

SNACKS

Humus Verde

Tahini hummus, grilled zucchini slices, Ezine Tulum cheese.

680 TL

Beet Carpaccio

Roasted beetroot, lime-dressed arugula, mascarpone & ricotta.

790 TL

Stuffed Black Cabbage Rolls

Green lentil filling, tomato sauce, strained yogurt.

770 TL

Playa Fries

With Tulum cheese and spiced oil.

560 TL

Muchos Nachos

With salsa and guacamole.

880 TL

Crispy Chicken & Cajun Potatoes

With mango-chili yogurt dip.

750 TL

Vegan Dumplings

Mini lentil-stuffed dumplings with Napolitana sauce and chili oil.

820 TL

Watermelon & Melon Plate

With fresh cheese slices.

590 TL

Potato Gratin & Burrata

Buffalo burrata, sour cream parmesan, thyme olive oil.

980 TL

FROM the STONE OVEN

Margherita Pizza

Tomato sauce and mozzarella.

880 TL

Mushroom Pizza

Garlic sautéed mushrooms, tomato sauce.

880 TL

Fig Pizza

Pesto base, fresh figs, Tulum cheese, burrata, roasted almonds.

880 TL

Smoked Meat Pizza

Smoked beef, mozzarella and local cheese blend.

1100 TL

Ground Beef & Tulum Pide

With roasted red pepper sauce.

820 TL

Köz Patlıcanlı & Lorlu Pide

Smoked eggplant purée, curd and Erzincan Tulum cheese.

780 TL

Somonlu & Patatesli Pide

Spiced potato purée, asparagus, Tulum cheese, lime zest.

1100 TL

Lahmacun

Traditional spicy minced beef topping.

480 TL

Vegan Lahmacun

Made with a mushroom & lentil-based topping.

440 TL

BURGERS & SANDWICHES

Playa Sandwich

Grilled steak, spicy slaw, cheddar, toasted shokupan.
980 TL

Playa Burger

Beef patty, tomato, lettuce, cheddar,
caramelized onion, homemade sauces.
900 TL

Coconut Chicken Burger

Crispy coconut chicken, coleslaw, BBQ sauce.
880 TL

Veggy Burger

Lentil & mushroom patty with avocado sauce.
720 TL

Shrimp Wrap

Grilled shrimp, roasted vegetables, tahini sauce.
980 TL

*Ekstra Peynir 130TL

SALADS

Grilled Dragon & Tulum Cheese

Grilled dragon fruit slices, oxalis, arugula, Izmir Tulum cheese.
730 TL

Purslane & Strawberry

Fresh purslane, strawberry slices, curd cheese, summer olive oil dressing.
740 TL

Avocado & Blackberry Salad

Mixed greens, avocado, blackberries, sliced almonds, balsamic.
680 TL

Artichoke & Beet

Roasted beet, boiled artichoke, edamame.
680 TL

Honey-Balsamic Chicken Salad

Grilled chicken glazed with honey balsamic, roasted red peppers.
780 TL

FRESH PASTAS

Zucchini & Mushroom Fettucine

Oyster mushrooms, creamy Tulum & goat cheese mix.
960 TL

Shrimp Tagliatelle:

Grilled shrimp and garlic-tomato sauce.
1100 TL

Tropical Rigatoni

Mango-chili sauce and grilled vegetables.
920 TL

Handmade Manti

With strained yogurt and spiced butter sauce.
980 TL

Terra Ravioli Bowl

Handmade spinach ravioli on smoked eggplant and sweet potato puree.
940 TL

MAIN COURSES

Lemongrass Baked Salmon

Baked salmon fillet, baby potatoes, broccoli, with a light creamy touch.
1100 TL

Mango Chicken Bowl

Grilled chicken, mango BBQ sauce, jasmine rice and grilled vegetables.
1050 TL

Pineapple Shrimp

Served in half a pineapple, with jasmine rice, shrimp, mango glaze, roasted vegetables.
1100 TL

Almond Chicken & Coconut Purée

Grilled chicken, coconut mashed potatoes, steamed vegetables, roasted almonds.
980 TL

Grilled Beef Skewer & Eggplant Purée

Smoked eggplant purée, stone oven shokupan.
1200 TL

Salmon Tropicana

Grilled salmon skewer, burrata on toasted shokupan, roasted mango and peach.
1100 TL

DESSERTS

Playa Katmer

Thin crispy pastry with buffalo cream, pistachio and ice cream.
2 Kişilik / 940 TL

Coco Choco

Coconut mousse, caramelized tropical fruits, crunchy cacao bits.
860 TL

San Sebastian Cheesecake – Raspberry or Chocolate

Burnt cheesecake base with raspberry or bitter chocolate sauce.
640 TL

Dark Heat

Spicy bitter chocolate with vanilla ice cream and coconut shards.
880 TL

MUÀ Dondurma

Sour Love, Melting for You, Hips Don't Lie, Choconut Paradise, Milky Way.
Kutu / 590 TL

Tropical Fruit Plate

Mixed seasonal tropical fruits.
Küçük 940 TL / Büyük 1850 TL