



August 2023

A warm welcome and thank you for dining with us at dede.

The menu we created for you today closely follows the seasons.

Our spice based Turkish fusion cuisine is created by using raw and fresh ingredients from West Cork, working closely with our producers, farmers and fishermen who share our ethos for sustainable, organic and minimal waste approach farming. An emphasis on beautiful local produce married with Chef Ahmet Dede's Turkish heritage. Inspired by his memories and appreciation of the traditional flavours from his country, we are truly grateful to be able to share this with you and to have your support which allows us to do what we love.

Team dede

**Soğan Dolma, Smoked Yoghurt, Caviar
Coolea Cheese, Pickled Onion, Honey Vinegar
Brown Crab, Chilli, Chickweed**

Almond, Garlic, Sugar Snap, Geranium Manti
Champagne Rare Millésimé 08'

Langoustine, West Cork Tomato, Labneh, Dill
Saumur Blanc, Clos des Guichaux, Domaine Guiberteau 17'

Cod, Lobster, Hot Sauce, Baldo Rice
La Grange des Pères Blanc 19'

Lamb, Green Olive, Vine Leaves, Parsley Ragu
Barbaresco Riserva, Pora Prod. Del Barbaresco 17'

İçli Köfte, Almond, Brown Butter, Mint Roasted Garlic
Viña Tondonia Blanco, Lopez de la Herida Rioja 12'

Hazelnut Kaymak, Caviar, Ayran Ice Cream
Sercial Madeira, Colheita, Blandy's 02'

Blueberry Vacherin, Lavender, Rhubarb
Riesling Spätlese, Graacher Himmelreich, JJ Rum 10'

Blood Orange & Cardamon Turkish delight
Aleyna Baba
Pistachio, Kunefe
Chocolate Hazelnut
Red Mulberry Sutlac