

MENU

THE REAL HEART OF ODESSA

THE THIRD PROJECT OF THE RESTAURANT COMPANY SYNERGY GROUP WAS OPENED ON THE NEW COASTAL BEACH IN THE MIDDLE OF 2016. THIS IS A PLACE, WHERE EACH HISTORICAL DETAIL OF ODESSA IS INTERLACED WITH ITS MODERNITY. BEFORE THE RESTAURANT WAS BUILT, TICKET OFFICES OF MOORING BOATS WERE LOCATED HERE. TERRACE. SEA VIEW GOT ITS NAME DUE TO THE PANORAMIC VIEW OF THE BLACK SEA. IN THE MENU YOU CAN FIND A GASTRONOMIC FUSION, BASED ON VARIETY OF SEAFOOD: FROM A LOCAL FISH TO AN EXCLUSIVE CATCH FROM THE DIFFERENT CORNERS OF THE GLOBE. ENJOY BEAUTY AND TASTE IN TERRACE. SEA VIEW!



Healthy food



Spicy



Fast



Top



New

Please, let us know if you have any food allergies

BREAKFAST



CHEESE PANCAKES

made from cottage cheese with berries, sour cream and strawberry sauce with lactose-free milk and butterfly pea tea. Served with banana, chia seeds, almond flakes and honeycombs

180/40/40 g | 185 ₺

ORGANIC WHOLE-GRAIN OATMEAL

made with lactose-free milk and blue Anchan tea. Served with fresh seasonal berries, chia seeds, pecans, and honeycomb

300 g | 157 ₺



OMELET WITH TRUFFLE AND GREEN BEANS

with house-made truffle ricotta, Parmesan, truffle slices and Maldon salt

260 g | 275 ₺



AVOCADO TOAST

with mild-cured salmon, Philadelphia cheese, edamame beans and a soft egg. Served with brioche toast

220 g | 285 ₺



BENEDICT WITH SALMON

with avocado and guacamole, tomatoes and crushed cucumber, with Golandez sauce on Greek bread

340 g | 298 ₺

RAW BAR



OYSTERS/ 1 PC

Served with wine and lemon sauces and cubes of Borodino bread with butter

SENTINELLE N°1 215 ₺

STARTERS

- BRUSCHETTA WITH SALMON** 275 ₺
lightly salted salmon seasoned with sesame oil with cilantro with shallots, lime zest, spicy sauce
3 pc
- NEW** **MACKEREL RILLETTES** 267 ₺
served on top of buckwheat toast with caper berries, red caviar, pistachio and pine nuts
240 g
- HUMMUS** 155 ₺
traditional hummus with Greek yogurt, fried chickpeas, pine nuts and fresh sprouts of peas and corn salad. Served with aromatic pita
200 g / 1 pc
- NEW** **VITELLO TONNATO** 265 ₺
sous-vide veal tenderloin with signature sauce made from tuna and anchovies. Served with arugula, artichokes and pine nuts / 170 g
- VEAL TARTARE** 295 ₺
young calf fillet with finely chopped shallots, capers and gherkins. Seasoned with walnut oil. Served with horseradish cream mousse and black salt / 120 g
- PIKE CAVIAR** 385 ₺
cooled pike caviar with crispy toast and butter
50/30/40 g
- SALMON TARTARE** 345 ₺
salmon fillet with cilantro, hot jalapeno and onion. Dressed with grape seed oil, served on tapioca chips with Tobiko caviar, lettuce mix and fennel
180 g

PASTA AND RISOTTO

- TOP** **SPAGHETTI WITH SALMON AND SHRIMP** 335 ₺
with creamy cheese sauce / 250 g
- NEW** **PASTA WITH VEAL** 275 ₺
with veal soup, Pilate tomato sauce, basil, tarragon and Parmesan / 350 g
- RICE WOK** 235 ₺
with chicken and vegetables / 300 g

SALADS

- TRUE HEALTH** 275 ₺
chicory, spinach, sorrel, lamb's lettuce, arugula and honey-lime sauce. Served with baked artichokes, edamame beans and a mix of nuts: pine, walnut and almond / 200 g
- TOP** **WITH SEAFOOD** 275 ₺
salad mix with arugula, grapefruit, roasted mussels, shrimps, squids, Black Sea snails and scallops. Served with lime dressing and almond flakes on top / 270 g
- TOP** **WITH SHRIMPS** 345 ₺
salad mix with arugula, roasted tiger shrimps' tails, Chavroux cheese and strawberries. Dressed with a signature sauce / 190 g
- WITH BLACK SEA SNAILS** 310 ₺
with a mix of greens, champignons, baked vegetables / 285 g
- TOP** **CAESAR** 265 ₺
romaine lettuce with chicken slices, breaded egg and a signature sauce / 270 g

SOUPS

- CLOCK** **CHICKEN BOUILLON** 125 ₺
with local chicken, black pasta, cherry tomatoes, quail eggs and a basil / 300 g
- FISH SOUP** 275 ₺
with flounder, salmon and mussels. Served with salamura / 300 g
- TOP** **TOM YUM WITH SEAFOOD** 389 ₺
thai soup with salmon, squids, shrimps and Black Sea snails, coconut milk, Chinese food mushrooms, lemongrass and lime juice. Served with Japanese rice, cilantro and chili pepper / 300 g

FISH AND SEAFOOD



BLACK SEA FLATFISH

fried in a corn flour. Served with a tartar sauce.
*Price is per 100 grams of a wet weight, minimum weight is 300 grams
100/30 g | 297 ₺

BLACK SEA GOBY FISH

fried in a corn flour. Served with a tartar sauce.
*Price is per 100 grams of a wet weight
100/30 g | 165 ₺

SURMULLETS

fried in a corn flour. Served with a tartar sauce.
*Price is per 100 grams of a wet weight
100/30 g | 197 ₺



SALMON STEAK

served with string beans, cherry tomatoes, arugula and lamb salad
150/70/50 g | 465 ₺

DORADO

whole fish baked in jasper and seasoned with gremolata from aromatic herbs, chili pepper, mint and lime juice. Served on top of couscous
1 pc | 295 ₺



BLACK SEA SNAILS

black Sea snails fried with onions, zucchini and mushrooms. Served with fried potato mousse
180 g | 295 ₺

SEAFOOD SAUTE

squids, mussels, Black Sea snails and tiger shrimp's tail cooked in creamy sauce
300/60 g | 335 ₺



GRILLED SEAFOOD

SQUID

50 g | 125 ₺

OCTOPUS' TENTACLES

50 g | 365 ₺

WHOLE TIGER SHRIMP

1 pc | 120 ₺

JAMBO SHRIMP


1 pc | 606 ₺

BABY OCTOPUS

50 g | 255 ₺

MEAT AND POULTRY

FILLET OF A YOUNG CALF 245 ₺
tender sirloin of a young calf. Served with signature wine-blackberry sauce / 100/30 g

 **RIBEYE STEAK** 475 ₺
steak of matured American beef, 160 days of grain fattening and 21 days of dry aging. Served with roasted potatoes and BBQ sauce. Medium is recommended. *Price is per 100 grams of a wet weight. Minimum weight is 450 grams
100 g

BROCCOLI CHICKEN MEAT 285 ₺
wok-fried chicken thighs in sesame oil with broccoli and chili in mango puree / 300 g

FILET MIGNON 645 ₺
with velute sauce, fried potatoes and champignon
150/250 g

SIDE DISHES

BROCCOLI 210 ₺
with tuna sauce / 220 g

BAKED VEGETABLES 225 ₺
bell pepper, champignons, zucchini, eggplants, corn, tomatoes and onions baked in josper. Served with a spicy sauce / 150 g

SUSHI

 **PHILADELPHIA CLASSIC** 295 ₺
salmon fillet and Philadelphia cheese / 300 g

CANADA 385 ₺
eel, salmon fillet, Tobiko caviar, Japanese mayonnaise, avocado, cucumber, Unagi sauce and sesame / 300 g

PHILADELPHIA UNAGI 387 ₺
salmon, eel, avocado and Philadelphia cheese
335 g

HOT ROLLS

BANZAI 335 ₺
roll in panko bread with salmon fillet, eel, Philadelphia cheese, avocado, cucumber and Tobiko caviar / 300 g

JAPANESE SALAD

WAKAME 140 ₺
marinated seaweed with walnut sauce and sesame
150 g

CHILDREN MENU

CHICKEN BARBECUE 145 ₺
juicy chicken with potato puree / 250 g

CAKES

CLASSICAL CHEESECAKE 195 ₺
baked cheesecake made of Philadelphia cheese on a cookie dough with sour cream on top and fresh seasonal berries / 200 g

PISTACHIO CHEESECAKE 215 ₺
baked cheesecake made of Philadelphia cheese on a cookie dough with pistachio paste and sour cream on top, garnished with caramelized pistachio crumbs / 175 g

NUTELLA CAKE 225 ₺
rich chocolate layers with Nutella filling and cream-cheese, glazed with dark chocolate
170 g

HONEY-CREAM CAKE 140 ₺
tender honey layers with sour cream filling
180 g

CLASSICAL NAPOLEON 165 ₺
thin puff pastry layers with tender custard
200 g

CHIA PUDDING 155 ₺
nutritious Chia seeds with coconut milk and mango-passionfruit puree / 130 g

KIEV CAKE 205 ₺
puffed meringue cakes with nuts, white chocolate cream / 150 g