

Scorpios Bodrum
RESTAURANT MENU



Pittas

wheat flour and carob pittas served
with tahini-tomato dip (*contains sesame*) ①

Meze

TARAMAS

smooth, creamed cod roe
topped with bottarga crumble

HUMMUS LEMONATO

with crunchy chickpeas (*contains sesame*) ① ②

SCORPIOS TZATZIKI

made with yogurt and avocado ① ②

WHIPPED KOPANISTI

cheese with harissa and fermented feta ① ②

SPICY MUHAMMARA

red pepper and almond spread
with chili compote ① ② ③

HOMEMADE GUACAMOLE

smashed avocado with pico de gallo ① ②

All dips pair well with our selection
of organic raw vegetables.

ROASTED CRISPY ARTICHOKEs

with lemon, herbs and garlic oil ① ②

FLAME-GRILLED MEATBALLS

with smoked yogurt and grilled tomato

WOOD-FIRED TIGER PRAWNS

with garlic oil, chili, coriander and smoked paprika ②

WHOLE CALAMARI

with fresh herbs, chili flakes and lemon-garlic oil ②

BARBEQUED OCTOPUS

with charred onions, oregano-infused
extra virgin olive oil and vinegar ②

SLOW-BAKED AUBERGINE WITH FETA

caramelised with honey and served
with almond and Brazil nut pesto ① ② ③

BURNT CORN

with elote sauce ① ②

FALAFEL

with herbs and refreshing yogurt-mint dip ① ②

Raw

ROYAL OYSTERS

with lemon and habanero sauce or tabasco ©

SEA BASS CARPACCIO

served with lemon, sea salt, bottarga
and extra virgin olive oil ©

CARNE TARTARE

made with dry aged Prime Anatolian Black Angus,
prepared and served at your table
with condiments of your choice:
salted capers / red onion / Dijon mustard
fresh chili / egg-yolk / coriander / pickles
worcestershire sauce / mashed avocado

BEEF CARPACCIO

served with crisped artichokes,
tonnato sauce and capers ©

Ceviches

SEA BASS AND SHRIMPS

aguachile with cucumber, celery,
coriander, lime and jalapeños ©

RED SHRIMP

with passion fruit and smoked chili ©

SEA BREAM WATERMELON

with cilantro, chili and spicy sauce ©

TUNA

with mango, achiote,
cherry tomatoes and fresh basil ©

Salads

GREEK

with feta cheese, crispy simit,
cherry tomatoes and olives ④

WHOLE GREEN

prepared at the table with avocado,
lemon and a ginger-dill sauce ④ ⑤

BELUGA LENTIL

mixed with sun-dried tomatoes, baked sweet
potatoes, feta cheese and aged vinegar ④ ⑤

AVOCADO PARSLEY

black tomatoes, parsley and fresh chili ④ ⑤

KALE QUINOA

with kale, chickpeas and black truffle dressing ④ ⑤

Pasta & Rice

PENNE ARRABBIATA

with whole-baked San Marzano cherry tomatoes,
garlic and chili ④

LEMON AND ZUCCHINI LINGUINE

with turmeric and parmesan ④

TAGLIOLINI ALLE VONGOLE

clams, white wine, parsley and garlic oil

CALAMARATA

shrimps, squid, bottarga, chili, garlic and white wine

BLACK RISOTTO

served with a whole calamari, parsley and lemon zest ④

LOBSTER

(WITH LINGUINE OR ORZO PASTA)

cooked in spicy saffron bisque sauce

From The Open Fire

BUTTERFLIED SEA BASS

served with pico de gallo,
individual or to share ©

FLAME-GRILLED FISH OF THE DAY

whole, freshly-caught fish served with lemon-oil
sauce, broccolini and crushed potato salad ©

Selection (*upon availability*):

Seabass, Gilthead Seabream, Red Porgy, White Grouper

LOBSTER

whole fresh lobster grilled in its shell
with burnt lemon, garlic butter and tajin ©

Sides

BROCCOLINI

charred with lemon and olive oil (V) ©

BABY POTATOES

with sea salt and thyme (V) ©

STEAMED MINI POTATOES

with herbal dressing, lemon zest
and brown butter (V) ©

TOMATINIA

roasted with basil and sea salt (V) ©

From Our Charcoal Oven

400gr PRIME ANATOLIAN BLACK ANGUS STRIPLOIN

with smoked salt and a variety
of sweet grilled peppers ©

1kg TENDERLOIN TAGLIATA

with grilled broccolini stems, charred kale,
shaved Gruyere, black pepper
and 16-year-aged balsamic vinegar ©

SCORPIOS KEBAB

with fresh tomato, thick yogurt and fresh herbs

OPEN FIRE LAMB CHOPS

tomato compote, olives, oregano and capers ©

HALF A CORN-FED CHICKEN

served with olive oil and lemon

1.2kg PRIME ANATOLIAN RIB EYE

on the bone asado with achiote sauce ©

Sauces

chimichurri (V) © / lemon oil (V) © / yogurt-mint (V) ©

Desserts

HALF-BAKED COOKIE

with three types of chocolate,
hazelnut crumble and vanilla ice cream ⑤ ⑥

PISTACHIO KATMER

with whipped kaimaki ice cream ⑤ ⑥

FRUIT BOWL

with seasonal fruits ⑤⑥ ⑦

CHOCOLATE PALAPA

chocolate mousse, feuilletine praline
and praline ice cream ⑤ ⑥

BASQUE CHEESECAKE

with marinated strawberries ⑤

CITRUS FRUITS CAKE

with bitter chocolate cream,
lemon oil and mandarin sorbet ⑤ ⑥

SANDWICH BRIOCHE

with vanilla cream, almond-caramel
fudge ice cream and salted caramel sauce ⑤ ⑥

ICE CREAM

vanilla / chocolate-praline ⑥ / salted caramel / yogurt ⑤

SORBET

mandarin / exotic fruit ⑤⑥ ⑦

SPECIFIC SUBSTANCES OR PRODUCTS THAT
MAY CAUSE ALLERGIES OR INTOLERANCES:

- › Cereals containing gluten: wheat (e.g., spelt and khorasan wheat), rye, barley, oats or their hybridized strains and products thereof
- › Crustaceans and products thereof
- › Eggs and egg products
- › Fish and fish products
- › Peanuts and peanut products
- › Soybeans and soybean products
- › Milk and milk products (including lactose)
- › Nuts: almond (*Amygdalus Communis L.*), hazelnut (*Corylus Avellana*), walnut (*Juglans Regia*), cashew (*Anacardium Occidentale*), pecan nut [*Carya Illinoensis (Wangenh.) K.Koch*], Brazil nut (*Bertholletia Excelsa*), pistachio (*Pistacia Vera*), macadamia nut and Queensland nut (*Macadamia Ternifolia*), and products thereof
- › Celery and products thereof
- › Mustard and products thereof
- › Sesame seeds and products thereof
- › Sulphur dioxide and sulphites (at concentrations of more than 10 mg/kg or 10 mg/L in terms of total SO₂, in ready-to-eat or prepared foods as directed by manufacturers)
- › Lupin and products thereof
- › Molluscs and products thereof

ALERJİYE VEYA İNTOLERANSA NEDEN
OLAN BELİRLİ MADDE VEYA ÜRÜNLER:

- › Gluten içeren tahıllar: buğday (ör. kılıksız buğday ve kamut), çavdar, arpa, yulaf veya bunların hibrit türleri ve bunların ürünleri
- › Kabuklular (Crustacea) ve bunların ürünleri
- › Yumurta ve yumurta ürünleri
- › Balık ve balık ürünleri
- › Yerfıstığı ve yerfıstığı ürünleri
- › Soya fasulyesi ve soya fasulyesi ürünleri
- › Süt ve süt ürünleri (laktöz dahil)
- › Sert kabuklu meyveler: badem (*Amygdalus Communis L.*), fındık (*Corylus Avellana*), ceviz (*Juglans regia*), kaju fıstığı (*Anacardium Occidentale*), pıkan cevizi [*Carya Illinoensis (Wangenh.) K.Koch*], Brezilya fındığı (*Bertholletia Excelsa*), antep fıstığı (*Pistacia Vera*), macadamia fındığı ve Queensland fındığı (*Macadamia Ternifolia*) ve bunların ürünleri
- › Kereviz ve kereviz ürünleri
- › Hardal ve hardal ürünleri
- › Susam tohumu ve susam tohumu ürünleri
- › Kükürt dioksit ve sülfidler (tüketime hazır veya üreticilerin talimatlarına göre hazırlanan ürünler için, toplam SO₂ cinsinden hesaplanan konsantrasyonu 10 mg/kg veya 10 mg/L'den daha fazla olanlar)
- › Acı bakla ve acı bakla ürünleri
- › Yumuşakçalar ve ürünleri

vegetarian recipe

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vegan recipe

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gluten free recipe

Ⓞ

contains nuts

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