

CARPE DIEM

Boutique Hotel & Restaurant



MENU

CARPE DIEM





A journey in Mediterranean gastronomy in Side old Town

Carpe Diem combines culinary heritage and contemporary innovation to create haute cuisine.

Rich Mediterranean flavours and appetising aromas come into their own with the finest farm-to-table ingredients grown, reared or fished exclusively for our restaurant and meticulously selected by our executive chef Mesut Kilinc.

The Chef

Executive chef Mesut Kilinc likes to remain true to the trusted excellence of his ingredients.

I would like you to taste all the subtleties and keynotes that went into your dish and don't believe in the kind of culinary complexity that overpowers natural flavours.

When Mesut isn't in the kitchen, he travels widely in search of new culinary experiences and innovations.

APPETIZERS

GARLIC BREAD

With mozzarella cheese.

3 €

BURRATA FRESCA

*With rucala, confit cherry tomatoes, fresh basil leaves
and homemade fig & basil sauce.*

13 €

BEEF CARPACCIO

*Balsamic glaze, rocket, parmesan cheese, sun-dried tomatoes,
pine nuts, truffle oil, olives and olive oil.*

10 €

QUARTET OF MEZES

Humus, fava, aubergine with yoghurt and saksuka.

8 €

GRILLED OCTOPUS

*Fava bean puree, caramelized onions, anhydrous tomato paste,
caper berries.*

12 €

GRILLED SOYA SAUCE CALAMARI

*Marinated in a special soya sauce, served with green peppers
and grilled garlic cloves.*

12 €

GARLIC BUTTER SHRIMP WITH HERBS

Garlic butter shrimp with coriander and thyme.

13 €

GARLIC SHRIMP CROSTINI WITH AVACADO

Avocado, shrimps, rucola and sourdoughbread.

9 €

CARPE DIEM ANTIPASTO PLATTER

*Beef pastrami, local and international cheese varieties, dried fig
and apricot, cherry tomatoes, walnuts, olives, green apple.*

14 €

SIDES

MIXED GRILLED VEGETABLES

5 €

FRENCH FRIES

3 €

CD

SALADS

PRAWN SALAD

Mixed greens, rucola, cippia, avocado, beetroot, radish, cappers and balsamic coriander vinaigrette.

12 €

MARINATED STRAWBERRIES AND RICOTA

Mixed greens, thyme, ricotta, strawberries, pine nuts, sesame seeds and basil vinaigrette.

10 €

DETOX GREEN SALAD

Cippia, rucola, dill, mint leaves, basil, green apple, sun-dried tomatoes, caremiled walnuts and pomegranate vinaigrette sauce.

8 €

CARPE DIEM AVOCADO AND RICOTTA

Avocado, red onions, chopped cilantro, ricotta, pomegranates, cherry tomatoes, walnuts, sesame seeds and olive oil balsamic dressing.

10 €

SANTORINI GOAT CHEESE SALAD

Cherry tomatoes, oregano, cucumber, olives, peppers, capers, on crisp salad leaves, with white goat cheese, pomegranate vinaigrette sauce.

8 €

CD

PASTA & RISOTTO

RISOTTO WITH PISTACHIOS AND SEAFOOD

Vongole, shrimps, squid, octopus, white wine, pistachios, fresh pepper parsley and house-made tomato sauce.

14 €

WILD MUSHROOM RISOTTO

Risotto with wild mushrooms, sun dried tomatoes, rosemary and truffle oil.

12 €

PESTO RIGATONI

Rigotani with basil, pine nuts, cherry tomatoes, parmesan, olive oil and garlic.

12 €

SEAFOOD TAGLIATELLE (FRESH PASTA)

With shrimps, mussels, baby squid in fresh tomatoes, herbs, doused with star anise distillate.

14 €

WILD MUSHROOM LINGUINE

With tenderloin, fresh herbs, porcini mushrooms, fresh cream and truffle oil.

11 €

CD

MAIN COURSES

MEDITERRANEAN GROUPER FISH

White grouper with smoked Santorini fava beans, served with seasonal vegetables and curry-fennel sauce.

24 €

GRILLED SALMON FILLET

Asparagus, spinach & potato wedges served with lemon sauce with extra-virgin olive oil.

17 €

CREAMY SEABASS FILLET

Homemade cream sauce with vegetables, served with mushroom, garlic, walnuts, spinach and beluga lentils.

18 €

IMPERIAL SEAFOOD PLATTER

Grilled calamari, king prawns, seabass fillet, octopus and vongole served with fresh green salad, seasoned, oven baked potato wedges and olive oil sauce with fresh thyme and a touch of garlic.

52 €

GARLIC AND HERB-RUBBED LAMB CHOPS

Served with sauteed seasonal vegetables and seasoned, oven baked potatoes wedges.

17 €

CD

BEEF TENDORLOIN (220 gr)

Served with porcini mushroom sauce, seasonal vegetables and buckwheat.

17 €

CHATEAUBRIAND (500 gr)

Beef tenderloin, peppercorn sauce, mushroom sauce, sauteed seasonal vegetable, with buckwheat and oven baked potato wedges.

42 €

CREAMY TUSCAN CHICKEN

With creamy garlic sauce with spinach, artichokes, sun-dried tomatoes, capers and walnuts and beluga lentils.

13 €

CARPE DIEM BURGER

Beef meat with spices, lettuce, tomato, caramelized onion, bacon, pickles, country style fried potatoes with special sauce.

12 €

SEAFOOD PER KG

(Please ask for prices.)

KING PRAWNS PRISE PER (500 gr)

LOBSTER

FISH OF THE DAY

CD

DESSERTS

TURKISH COFFEE CREME BRULE

Served with vanilla ice cream.

5 €

HOMEMADE WALNUT CAKE WITH ICE CREAM

Walnuts, green apple, carrots, cinnamon and served with goat milk vanilla ice cream.

5 €

CARPE DIEM KATAIFI

Served with vanilla ice cream.

5 €

SAN SEBASTIAN CHEESE CAKE

Served with forest fruit sauce.

5 €

LOVE CLUSTER

Three scoops of Italian Gelato ice cream, with pistachios.

3 €

SEASONAL FRUIT PLATE

5 €