



CARPE

Diem

Restaurant & Boutique Hotel

MENU





Sip into the moment
with a refreshing

cocktail



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.*

Our Chef

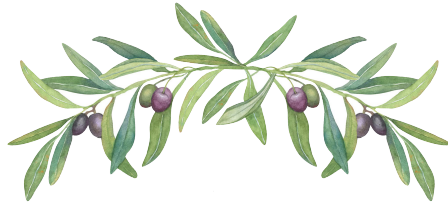
*Our executive chef likes to remain true
to the trusted excellence of his ingredients.*

*"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 our chef isn't in the kitchen,
he travels widely in search of new culinary experiences and innovations.*



STARTERS



GARLIC BREAD

Grated parmesan, garlic, butter, black pepper and parsley
5,50 €

POACHED EGG & AVOCADO TOAST

Served with grilled sourdough bread and cherry tomatoes
10 €

AUBERGINE WITH AVOCADO

Grilled aubergine with avocado, parsley, oranges, pomegranate and parmesan
11 €

MOZZARELLA CAPRESE

Tomatoes, fresh mozzarella, basil, balsamic glaze, pesto sauce
11 €

MEZE PLATTER

A refined selection of four Turkish meze, showcasing authentic flavours
15 €

BEEF CARPACCIO

*Balsamic glaze, rocket, parmesan, sun-dried tomatoes, pine nuts, olives
and truffle olive oil*
16 €

TEMPURA FRIED CALAMARI

Served with rocket, cherry tomatoes, radish and tarator saouce
17 €

STARTERS



GARLIC BUTTER SHRIMP WITH HERBS

Garlic butter shrimp with coriander seeds and thyme

21 €

GRILLED OCTOPUS

Smoked fava bean puree, caramelized onions, dried tomato paste, caper berries

22 €

BRUSCHETTA

TOMATO BASIL 

9 €

SEABASS

12 €

SHRIMP WITH AVOCADO

13 €

SIDES

FRENCH FRIES 

5 €

SOURDOUGH BREAD AND OLIVE OIL DIP WITH HERBS 

5 €

SALADS



FRENCH GARDEN SALAD

Mediterranean greens, strawberries, Roquefort cheese, and crunchy walnuts, finished with a strawberry vinaigrette

12 €

CARPE DIEM AVOCADO AND RICOTTA SALAD

Avocado, red onions, fresh cilantro, ricotta, pomegranates, cherry tomatoes, walnuts, sesame seeds and olive oil balsamic vinaigrette

13 €

CHICKEN CAESAR SALAD

Chicken breast, Roman lettuce, crouton, anchovies, pumpkin seeds, parmesan cheese, homemade Caesar dressing

16 €

BURRATA FRESCA

With rucola, confit cherry tomatoes, fresh basil leaves, homemade fig and basil sauce

17 €

GRILLED SEABASS SALAD

Grilled seabass over green salad dressed with lemon oregano pesto

18 €

PASTA & RISOTTO



PESTO TAGLIATELLE

Tagliatelle with basil, pine nuts, cherry tomatoes, parmesan, olive oil & garlic
17 €

MUSHROOM CHICKEN PENNE

Sliced chicken breast, parmesan cheese, creamy mushroom sauce
18 €

BEEF & MUSHROOM LINGUINE

With beef tenderloin, fresh herbs, porcini mushrooms, fresh cream & truffle oil
19 €

SPAGHETTI BOLOGNESE

Bolognese sauce and parmesan cheese
19 €

FETTUCINE BURATTA

Confit cherry tomatoes, fresh basil, and pine nuts, topped with creamy burrata
20 €

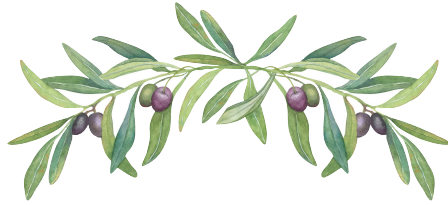
BLACK SEAFOOD SPAGETTI

Shrimps, squid and vongole in tomato sauce and paprika. Herbs doused with star anise distillate
22 €

BUTTER SHRIMP FETTUCINE

Touch of garlic, cherry tomatoes, spring onion, soy sauce, thyme and parsley
22 €

SEAFOOD



WOK SHRIMPS WITH VEGETABLES

Shrimps sautéed with shallots, peppers, mushrooms, fresh thyme, sesame and a hint of soy sauce

26 €

GRILLED SEA BASS CARPE DIEM

Served with artichoke puree, seasonal vegetables, and a butter sauce infused with coriander, tarragon, and dill.

26 €

SEA BASS FILLET ON THE GRILL

Smoked Santorini fava beans, seasonal vegetables and lemon oregano pesto

26 €

SESAME CRUSTED SALMON

Served with asparagus, potatoes, pickled ginger, sesame, soy-honey sauce and grilled lemon

28 €

ELIA TIGER-BASS

Grilled seabass fillet and king prawns served with seasonal vegetables and jasmine rice

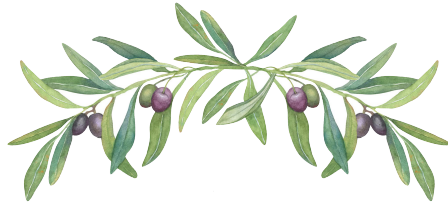
34 €

IMPERIAL SEAFOOD PLATTER

Grilled calamari, king prawns, seabass fillet, octopus served with fresh green salad and oven baked potatoes

78 €

SEAFOOD PER WEIGHT



KING PRAWNS (PRICE PER KG)

Enjoy your delicious prawns in the casserole or on the grill (Sold by weight)

100 €

LOBSTER (PRICE PER KG)

Please consult your waiter

FISH OF THE DAY

Please consult your waiter



*Carpe Diem supports sustainable fishing.
Our sea produce is freshly sourced from local fishermen.*



BEEF AND LAMB DISHES



BEEF GOURMET FLAT MEATBALLS

Flat meatballs served with smoked eggplant puree, sour crème and seasonal vegetables

19 €

ADANA KEBAB

Hand-minced lamb kebab, grilled on skewers. Served with pide, grilled vegetables, and herbs

21 €

ALİ NAZİK KEBAB

Slow-cooked beef cubes in tomato sauce, served on a bed of smoky grilled eggplant and garlic yogurt

23 €

MUTANCANA PALACE STEW

Beef cubes braised with shallots, almonds, and dried fruits in a buttery honey-sumac sauce

23 €

BEEF TENDERLOIN LOKUM (200 GR)

Grilled tenderloin sauteed in butter and served with smoked eggplant, sour creme and vegetables

26 €

GARLIC AND HERB-RUBBED LAMB CHOPS

Served with sauteed seasonal vegetables, bulgur pilaf and baby potatoes with butter

29 €

BEEF AND LAMB DISHES



12 HOURS LAMB SHANK

Slow cooked lamb shank in lamb jus with dried fruits, mashed potatoes, shallot, garlic and cherry tomatoes

29 €

BEEF STEAK TENDERLOIN (200 GR)

Served with herb-scented seasonal vegetables, baby potatoes and peppercorn sauce

29 €

MIX GRILL PLATE

Beef, lamb and chicken from our grill served with seasonal vegetables, oven baked potatoes and Haydari sauce

58 €

CHATEAUBRIAND (500 GR)

Beef tenderloin, Peppercorn sauce, Porcini mushroom sauce, Béarnaise sauce, sautéed seasonal vegetables and oven baked potatoes

66 €



*Carpe Diem supports sustainable livestock farming.
All our meat and poultry products are freshly sourced from local farmers.*



CHICKEN DISHES



CHICKEN SHISH KEBAB

Tender marinated chicken cubes grilled on skewers, served with rice and fresh salad

20 €

MUSHROOM SAUCE CHICKEN

Grilled chicken fillet, seasonal vegetables, baby potatoes with butter and mushroom sauce

20 €

CHICKEN SCHNITZEL

Crispy panko-crust chicken breast served with rocket and creamy mashed potatoes

20 €

MISO-GLAZED CHICKEN

Chicken breast glazed with a savory-sweet miso sauce, served with grilled vegetables and jasmine rice

20 €

TUSCAN CHICKEN

Pan-seared chicken breasts cooked with sun-dried tomatoes, fresh spinach, garlic, and herbs in a light Parmesan sauce

22 €

GOURMET BURGERS

CARPE DIEM BURGER (180 GR)

Beef burger, lettuce, grilled tomato, caramelized onion, pastrami, pickles, truffle sauce, and fries

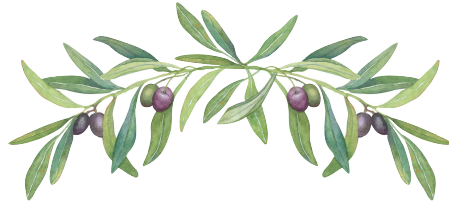
19 €

BBQ SAUCE CHEESE BURGER (180 GR)

Beef burger, lettuce, grilled tomato, caramelized onion, cheddar, pickles, BBQ sauce, and fries

19 €

DESSERTS



PISTACHIO & CHOCOLATE SOUFFLE

Served with vanilla ice cream

7,50 €

TIRAMISU IN A GLASS

7,50 €

APPLE PIE

Served with vanilla ice cream

7,50 €

SAN SEBASTIAN CHEESE CAKE

Served with forest fruit compote

7,50 €

ICE CREAM IN A GLASS

3 balls of Italian ice cream, with pistachios and chocolate sauce

6,50 €

SEASONAL FRUIT PLATE

8 €



All of our desserts are homemade.



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DRINK MENU



THERE'S
always
TIME
for a
cocktail

SIGNATURE COCKTAILS



GINGERSCAPE 11 €

Beefeater gin, ginger ale, homemade ginger syrup, lime and rosemary

BLUEBERRY GIN SOUR 11 €

Beefeater gin, natural blueberry purée, aquafaba, lime juice garnished with blueberries

PASSION OF CRUSH 11 €

Absolut vodka, passion fruit, premium tonic water, lime juice garnished with passion fruit and lime

ADDICT 12 €

Aperol, Beefeater gin, grapefruit juice, honey, lime, garnished with dried grapefruit & cinnamon stick

CUCUMBER COOLER 12 €

Malfy gin, cucumber, premium tonic water, lime, elderflower and basil

CARPE DIEM GIN & TONIC 12 €

Malfy gin, premium tonic water, strawberry, dried juniper berries, lime and rosemary

LA VIE EN ROSE 12 €

Prosecco, Beefeater pink gin, lemon juice, aquafaba, grenadine, tonic and rose water

SORREL VODKA SPRITZ 12 €

Belvedere, fresh sorrel, green apple, citrus, and a touch of sweetness, finished with soda

PROSECCO (12,5 cl) 8 €

CLASSIC COCKTAILS



WHISKEY VANILLA SOUR 10 €

Chivas, lime juice, vanilla, aquafaba and nutmeg

MOJITO 11 €

Classic | Watermelon | Strawberry | Passion fruit

Havana Club, sugar, fresh mint leaves, lime, soda

MOSCOW MULE TWIST 11 €

Absolut vodka, ginger ale, sugar syrup, lemon juice, mint leaves

PINA COLADA 11 €

Havana Club, pineapple juice, lime juice, coconut cream garnished with pineapple

MARGARITA 11 €

Olmecca Tequila, Triple Sec, lime juice

FROZEN DAIQUIRI COCKTAILS 12 €

Strawberry | Blueberry

Havana Club, natural fruit purée, lime, sugar

PORN STAR MARTINI 13 €

Vanilla Vodka, Passion Fruit, Passoã, lime juice and Prosecco

APERITIF COCKTAILS



APEROL SPRITZ 11 €

Aperol, prosecco, soda water garnished with orange slice

PINK GIN SPRITZ 11 €

Beefeater's Pink, prosecco, grapefruit juice, premium tonic water garnished with grapefruit wedge

BELLINI 10 €

Prosecco and fresh peach puree garnished with strawberry

MIMOSA 10 €

Prosecco and fresh orange juice garnished with orange

HUGO 10 €

Prosecco, elderflower syrup, soda, lime, fresh mint

GARRONE BIANCO / GARRONE EXTRA DRY / ROSSO 8 €

ALCOHOL COFFEE

BAILEYS COFFEE 8 €

Hot coffee and Baileys, topped with whipped cream

ICED BAILEYS COFFEE 8 €

Baileys and frozen coffee ice cubes

ESPRESSO MARTINI 10 €

Absolut, Kahlua, espresso, simple syrup garnished with star anise and coffee beans

BEERS - BOTTLED

PERGE MALT LOCAL 33 cL	3,90 €
PERGE MALT LOCAL 50 cL	4,90 €
EFES PILSEN 50 cL	5,90 €
EFES MALT 50 cL	5,90 €
BOMONTI UNFILTERED 50 cL	6,90 €
CORONA 33 cL	7,90 €
LEFFE BRUNE 33 cL	7,90 €

SPIRITS

WHISKEY (4 cL)

JAMESON (Irish)	8 €
CHIVAS REGAL 12 YEARS (Skotch)	8,50 €
JACK DANIELS (American)	8,50 €
GLENLIVET SINGLE MALT 12 YEARS	10,50 €

RUM (4 cl)

HAVANA CLUB 3 ANOS	7,50 €
HAVANA CLUB 7 ANOS	8,50 €

GIN (4 cl)

BEEFEATER DRY GIN	7,50 €
BEEFEATER PINK	7,50 €
MALFY ORIGINALE	9 €
HENDRICKS	11 €

VODKA (4 cl)

ABSOLUT BLUE	7 €
BELVEDERE	11 €

COGNAC (4 cl)

MARTEL V.S.	9 €
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TEQUILA (4 cl)

OLMECA SILVER TEQUILA	7,50 €
OLMECA GOLD TEQUILA	7,50 €

LIQUER (4 cl)

MALIBU	6 €
COINTREAU	9,50 €
AMARETTO DISARONNO	8,50 €
BAILEYS	6 €
JAGERMEISTER	6,50 €
CAMPARI	6,50 €

RAKI

YENİ RAKI SINGLE 4 cl	5 €
YENİ RAKI DOUBLE 8 cl	9,50 €
YENİ RAKI 35 cl BOTTLE	37,50 €
YENİ RAKI 70 cl BOTTLE	70 €
TEKİRDAĞ GOLD RAKI 35 cl BOTTLE	40 €
TEKİRDAĞ GOLD RAKI 70 cl BOTTLE	76 €
BEYLERBEYİ RAKI 35 cl BOTTLE	46 €
BEYLERBEYİ RAKI 70 cl BOTTLE	87 €

MOCKTAILS

RED & GREEN ALE	8 €
<i>Strawberries, thyme, ginger ale</i>	
POMEGRANATE MOJITO	8 €
<i>Lime, lime juice, pomegranate juice, mint, honey and soda</i>	
BLUEBERRY GINGER ALE	8 €
<i>Orange, orange juice, ginger ale, natural blueberry purée, rosemary</i>	
VIRGIN PINA COLADA	8 €
<i>Pine apple juice, coconut milk, lime juice and dried orange</i>	

FRESH & FRUITY

LEMONADE 100% NATURAL	4,50 €
FRESH ORANGE JUICE (served until 18.00)	5 €
MILKSHAKE WITH ICE CREAM (served until 18.00)	8,50 €
<i>Banana- Chocolate - Strawberry</i>	
STRAWBERRY/ BLUEBERRY FROZEN	8,50 €
<i>(with natural fruit purée)</i>	

SOFT DRINKS

COCA COLA - COLA ZERO - FANTA - SPRITE	3,50 €
ICE TEA (PEACH OR LEMON)	3,50 €
BOTA SLIM TONIC	3,50 €
BOTA GINGER ALE / BITTER LEMON	3,50 €
FRUIT JUICE (ORANGE, CHERRY, APPLE, PINEAPPLE)	3,50 €
REDBULL / REDBULL SUGARFREE	4,50 €


WATER (Glass bottles)

WATER 33 cl	2,50 €
WATER 75 cl	4 €
KIZILAY SPARKLING 20 cl	3 €
ULUDAĞ SPARKLING LOCAL 75 cl	5 €
SAN PELLEGRINO SPARKLING 75 cl	7 €


COFFEE

TURKISH COFFEE	3 €
ESPRESSO	3 €
DOUBLE ESPRESSO	3,50 €
CAFFE AMERICANO	3,50 €
ESPRESSO MACCHIATO	3,50 €
CAPPUCCINO	4 €
CAFFE LATTE	4,50 €
ICED CAFFE LATTE	4,50 €
AFFOGATO	5 €
ICED LATTE WITH ICE CREAM	6 €

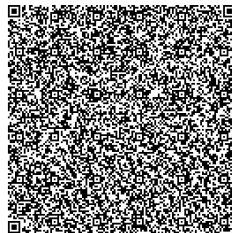
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 www.carpediemside.com

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