



We are open daily from 6:00 PM.



For reservations and detailed information about our other locations, please visit our website.

www.ferdibaba.com.tr

22.06.2026

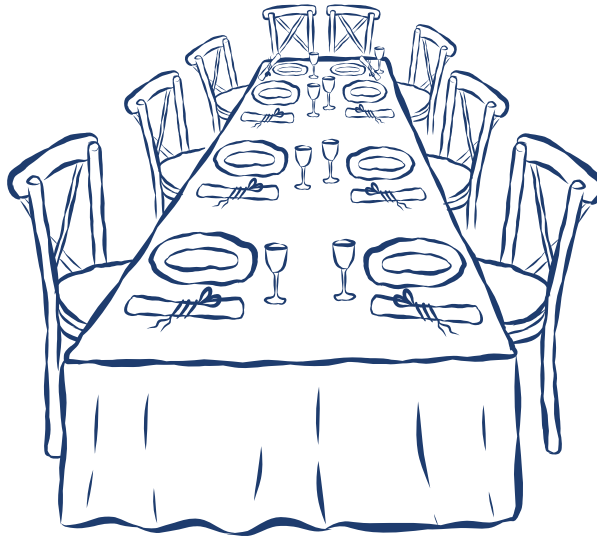
Allergens & Dietary Information

Alcohol, Almonds, Barley, Bivalves, Broad Beans, Caffeine, Cheese, Chocolate, Coriander, Crustaceans, Dairy Products, Eggs, Frozen Products, Garlic, Onion, Gluten, Honey, Hot Spices, Lactose, Legumes, Milk, Molluscs, Mushrooms, Mustard, Tree Nuts, Peanuts, Pistachios, Raw Products, Seafood, Seeds, Soy, Sesame, Spices, Sugar, Vegetarian, Vinegar, Wheat

VAT is included in our prices.

If you have any food allergies or intolerances, please inform our service team before placing your order.

Around the Same Table Since 1981



Some stories begin around a table.

By the sea, on evenings when the breeze carries the scent of salt... In a shared bite, a conversation that lingers, or the gentle clink of glasses. Since the very first table was set in 1981, the story of Ferdi Baba has been shaped by moments like these—by respect for quality ingredients and a deep appreciation for seasonality and provenance.

The philosophy learned at that first table was simple: to serve what the sea provides in its purest and most authentic form. Fish selected in the early hours of the morning, carefully prepared meze, and recipes inspired by the Aegean tradition of olive-oil cuisine... Here, flavour was born not from extravagance, but from dedication, carrying the mark of craftsmanship that has remained unchanged through the years.

In time, that table grew. The same care, balance, and sincerity travelled to new shores. It was set again against different views across İzmir, yet its spirit never changed. Because it was never about a single city or a particular view. It was about the people gathered around the table—the moments shared, the conversations that lingered, and the sense of trust woven into every meal.

Today, the story continues amid the tranquil blues of Bodrum, along the elegant shores of Cennet Bay. Here, time moves a little more slowly. The sound of the sea becomes part of the table, while the sunset is reflected in every glass. Each plate brings together the memories of the past with the elegance of the present.

Ferdi Baba is more than a destination for exceptional flavours; it is the name of a table that has been set with the same care for generations.

With every visit, you feel a familiar warmth.
Because some tables feel like your own from the very first moment—
just like a member of the family.

STARTERS

Artichoke in Olive Oil

Sea Beans

Tomato, Croutons

Pepper Borani

Borlotti Beans Pilaki

Purslane with Yogurt

Cretan Cheese Spread

Sautéed Aegean Greens

Fava

Moutabal

Cretan-Style Courgette

Atom – Spicy Yogurt Dip

Aegean-Style Fried Vegetables

Cheese Platter

Hummus

Cashew, Chimichurri, Sumac

VAT is included in our prices.

*If you have any food allergies or intolerances, please inform
our service team before placing your order.*

RAW & CURED

Nigiri Sushi

Served with the most suitable selection of dry-aged fish.

Dry Age Sinarit Crudo

Pomegranate Vinaigrette, Sea Beans, Toasted Quinoa, Chilli, Coriander

Mackerel Crudo

Truffle Vinaigrette, Fermented Green Tomato, Purslane

Sashimi

Served with the most suitable selection of dry-aged fish.

Lakerda

Marinated Sea Bass

Tuna Pâté

Pickled Cucumber, Grilled Brioche

SALADS

Fisherman's Salad

Tomato, Red Onion, Chilli Pepper, Cucumber, Basil

Rocket Salad

Rocket, Tomato, Pickled Red Onion, Grated Tulum Cheese

Greek Salad

Tomato, Cucumber, Red Onion, Black Olives, Feta

Green Salad

Rocket, Lettuce, Mint, Green Apple, Cucumber, Village Pepper

Octopus Salad

Prawn Salad

VAT is included in our prices.

If you have any food allergies or intolerances, please inform our service team before placing your order.

HOT STARTERS

Lobster Pişi

Grilled Lobster, Chimichurri, Pickled Onion, Mc Sauce

Grilled Octopus

Smoked Paprika Beurre Blanc, Panko, Padrón Pepper

Charcoal-Grilled Cuttlefish

Sea Beans, Snow Peas, Asparagus

Fried Calamari

Almond Tarator, Crispy Quinoa

Butter-Sautéed Prawns

Moules Marinière

Vongole, White Wine, Butter, Chives

Tempura Prawns

PASTA

Seafood Linguine

Tomato Sauce, Prawns, Octopus, Calamari, Parmesan

Seafood Orzo

White Wine, Prawns, Octopus, Butter, Celery, Peas, Parmesan
(Lobster or King Crab is priced by weight.)

Spaghetti

(Lobster, Prawns or King Crab is priced by weight.)

Vegetarian Orzo

White Wine, Mushrooms, Chestnut Mushrooms, Snow Peas, Parmesan

VAT is included in our prices.
If you have any food allergies or intolerances, please inform our service team before placing your order.

FISH & SEAFOOD

Sea Bass	Grouper
Gilthead Sea Bream	Lobster
Monkfish	Slipper Lobster
Red Mullet	Oysters
Scorpionfish	Jumbo Prawns
Common Pandora	Blue-Tail Prawns
Red Porgy	King Crab
Dentex	

*Fish prices may vary according to our daily selection of fresh catches.
Please ask our service team for current prices.

MEAT

Lamb Ribs

Chickpea Miso Glaze, Chimichurri, Shoestring Potatoes, Fennel

Güngörmez Beef Cut

Jus, Homestyle Potatoes

Dry-Aged Ribeye

Dashi-Infused Potato Foam, Jus

Grilled Meatballs

*Tahini Bean Salad, Potatoes
(Kids' Selection)*

SIDES

Oyster Mushrooms

Almond Cream, Pickled Onion, Chive Oil

Homestyle Potatoes

Konya-Style Smoked Yogurt, Padrón Pepper

French Fries

Charcoal-Grilled Aegean Greens

Asparagus

Caesar Sauce, Smoked Picanha, Parmesan

VAT is included in our prices.

*If you have any food allergies or intolerances, please inform
our service team before placing your order.*

DESSERTS

White Chocolate Mousse

White Chocolate Yogurt Mousse, Raspberry, Blueberry, Smoked Balsamic Glaze

San Sebastián Cheesecake

Pistachio Crumble, Vanilla Ice Cream

Tahini Crème Brûlée

Honey & Almond

Semolina Halva

Vanilla Ice Cream

Peach Mess

Caramelised Peach, Mascarpone Cream, Sparkling Wine Sorbet

Fruit Platter *(Serves 2)*

Fruit Platter *(Serves 4)*

VAT is included in our prices.

If you have any food allergies or intolerances, please inform our service team before placing your order.