



SINCE  1981

# FERDİ BABA

— Freshest Is The Most Delicious —

— ENG —





**At your service everyday  
from 6:00 PM onwards.**



For reservation and information about other  
branches you may visit our website

[www.ferdibaba.com.tr](http://www.ferdibaba.com.tr)

**03.03.2026**

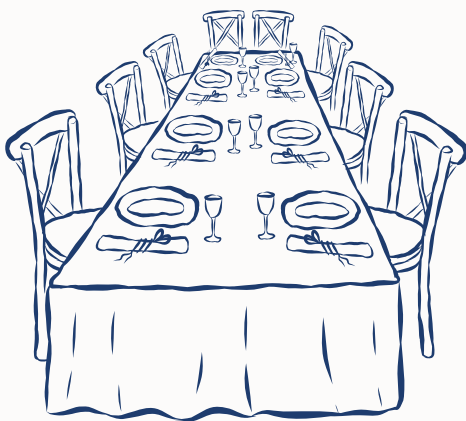
**Allergens**

*Alcohol, almond, barley, bivalves, broad bean, caffeine, cheese,  
chocolate, cilantro, dairy, egg, frozen garlic, onion, gluten,  
honey, hot, lactose, legumes, milk, shellfish, mushroom,  
mustard, nuts, pistachio, uncooked seafood, seed, soy,  
sesame, spicy sugar, vegetarian, vinegar, wheat*

**Vat Included**

*Please notify our service person in case you have  
any food intolerance or allergies.*

## ***Around The Same Table Since 1981***



### *Some stories start around a table.*

*By the sea, at noons where the wind brings salt... in a shared bite, long conversation, and the moments when glasses touch each other.*

*From the very first table set in 1981, the story of Ferdi Baba was told just like that: with respect for the good product, the season, and the source.*

*The thing learnt at that first table was simple: serve what the sea offers in the plainest and most correct way. The fish selected early in the morning, carefully prepared mezes, and recipes inspired by the Aegean's olive oil tradition... Here, taste was born from labour, not from show-off, and it bears the trace of craftsmanship unchanged over the years.*

*Just at that moment, the table got bigger. The same care, the same balance, the same sincerity were moved to other shores.*

*It was set again at the different views of İzmir, but the spirit never changed. Because the main point was never the view.*

*The main point was always the ones gathered around that table: shared moments, long conversation, and the feeling of trust covering the table.*

*Now, the story goes on in Bodrum's mellow blue, at the graceful shore of Cennet Bay. Here, time goes by more slowly, the melody of the sea commingles with the table, and the sunset reflects on the glasses. Every dish brings a memory from the past together with today's elegance.*

*Ferdi Baba is not only a taste, but also the name of the table set with the same care over the years.*

*You feel a familiar warmth every time you come. Because some tables feel like they belong to you at the very first glance. Just like a member of the family...*

## APPETIZER (MEZES)

Barlotti Beans in Olive Oil €18

*Served with the special sauce prepared with seasonal tomato.*

Fava €18

*Mashed fava beans served with fresh lemon juice and olive oil.*

Cretan Zucchini €18

*Grated Cretan Zucchini served with seasonal tomato sauce and vegetable spices.*

Eggplant Mash €18

*Roasted eggplant, garlic strained yoghurt served with olive oil.*

Purslane €18

*Fresh purslane, cucumber, garlic served with strained yoghurt and olive oil.*

Artichoke with Olive Oil €20

*Potato, carrot, fresh orange juice, lemon juice served with olive oil and dill.*

Pepper "Tarator" €22

*Hot green pepper, garlic, vinegar of grapes served with special sauce prepared with seasonal tomatoes.*

Roasted Herbs €22

*Leek, chard, spinach served with olive oil and optional garlic yoghurt*

Roasted Eggplant €18

*Roasted eggplant served with olive oil and fresh lemon juice.*

Sea Beans €19

*Sea beans served with fresh lemon juice and olive oil.*

Olive Oil Herb Plate €22

*Wild herbs, purslane, broccoli, fresh lemon juice, served with olive oil.*

Fresh Broad Beans €19

**Vat Included.**

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## SEAFOOD MEZES

Mustard Marinated  
Sea Bass €45

*Served with mustard, orange turmeric  
sauce, and olive oil.*

Shrimp Salad €47

*With capia pepper, green pepper,  
and fresh lemon juice.*

Lobster Salad €208

Octopus Salad €49

**Vat Included.**

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any food intolerance or allergies.*

## HOT APPETIZERS

Fish Soup €25

*Sea bass, carrot, potato, onion, garlic and bay leaves.*

Oyster Mushrooms €20

*Oyster mushrooms with garlic, soy sauce and thyme.*

Crispy Sea Bass €37

*Crispy fried sea bass served with sweet chili sauce.*

Crispy Shrimp Shot  
(Kadayif Shrimp) €30

*Served with sweet chili sauce.*

Butter Shrimp €42

*With mushrooms, garlic, spices and butter.*

Fried Squid €45

*Served with special tartar sauce.*

Grilled Squid

*Prices may vary depending on daily fresh supply.*

Baby Squid

*Prices may vary depending on daily fresh supply.*

Grilled Octopus Arm €44

*Caramelized on the grill, crispy outside and tender inside*

Grilled Octopus €49

*Slow-cooked in its own juices, then caramelized on a wood grill.*

Warm Cuttlefish  
Over Charcoal €55

Sautéed Aegean  
Herbs €24

**Vat Included.**

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## SALADS

Shepherd's Salad €20

*Served with white cheese, cucumber, green pepper, red onion, arugula and tomato.*

Istanbul Salad €22

*Served on a special sauce made with seasonal tomatoes, finely chopped red onion rings, fermented soy essence and cold-pressed early harvest olive oil.*

Arugula & Tomato Salad €20

*Served with arugula, tomato, and pomegranate syrup dressing.*

Green Salad €21

*Served with white cheese, lollo rosso, dill, lettuce, arugula and parsley.*

## SHELLFISH

Oyster €25

*Served as 1 piece.*

Moules Mariniere €46

*Served as 200 gr.*

Jumbo Shrimp

*Prices may vary depending on daily fresh supply.*

Blue-Tail Jumbo Shrimp

*Prices may vary depending on daily fresh supply.*

Lobster (Böcek)

*Prices may vary depending on daily fresh supply.*

Lobster

*Prices may vary depending on daily fresh supply.*

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## FISH

Sea Bream	Red Mullet
Largescaled Scorpionfish	Flounder
Angler Fish	Grouper (Lagos – Piece)
Sea Bass	Pandora
Red Gurnard	Dentex
“Peygamber” Fish (John Dory)	Pandora (Piece)
Grouper (Lagos – Portion)	Dentex (Piece)
Turbot (Slice)	Whole Turbot
Whole Squid	

*\*Fish prices may vary depending on daily fresh supply.  
For current prices, please contact our service staff.*

## ALTERNATIVES

Meatballs	€45	Beef Tenderloin	€60
<i>Beef meatballs served with grilled tomato, grilled pepper and fries.</i>		<i>Served with grilled zucchini, broccoli, carrot and potatoes.</i>	
Sautéed Beef	€62	Ribeye Steak	€60
<i>Beef tenderloin, green pepper, capia pepper, mushrooms, tomato and thyme.</i>		<i>Served with grilled zucchini, broccoli, carrot, and potatoes.</i>	

## PASTA

Plain Spaghetti	€21	Seafood Linguine	€50
<i>Boiled spaghetti mixed with butter.</i>		<i>Octopus, squid, seasonal tomato sauce, garlic and parmesan cheese.</i>	
Spaghetti with Shrimp	€47		
<i>Served with your choice of tomato sauce or cream sauce.</i>			
Seafood Noodles	€46		
<i>Squid, shrimp, cream and parmesan cheese.</i>			

### **Vat Included.**

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## DESSERTS

Sliced Halva €16

*Traditional tahini halva, served plain in slices.*

Semolina Dessert with Ice Cream €20

*Flavored with cinnamon and syrup, served with plain ice cream.*

Baked Soufflé €19

*Molten chocolate cake, served hot.*

White Chocolate Mousse €22

*Light whipped silky milk cream and fresh Antep pistachio paste, served with buttery biscuit crumbs.*

Ice Cream €8

Seasonal Fruits €25

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## RAKI

	<b>20cl</b>	<b>35cl</b>	<b>50cl</b>	<b>70cl</b>
Beylerbeyi Göbek	€52	€80	€110	€150
Efe Göbek Rakısı	€48	€76	€106	€146
Efe Gold	€45	€70	€100	€135
Tekirdağ Altın Seri	€45	€70	€100	€135
Beylerbeyi Terragold				€135
Tekirdağ Private Reserve		€80		€150
Sarı Zeybek Fresh Grape		€80		€150
Sarı Zeybek 3 Oak		€85		€160
Tekirdağ Göbek		€80		€150
Beylerbeyi Kalecik Karası				€165
Beylerbeyi Margaz				€165
Beylerbeyi Fig				€165
Tekirdağ No: 10				€160
Yeni Rakı Âlâ		€70		

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## WHITE WINES

	GLASS	BOTTLE
Sevilen Isabey Sauvignon Blanc	€26	€100
Chamlija Albarino	€35	€140
Villebois Sauvignon Blanc	€26	€130
Chamlija Quartz Fumé Sauvignon Blanc	€45	€180
Pascal Jolivet Sancerre	€40	€200
de Ladoucette Baron de L Pouilly-Fumé		€680
Chamlija Thracian Chardonnay		€240
Babich Marlborough Sauvignon Blanc		€140
Domaine Laroche Les Vaillons Vieilles Vignes Chablis Premier Cru		€340
Gaja Rossj-Bass Langhe		€580
Gaja Ca'Marcanda Vistamare		€430
Gavi Dei Gavi Black Label		€150
Hugel Riesling		€170
Chamlija Riesling		€160
Meursault 1er Cru "Goutte d'Or", Louis Latour		€750
Pascal Jolivet 'Attitude' Sauvignon Blanc		€150
Pascal Jolivet Pouilly-Fumé		€280
Chamlija "Felix Culpa" Chardonnay		€200
Puligny Montrachet Les Setille		€300
Fefiñanes Albariño de Fefiñanes		€200
Mor Salkim Volante Bornova Misketi		€180

## ROSE WINES

	GLASS	BOTTLE
Cielo Rosé	€30	€120
Domaines Ott		€300
Karnas Zinfandel Rosé		€180

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## RED WINES

	GLASS	BOTTLE
Chamlija Istranca Gelinei	€27	€105
Castello Nipozzano "Nipozzano Riserva", Frescobaldi		€170
Gaja Ca'Marcanda Promis		€420
Chamlija Cabernet Franc		€105
Chamlija "Felix Culpa" Pinot Noir		€120
Frescobaldi CastelGiocondo Brunello di Montalcino		€420
Chamlija Nev'i Şahsına Münhasır		€170
Chamlija Thracian		€240
Bolla Amarone Della Valpolicella Classico		€260
Fontanafredda Barolo Serralunga d'Alba		€340
Gaja Sito Moresco Langhe		€500
Bolgheri Sassicaia DOC, Toscana		€1.200
Domaine Faiveley, Corton "Clos des Cortons" Grand Cru		€1.200

## SPARKLING WINES & CHAMPAGNE

	GLASS	BOTTLE
Cinzano Prosecco	€35	€140
Louis Roederer Collection 243		€400
Louis Roederer Cristal Brut Champagne		€1.400
Dom Pérignon Rosé		€1.800
Dom Pérignon		€2.350
Dom Pérignon Vintage		€1.750
Moët & Chandon Rosé		€500
Moët & Chandon Ice Impérial Demi-Sec Champagne		€460
Moët & Chandon Impérial Brut Champagne		€440
Ruinart Blanc De Blancs Champagne		€600

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## CLASSIC COCKTAILS

### Bloody Mary €26

*An iconic balance of spicy and savory flavors made with vodka and fresh tomato juice, blended with Tabasco, celery, and a special spice mix.*

### Cosmopolitan €26

*A sophisticated blend of vodka, orange liqueur, fresh lime juice, and cranberry.*

### Margarita €26

*Tequila, orange liqueur, and fresh lime juice balanced with agave syrup for a perfect sweet and sour harmony.*

### Piña Colada €26

*A tropical mix of rum and coconut liqueur with creamy coconut milk and fresh pineapple.*

### Aperol Spritz €26

*A refreshing citrus harmony of Italian bitter liqueur, Prosecco, and soda, served with a slice of fresh orange.*

### Cuba Libre €26

*A timeless and refreshing combination of rum, fresh lime juice, and cola.*

### Mojito €26

*A refreshing mix of white rum, fresh mint leaves, and lime, combined with sugar syrup and soda.*

### Porn Star Martini €26

*A bold combination of vodka and passion fruit liqueur, enhanced with fresh fruit notes.*

### Negroni €26

*A sophisticated bitter-sweet classic made with gin, Campari, and red vermouth, infused with orange aroma.*

### Old Fashioned €26

*A strong and characterful classic made with bourbon whiskey, aromatic bitters, and brown sugar.*

### Espresso Martini €26

*An energizing blend of vodka and coffee liqueur with freshly brewed espresso and a touch of sugar syrup.*

### Daiquiri €26

*A refreshing and minimalist balance of white rum, fresh lime juice, and sugar syrup.*

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## SIGNATURE COCKTAILS

Revaçta €26

*Gordon's gin meets the refreshing touch of fresh sorrel and the botanical notes of lemongrass syrup.*

Take It Chili €26

*A fruity harmony of Don Julio Blanco, exotic Passoã, passion & mango cordial, and fresh lemon juice.*

Subject €26

*A memorable blend of rum, lemon, bergamot, and vanilla; enhanced with Angostura bitters, dried orange, and a touch of grilled olive.*

Mandarin Rush €26

*Ketel One vodka combined with mandarin essence and bergamot for a refreshing effect, served with a unique touch.*

Salted Caramel €26

*Sauvignon Blanc and St-Germain elderflower liqueur balanced with the bold sweetness of salted caramel.*

Rakıdan €26

*The characteristic anise flavor of raki softened with melon, mastic, and vanilla; balanced with lime freshness and finished with a silky melon emulsion.*

## NON-ALCOHOLIC COCKTAILS

Virgin Mojito €20

*A refreshing mix of fresh mint, lime, and Sprite.*

Triple Mix €20

*A botanical and acidic balance of sorrel, lemongrass, and fresh lemon juice.*

Mandarin Express €20

*Mandarin notes combined with fresh orange juice, served with a dried orange slice.*

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## BLENDDED SCOTCH

	GLASS	BOTTLE
JW Green Label	€35	€410
JW Aged 18 Years	€36	€430
JW Blue Label	€80	€960
JW Black Label	€25	€290
JW Double Black Label	€26	€300
Chivas Regal 12 Years	€25	€290
Chivas Regal 18 Years	€39	€460
Chivas Regal Royal Salute	€75	€900
Monkey Shoulder	€25	€290

## HIGHLANDS

	GLASS	BOTTLE
Macallan Classic Cut	€56	€680
Macallan A Night on Earth	€50	€590
Macallan 12 Years	€40	€480
Macallan 18 Years	€70	€880

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## SPEYSIDE

	GLASS	BOTTLE
Singleton 12 Years	€30	€360
Singleton 15 Years	€42	€510
Glenfiddich 12 Years	€32	€390
Glenfiddich 15 Years	€39	€460
Cardhu 12 Years	€30	€330

## IRISH

	GLASS	BOTTLE
Jameson	€20	€220
Black Barrel	€25	€290

## BOURBON

	GLASS	BOTTLE
Bulleit Bourbon	€25	€290

## AMERICAN

	GLASS	BOTTLE
Jack Daniel's	€20	€225
Gentleman Jack	€25	€290

## JAPANESE

	GLASS	BOTTLE
Hibiki 12 Years	€65	€770

## TAIWANESE

	GLASS	BOTTLE
Kavalan	€65	€770

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## VODKA

	GLASS	BOTTLE
Beluga Noble	€29	€350
Belvedere	€32	€385
Grey Goose	€32	€385
Tito's	€50	€600
Beluga Transatlantic	€70	€800
Beluga Gold	€85	€1.020

## GIN

	GLASS	BOTTLE
Gordon's Pink	€23	€276
Gordon's	€22	€225
Hendrick's	€35	€420
Monkey 47	€29	€260
Tanqueray Sevilla	€27	€324
Tanqueray Dry	€25	€300
Tanqueray No. Ten	€30	€360

## LIQUEURS

Campari	€20	Kahlúa	€21
Skinos	€20	Limoncello	€21
Baileys	€21	Safari	€21
Chambord	€21	Fernet-Branca	€21
Jägermeister	€21		

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## TEQUILAS

	GLASS	BOTTLE
Casamigos Añejo	€60	€840
Casamigos Blanco	€42	€580
Casamigos Reposado	€54	€750
Patrón XO Cafe	€30	€360
Clase Azul Durango		€1.800
Clase Azul Gold	€140	€1.700
Clase Azul Plata	€65	€780
Clase Azul Reposado	€90	€1.080
Don Julio 1942	€110	€1.320
Don Julio Blanco	€25	€300
Don Julio Reposado	€32	€380
Illegal Mezcal Joven	€30	€360
Illegal Mezcal Reposado	€35	€420
Patrón Reposado	€40	€480

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## BEERS

Tuborg (33 cl)	€15	Tuborg Amber (50 cl)	€25
Carlsberg (33 cl)	€16	Tuborg Filtresiz (50 cl)	€27
Sol (33 cl)	€17	Weihenstephaner Vitus, Hefe Weissbier (33 cl)	€20
Kronenbourg Blanc (33cl)	€20		

## NON-ALCOHOLIC BEVERAGES

Ayran (Salty Yoghurt Drink)	€8	Şalgam (Turnip Juice)	€8
		<i>Spicy or non-spicy options available.</i>	
Cappy	€9	San Pellegrino (250 ml)	€10
<i>Peach or cherry options available.</i>		San Pellegrino (750 ml)	€14
Coca-Cola	€9	Soda (200 ml)	€6
<i>Zero or Light options available.</i>		Water (330 ml)	€6
Fanta	€9	Water (750 ml)	€9
Sprite	€9	Fresh Orange Juice	€14
Fuse Tea	€9		
<i>Peach or lemon options available.</i>			
Limonata	€14		
Red Bull	€14		

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## HOT BEVERAGES

Turkish Tea	€3	Turkish Coffee	€5
Sage Tea	€9	Americano	€7
Linden Tea	€9	Caffè Latte	€7
Green Tea	€9	Cappuccino	€7
Espresso	€5	Macchiato	€7
Double Espresso	€7		

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*Soframızda size eşlik etmiş olmaktan  
memnuniyet duyuyoruz.*

*Ferdi Baba'nın farklı kıyılarında, aynı özenin ve aynı samimiyetin  
etrafında yeniden buluşmayı diliyoruz.*

*Paylaşılan lezzetlerin, uzayan sohbetlerin ve bu masada biriken  
güzel anıların hafızanızda zarif bir iz bırakmasını temenni ediyoruz.*

*Hikayemizi keşfetmek, diğer şubelerimize ulaşmak ve bizi daha  
yakından tanımak için QR kodu taratabilirsiniz.*





