

MARMARION

ROOF RESTAURANT

"Comfort, Serenity & Gastronomy"

Oven Steak with Special Sauce

It is prepared by cooking veal in the oven for 3 hours with special spices. It is served with beets, purslane, kohlrabi and fruits.

Dana etinin özel baharatlar ile fırında 3 saat pişirilmesi ile hazırlanır. Pancar, Semizotu, Alabaş ve meyveler eşliğinde sunulur.

Dana Pala Fırın

Salmon & Pineapple Risotto

Arborio Rice, Salmon,
Onions, Capers, Pineapple,
Parmesan, Dill, White Wine,
Butter and Olive Oil

Arborio Pirinci, Somon,
Soğan, Kapari, Ananas,
Parmesan, Dereotu,
Beyaz Şarap,
Tereyağ ve Zeytinyağı

Somon ve Ananaslı Risotto



Yemeğin hazırlanmasını buradan izleyebilirsiniz
Here you can see how to cook



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Izgara Piliç Pirzola, Sote Sebzeli
Grilled Chicken Chops with Sauteed Vegetables

Antik Fıstıklı Kebap
Antik Kebab with Pistachio

Kuskuslu Kuzu Pirzola
Lamb Chops with Couscous

Enginarlı Çupra
Sea Bream with Artichoke



Dana Şaşlık
Veal Shashlik



Izgara Somon, Tahıl Garnitürle
Grilled Salmon with Grain Garnish



Levrek Pane
Sea Bass Breaded



Lahana Salatası
Coleslaw Salad

Patates Salatası
German Style Potato Salad



Tavuk Şinitzel
Breaded Chicken



Marmarion Kebab
Marmarion Kebab

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Izgara Köfte ve Izgara Bonfile
Grilled Meat Balls & Grilled Tenderloin

Çedar Peynirli
Cheddar Cheese Burger

Barbekü Soslu
Burger with BBQ Sauce

Hindi Fümeli
Smoked Turkey Burger



3 Mini Burger Menü
3 Mini Burger Menus

