMESAN CRACKERS	20
Zucchini Blossom Dolma APPLE/ CINNAMON- LIME OLIVE OIL	22
Buratta Mozzarella OLIVE PESTO / TOMATO GAZPACHO / CROUTONS	27
Bulgur Beef Tartar Sushi Style CRACKED WHEAT / CHILLI / CUMIN	22
Salmon Avocado Tartar TRUFFLE MUSTARD / HOT POTATO MATCHSTICKS	25
Seabass Ceviche LIME / CRISP CORN / SALMON CAVIAR	28
Charcuterie Platter SMOKED – CURED / SALTED/ HOUSE PICKLES	45
Cheese Platter LOCAL / IMPORTED/ URLA GRAPES	40

Hot Mezze to Share

Steamed Edamame Sweet Peas SESAME / ROCK SALT	20
Lobster Kibbe AVOCADO LABNE / PINE NUTS	35
Salt & Pepper Calamari SWEET SOUR BELL PEPPER SAUCE	29
Beef Piroshky Dumpling ROAST GARLIC / DRY PORCINI / PARSLEY	27
Popcorn Coconut Shrimp MUSTARD DILL AIOLI	35
Grilled Baby Lambs Liver CRISP ONION / PARSLEY SALAD	32
Duck Springroll TAMARIND DIP SAUCE	25
Ground Beef Sate Skewers CASHEW NUTS / CORIANDER SEEDS	25
Asparagus & Broccoli Tempura SOYA / GINGER / CHIVE	25
Octopus Butter Bean Casserole GREEN PEPPER / SMOKED PAPRIKA / TOMATO	27

Salads / Soups

Warm Goatcheese & Roasted Beetroot FRISSE LETTUCE / GRAPEFRUIT / MINTED YOGURT / CASHEW NUTS	28
Quinoa Avocado Pomegranate Salad PURSLANE / PEAS / CHICORY / RADISH / PISTACHIO	32
Iceberg Shepherds Caesar Salad VEGETARIAN CHICKEN SHISH SOYA GLAZED BEEF SHISH	25 30 35
Rokka and Tomato Salad ZUCHINNI / PARMESAN / BASIL / BALSAMIC / SHAVED PARMESAN	28

Baby Spinach Salad APPLE / WALNUT / STRAWBERRY / BUCKWHEAT / BALSAMICO	29
Warm Fallafal Couscous Tabouleh TAHINI / MINT / PARSLEY / PURPLE BASIL / CURRANTS	28
Chicken & Leek Noodle Soup BROTH / BROCCOLI / GINGER	20
Soup Of The Day PLEASE ASK THE SERVER	