



**N I M A**

*by Daniel*

RESTAURANT & LOUNGE BAR

**Dining As A Memorable Experience**



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It is said that the dinner table is a portrait of humanity and  
that nothing brings people together like good food.



## TO BEGIN

### Onion & Leek Soup

Gruyère • Chives

### Chicken Consommé

Semolina Dumplings

### Cream of Tomato Soup

Potatoes Gnocchi

### Borscht

Sour Cream • Brioche

### Lamb Brain

Mousseline Sauce • Preserved Lemon

### Pan Seared Goose Liver

Roasted Garlic Mashed Potatoes

### Creamy Mushrooms Risotto

Parmesan • Saffron

### Smoked Duck Pancake

Plums Dipping

### Vareniki

Caramelized Onion • Sour Cream

### Fried Brie Bites

Berries Coulis

### Cheese Fondue

Cyprus Bread • Kirsch • Pickles

### Shrimps Tempura Cocktail

Japanese Mayo-chup

### Crispy Calamari & King Prawns



Remoulade • Greens

### Sea Scallops

Shrimps Velouté • Cauliflower Puree • Black Lentil  
Tapioca • Bottarga • Wasabi Foam

### Escargot Bourguignonne

Snails • Garlic Butter • Green Chutney

IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENT OR AN ALLERGY, PLEASE INFORM YOUR SERVER  
CERTAIN MENU ITEMS ARE SUBJECT TO SEASONAL AVAILABILITY  
CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
VEGETARIAN DISHES IN OUR MENU ARE MARKED WITH   
MENU ITEMS WHICH CONTAIN NUTS ARE MARKED WITH 



"We strongly believe in a solid grounding in basic and classical methods, cooking with the highest quality ingredients by presenting them in a simple and modern way with the new generation techniques and attention to details.

Paired with our team's dedication, investing in the latest technologies and a dose of artistry, Nima welcomes you to discover its complex dynamics and explore the fascinating fusion of European, Asian and local flavours that will turn your dining experience into a memorable one."



## TO BEGIN

### Foie Gras Torchon

Caramelized Apple • Red Onion Jam • Microgreens

### Prime Beef Tartare

Salmon Roe • Creamy Horseradish

### Raw Beef & Eggplant Bruschetta

Balsamic Caviar • Parmesan Flakes • Roka

### Gravlax & Smoked Salmon

Avocado • Cream Cheese • Salmon Roe  
Quail Eggs • Smoke Infused

### Salmon Tartare

Verjus • Avocado • Togarashi • Garlic Bread

### Taramasalata & Dry Bean Dip

Trout Roe • Kalamata • Baguette • Fresh chives

### Greek Salad

Classical

• Add Canned Tuna

### Beetroot Carpaccio ✓ ⑧

Goat Cheese • Grilled Halloumi • Parmesan • Roka

### Hummus & Falafel ✓

W / Fattoush Salad

### Potatoes Salad ✓

Sous Vide Egg Yolk • Olives • Balsamic

### Boeuf Salad

Beef • Potatoes • Pickles • Homemade Mayonnaise

### Prosciutto - Lamb or Pork

Focaccia • Olives • Pickles • Pecorino • Horseradish

*(A whole leg of Prosciutto will be carved at your tableside by your server)*

### Caviar

Ossetra - 25g.

Chive • Quail Egg • Capres



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PRIME - ARG



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We care about the ancient relationship between a real fire and food in the history of civilization.

We have brought these two together in our original Jospoer coal oven

while investing in modern kitchen equipment.



## TO CONTINUE

### Prime Beef Tournedos Rossini

Duck Liver • Mashed Potatoes • Soy Beans

### Prime Beef Fillet Mignon

Gratin Potatoes • Green Peas • Crispy Asparagus

### Prime Beef Boneless Rib Steak

Scalloped Potatoes • Choice of Peppercorn, Cheese or Béarnaise Sauce

### Prime Beef Rib Eye Steak

Scalloped Potatoes • Choice of Peppercorn, Cheese or Béarnaise Sauce

### Prime Asian Beef Boneless Rib Steak

Enoki Mushrooms • Yuzu Greens • Japan Mayo • Togarashi  
Garlic Soy Sauce

### Venison or

### Prime Beef Fillet Chateaubriand

### For Two

Yorkshire Pudding • Cauliflower Gratin

Maple Dijon Roasted Baby Carrot • Corn on the Cob

Choice of Peppercorn, Cheese or Béarnaise Sauce

*Will be carved at your tableside by your server.*

*It's recommended to Place Your Order at the Beginning of the Meal.*

*Please allow up to 30 minutes to cook.*

### Prime Beef Wellington - For Two

Cauliflower Gratin • Maple Dijon Roasted Baby Carrot • Corn on the Cob

Choice of Peppercorn, Cheese or Béarnaise Sauce

*Will be carved at your tableside by your server.*

*It's recommended to Place Your Order at the Beginning of the Meal.*

*Please allow up to 70 minutes to cook.*

### Prime Rack of Lamb

Sous Vide • Persillade • Ratatouille • Lamb Jus • Mint Syrup

### Prime Lamb Rogan Josh

Basmati • Mint Chutney • Onion Pickles

### Wiener Schnitzel

Mashed Potatoes • Maître D'hôtel Butter • Fermented Onion

### Chicken Confit

Celery Pure • Cream of Green Peas, Crispy Celery

### French Corn Fed Baby Chicken Whole For Two — 450g

Duck Liver Polenta • Corn • Supreme Sauce • Horseradish

*Will be carved at your tableside by your server.*

### Cheesy Chicken Kiev

Potatoes Dumpling

### Chicken Curry

Biryani Rice • Papadums • Chutney

### Chicken Pie

Mushrooms Veloute • Onion • Puff Pastry

### Duck Confit

Caramelized Apple & Quince • Red Wine Jus • Verjus Greens

PRIME - US • PRIME - ARG • PRIME - NZL • PRIME - JPN



Whether unique and astonishing china, both handmade and handpainted,  
attentively selected from top European crockery companies  
based in France, Belgium, Germany and Turkey, or locally original and traditionally produced earthenware,  
at Nima we always hand-pick our tableware  
to ensure that visuals create an exclusive extravaganza for our guests.





## TO CONTINUE

### Butter-Basted Sea Bass

Parsley Potatoes • Beurre Blanc

### Parchment Baked Trout

White Asparagus

### Teriyaki Salmon

Wasabi Jerusalem Artichoke Pure

Stir-Fried Cauliflower & Green Beans • Fennel • Miso Soy Sauce

### Pan Seared Sturgeon

White Bean Dip • Caviar

### Black Cod

Miso-Mayo • Mirin • Wild Rice • Crispy Carrot

### Lobster & Saint Jacques Thermidor

Shellfish Velouté • Gruyere • Greens

### Shrimps Biryani

Burani Raita • Gobi Boondi

### Chinese Dumplings

Spicy Soy Garlic

### Vegetarian Basket

Samosa • Spring Rolls • Fried Tofu • Polenta Croquette

Onion Rings • Potato Fritters • Peanut Sauce • Raita

### House Made Noodles

Vegetables • Sweet Chili • Soy Sauce • Hoisin • Cilantro

• Add Chicken • Add Beef • Add Shrimps

### Pappardelle / Spaghetti / Penne

Your Choice of Bolognese • Arrabbiata  • Creamy Cheese Sauce 

• Add Chicken • Add Beef • Add Shrimps

### Langoustine & Octopus Salad

Lettuce • Avocado • Yuzu & Mango Vinaigrette

### Cobb Salad

LTB • Avocado • Roquefort • Eggs • Cherry Vinaigrette

• Add Chicken • Add Beef

• Add Shrimps • Add Grilled Salmon

### Caesar Salad

Romaine Lettuce • Anchovies • Olive Oil • Garlic • Parmesan • Croutons

• Add Chicken • Add Beef

• Add Shrimps • Add Grilled Salmon

### Quinoa Tabbouleh / W Cheese Croquette

Fried Aubergine • Lavash Croutons

### Raclette

Swiss Roasted Cheese • Wedges Potatoes

House Made Pickles • Mushrooms

*\*Raclette cheese can be scraped on any dish at your table side by your server.*

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As one of the most diverse, rich, tasty, and at the same time, simple in the world,  
Turkish cuisine will turn anybody into a lifelong enthusiast.  
Our professional team respects the Turkish culinary heritage and offers a wide diversity of dishes  
at the intersection of eclectic and traditional

Since culinary art provides unlimited ways to express feelings and reflect moods,  
we invite you to capture the nuances of ancient Oriental traditions.  
Because we value the authenticity of the food, our Chinese and Indian chefs guarantee  
the originality of the Asian gastronomic horizon.



# TURKISH TRADITIONAL

## ✓ Meze

Assorted Turkish Mezes

## Eftelya Salad

Tomato • Red Onion • Parsley • Balsamic

## Tulum Cheese Salad

Greens • Raisins • İzmir Tulum Cheese  
Roasted Walnut

## Aegean Style Salad

Lettuce • Roka • Tomatoes • Vinaigrette  
Fresh Mint • Pomegranate

## Lamb Liver

Caramelized Onions

## Fish Buğulama

Steamed Fish with Vegetables

## Aegean Style Shrimps Casserole

Herbs Butter • Peppers • Cheese

## Sac Kavrurma

Sautéed Beef • Tomato • Pepper • Onion • Garlic

## Lamb Shank

Natural Jus • Vegetables

## Çökertme Kebabı

Grill Beef • Crispy Potatoes  
Tomato & Yoghurt

## Nima Meatballs

Pita Bread • Yoghurt

## Manti

Homemade Turkish Dumplings  
Yoghurt • Spiced Butter

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To ensure our uniqueness and originality, at Nima, besides microgreen farming, we have provided an exclusive collaboration with the local producers. As a result, freshness and mastery come together in perfect equilibrium.

Moreover, we are implementing environmentally friendly projects such as preventing food waste and sharing with the local animal shelters.



## TO END

### Pumpkin Soufflé

House Made Sorbet

### Chocolate Soufflé

House Made Sorbet

### Vanilla Soufflé

Passion Fruit & Yuzu Sauce

Will be finished tableside by your server

### Sweet Potatoes

Tahini Crumble • Clothed Cream • Cucumber Jus

### Asian Pear Tart

Ginger • Cinnamon • Anise Syrup • Rose Perfume

### Milk Cake

Pistachio Sorbet

### Matcha Crème Brulée

Japanese Tea

### Lemon Cheesecake

Philadelphia Cheese • Fruits Coulis

### Trio Panna Cotta

Kiwi • Mango • Sweet Melon

### Hot Apple Crumble

Ice Cream • Cinnamon Custard

### Profiterole

Chocolate Gravy

### Baileys Tiramisu

Irish Cream

### Vanilla Mille-Feuille

Sorbet • Forest Fruits

### House Made Pacojet Sorbet

Please Ask Your Server about

Our Today's Sorbets Selection

### Cherries Jubilee

Mini Choux • Rum Caramel Sauce • Vanilla Ice Cream

*Will be prepared at your tableside by your server. It's recommended to place your order at the beginning of the meal.*

### Baked Alaska

Ice Cream • Cake Sponge • Meringue

*Will be prepared at your tableside by your server. It's recommended to place your order at the beginning of the meal.*

### Crêpes Suzette

Orange Caramel Sauce • Grand Marnier • Orange Zest



*Will be prepared at your tableside by your server. It's recommended to place your order at the beginning of the meal.*

### Turkish Dessert Trolley

*Will be presented at your tableside by your server.*

### Cheese Trolley

*Will be presented at your tableside by your server.*

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Your satisfaction brings us the greatest happiness



## ALLERGENS & DIETARY NOTICE

If you have any special dietary requirements or allergies, please inform your server.

Consuming raw or undercooked foods,  
may increase your risk of foodborne illnesses

Certain menu items are subject to seasonal availability

Some of the vegetarian dishes can be turned  
Into vegan friendly

Vegetarian dishes in our menu are marked with 

Menu items which contain nuts are marked with 

The leftover food is shared with the local animal shelters, please leave your toothpicks aside.  
Your impressions in our guest book or on our social media platforms will be highly appreciated.

