



LoftElia, Offering a Unique Gourmet Experience in Bodrum

Located within Bodrum Loft in the Demirbükü Bay of Bodrum, Turkey's holiday paradise, LoftElia Restaurant has quickly gained a large following since its opening. Under the leadership of Chef Deniz Aşan, the restaurant's kitchen takes vacationers on an unforgettable gastronomic journey.

Situated in the popular holiday destination of Bodrum's Demirbükü Bay, LoftElia Restaurant continues to offer its guests a unique culinary experience with its renewed menu and stunning views. Featured in the 2024 Michelin Guide's Recommended List, LoftElia, led by Chef Deniz Aşan, delights guests with unique dishes prepared using natural and fresh ingredients, embarking them on a flavorful journey.

Enchanting Interpretations of Avant-Garde Aegean Cuisine

LoftElia blends the traditional flavors of Aegean cuisine with modern and innovative touches. Fresh produce grown in their gardens, various Aegean herbs, local seafood, and meats cooked over an open flame leave unforgettable impressions on guests' palates.

Among the starters on LoftElia's new menu are the Tomato Salad prepared with pink tomatoes, feta cheese, and sourdough croutons, Yogurt-Grilled Eggplant made with grilled eggplant, yogurt, and peppers, Smoked Purslane consisting of processed yogurt, parsley, and purslane, and Grilled Calamari served with coconut and sea fennel.

For the main courses, standout dishes include Dry-Aged Sea Bass prepared with Çeşme mastic, shrimp, and fossil beans, Terra Cotta John Dory served with Bodrum noodles and warm radicchio, Peppercorn Fillet served with kale leaves and Gruyere croquettes, and Lamb Skewers made with broccoli and salsify. For dessert lovers, options like Strawberry & Chocolate made with chocolate mousse cake and strawberry sorbet, and Kalburabasti served with pistachio, sour cherry, and orange sorbet are offered.

The Magical Atmosphere of LoftElia

Located at the heart of Bodrum Loft, LoftElia captivates its guests not only with its unique flavors but also with its enchanting atmosphere. Nestled under the shade of olive and pine trees, overlooking the azure waters of the Aegean Sea, the restaurant offers a dining experience intertwined with nature. Featured in the 2024 Michelin Guide's Recommended List, LoftElia stands out as a must-visit place, not only for its creative, high-quality, and spice-



enhanced dishes produced by the kitchen team but also for its commitment to local products and sustainable practices.

Contact Information:

LoffElia Restaurant

Bodrum Loft

Demirbükü, Bodrum/Muğla

(0533) 073 12 12

Instagram: @loftelia