

ORFOZ



Orfoz - Güneyli Village, Saroz Gulf 1986

We respect what the sea, the vineyard, and the garden offer and we believe every bite should tell a story. We cook with the seasons, using local ingredients whenever possible, always with care for the land. What we serve is honest with flavors that speak for themselves - paired with wines that bring them to life. We work with less waste, minimal intervention, and a lot of intention. We listen to nature, move at a slower pace, and stay in the moment. To us, the table is about more than food - it's about sharing, connecting, and creating memories together.

@orfozbodrum - orfoz.net



Tasting menu

Amuse bouche

Goat cheese
Regional wild herbs
Homemade bottarga
Local sea snails
Smoked eel

From the garden

Seasonal salad
Oven baked aubergine

From the sea

Grouper soup
Bluefin tuna tartare
Oyster with parmesan cheese
Fresh mussels in oven
Seafood rice

Dessert

Mother's dessert
Yogurt with seasonal fruit
Crème caramel

Per person 3000 TL. Tasting menu intended for the entire table.
All ingredients are supplied daily by neighborhood farms and gardens, and are subject to change.

Local Wine Pairing (4 Glasses) – Per person 2500 TL.
Additional items outside the tasting menu are available at an extra cost.

A 10% service charge will be added to your bill. Prices are in Turkish Lira (TL)
Please inform our staff of any food allergies or dietary restrictions. Menu updated: 19.05.2025

