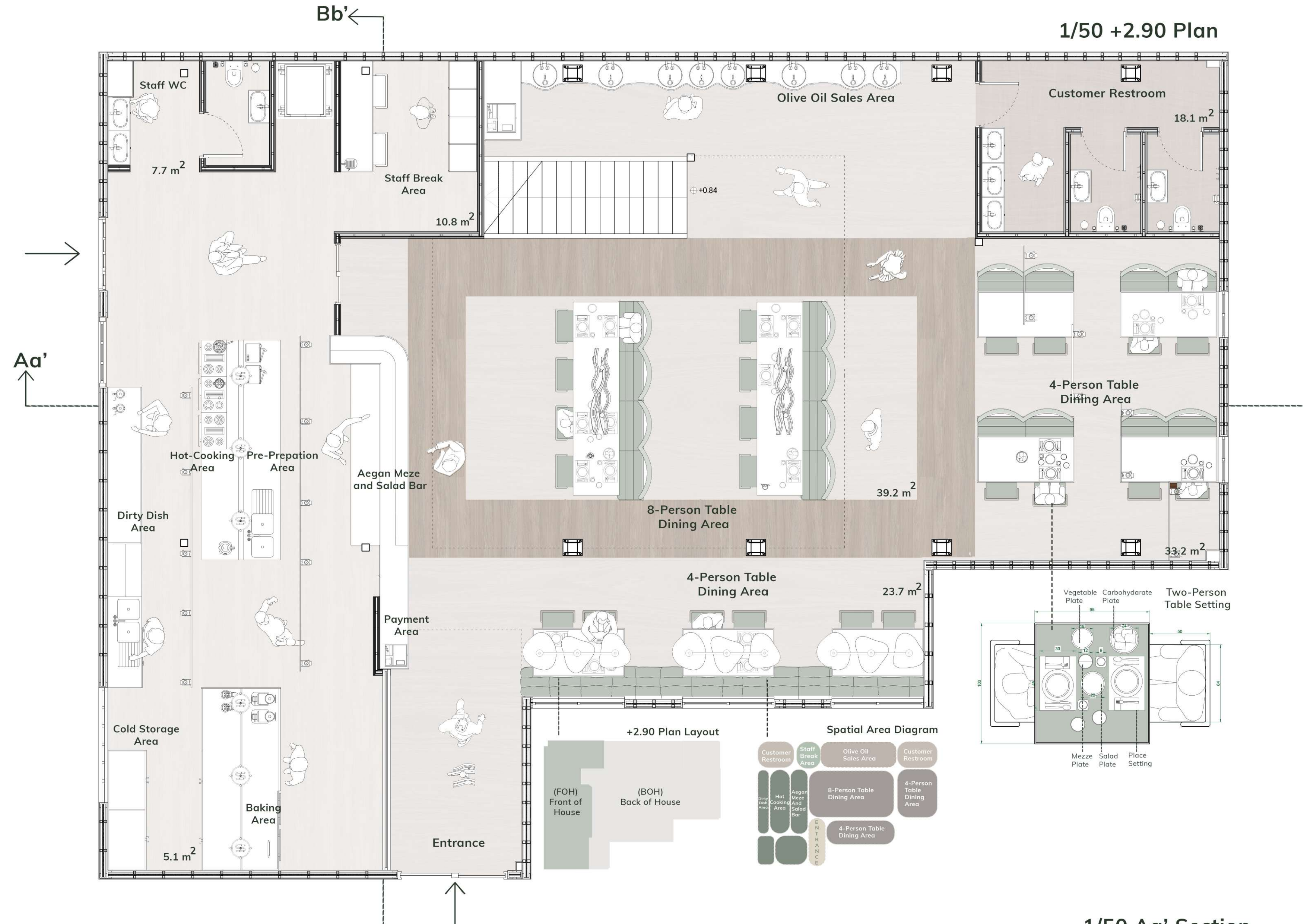


GÖVERTİ

Aegean Food Resturant



Site Analysis

The structural system of Design Workshop Kadıköy consists of a lightweight steel roof supported by steel trusses and a raised platform structure carried by slender columns. This system minimizes the building's impact on the ground while allowing for flexible, open-plan interior spaces.



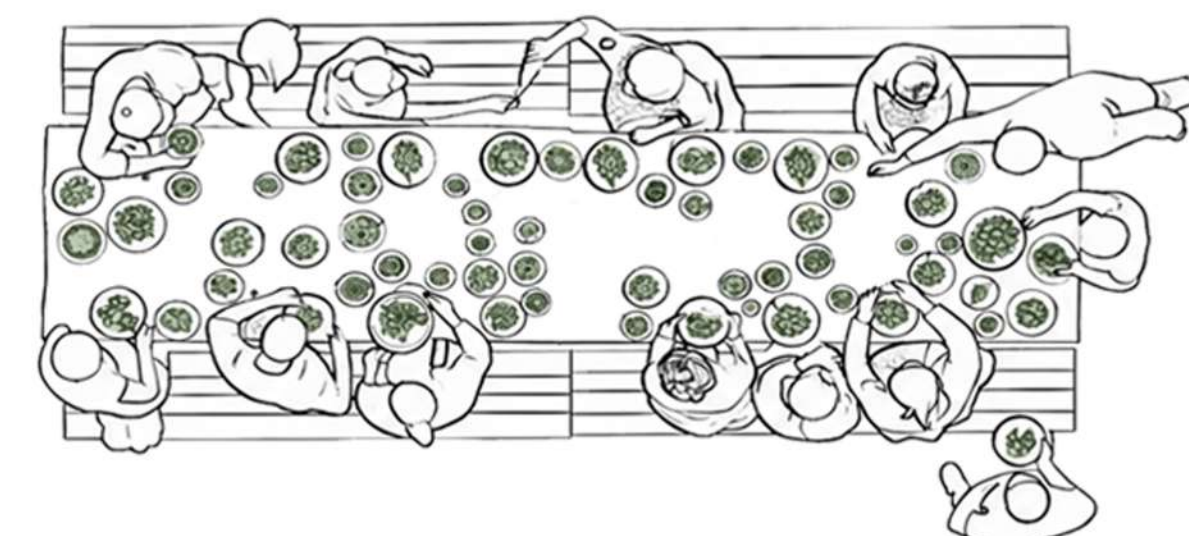
Located in the vibrant heart of **Design Workshop Kadıköy**, the surrounding area offers a rich and layered culinary scene that reflects the diversity of Istanbul itself. Just a short walk away, traditional spots like Çiya Sofrası and Yanyalı Fehmi Lokantası present authentic **Turkish and Anatolian cuisine**, connecting visitors to deep-rooted food cultures.

In contrast, more contemporary venues such as Walter's Coffee Roastery and Arkaoda offer not only coffee and refreshments but also immersive spatial experiences shaped by strong design concepts. Altogether, these **restaurants and cafés** function as extensions of the design environment.



The Main Idea

The long communal table brings the Aegean tradition of shared dining into the space. Seasonal **small plates** are served to the center, encouraging tasting, interaction, and conversation. The setup emphasizes **collective table culture** rather than individual dining.

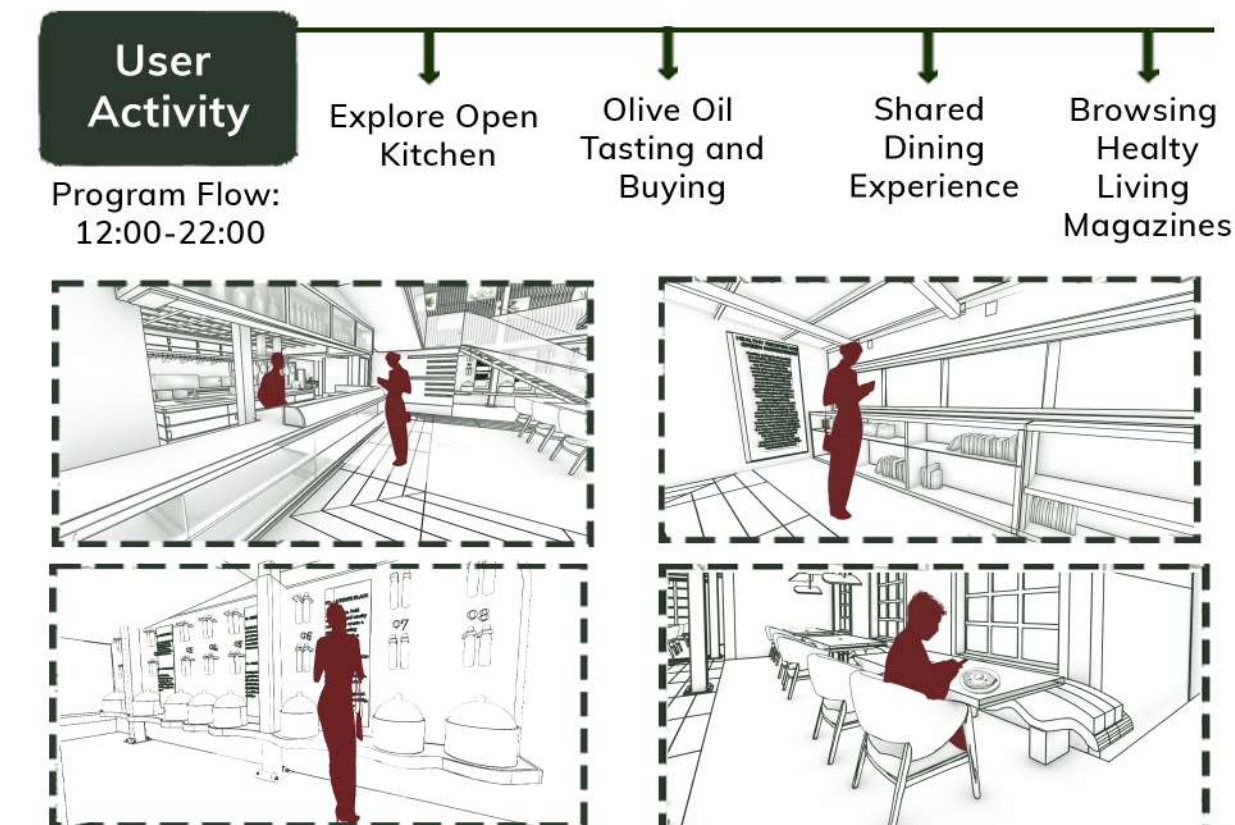


Aegean Cuisine



In this project, "greens" refer to the fresh herbs, leafy vegetables, and aromatic plants that form the foundation of **Aegean cuisine**. Arugula, chard, spinach, lettuce, dill, parsley, basil, and similar ingredients are used as primary components in both appetizers and main dishes. The focus on greens defines the menu's light, seasonal, and olive-oil-based character.

User Activity



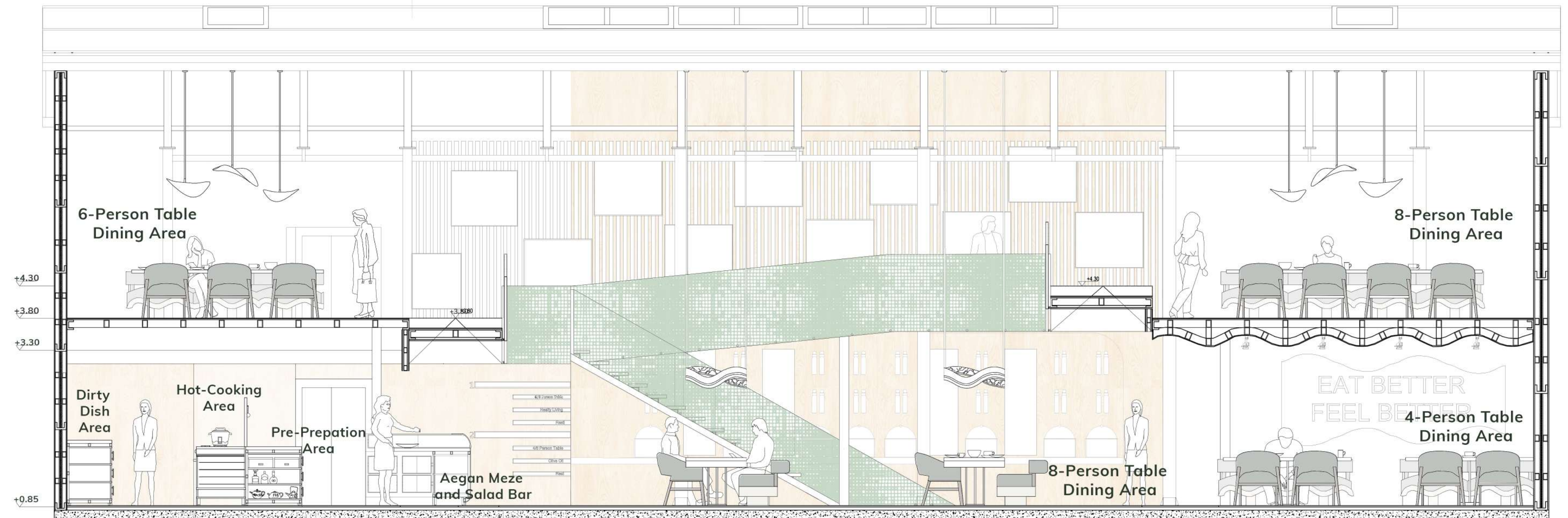
The Main Idea Collage

Göverti Neo Bostan Aegean Table is a seasonal, experience-driven dining concept that combines **Aegean herb and olive oil based cuisine** with an urban kitchen garden approach.



The menu changes with each harvest, and instead of a single main course, **small fine-dining plates** are designed for sharing.

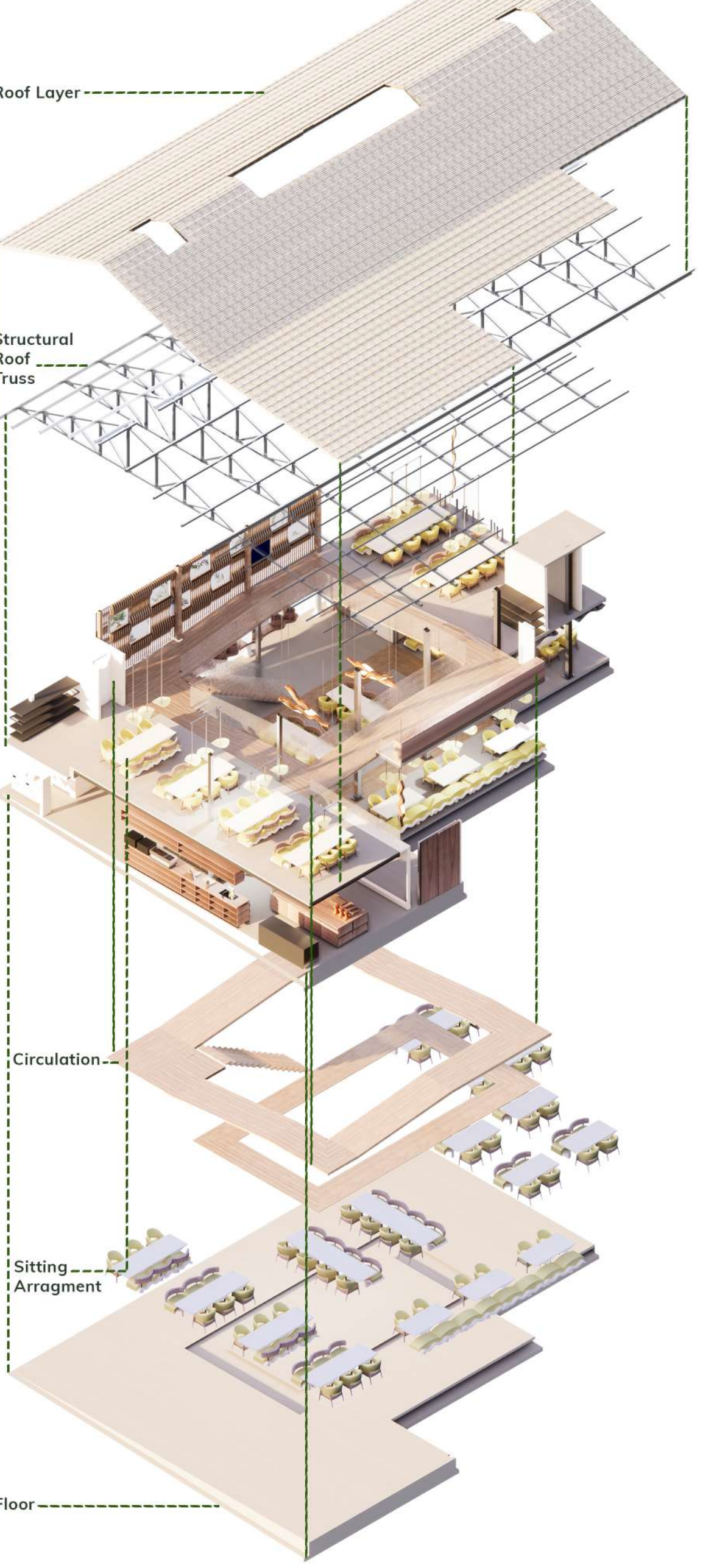
1/50 Aa' Section



Exploded Axonometric

The exploded axonometric diagram demonstrates the hierarchical organization of the project, revealing the relationship between the ground plane, functional spaces, structural system, and roof enclosure.

The layered composition highlights circulation routes, program distribution, and the integration of social, productive, and communal activities within a coherent architectural framework.



Material Board



The material strategy emphasizes the coexistence of natural warmth and contemporary detailing. Walnut and maple surfaces provide a durable yet inviting foundation, while woven textiles and green upholstery introduce tactile comfort and biophilic qualities. Patterned glass mediates transparency and privacy through light filtration, and stainless steel elements ensure functionality and longevity. Together, these materials create a balanced environment characterized by texture, craftsmanship, and sensory richness.

Corporate Identity

Logo



Color Palette



Interior Signage



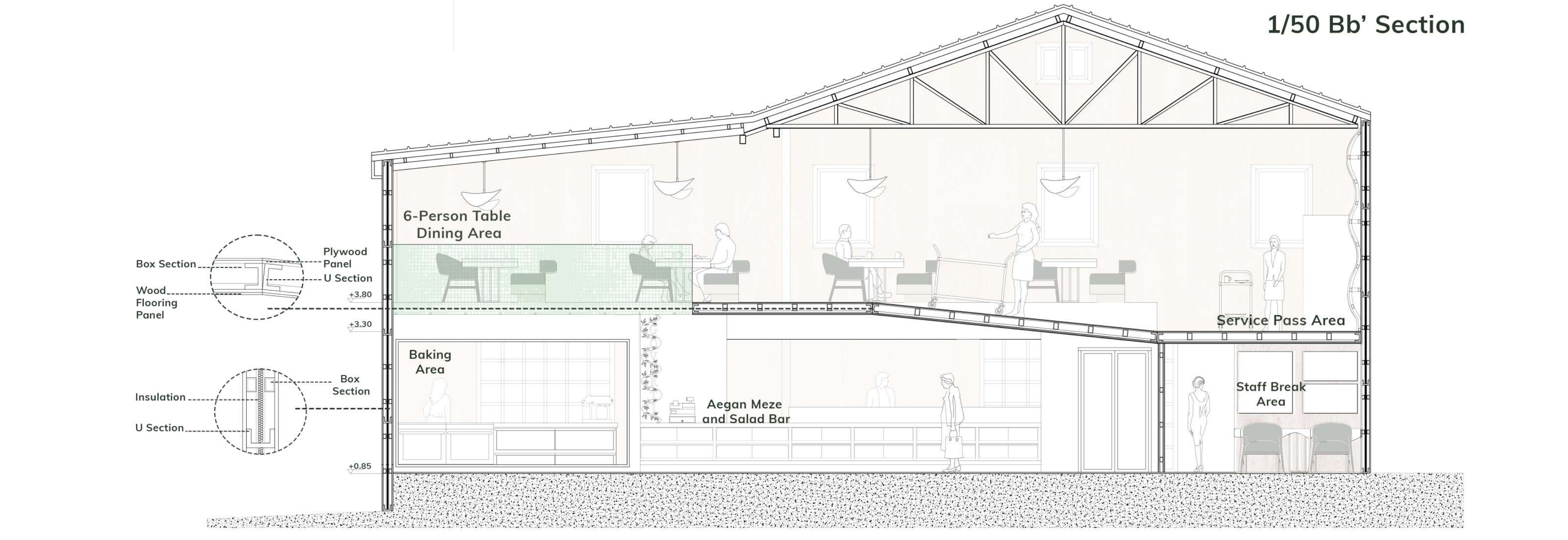
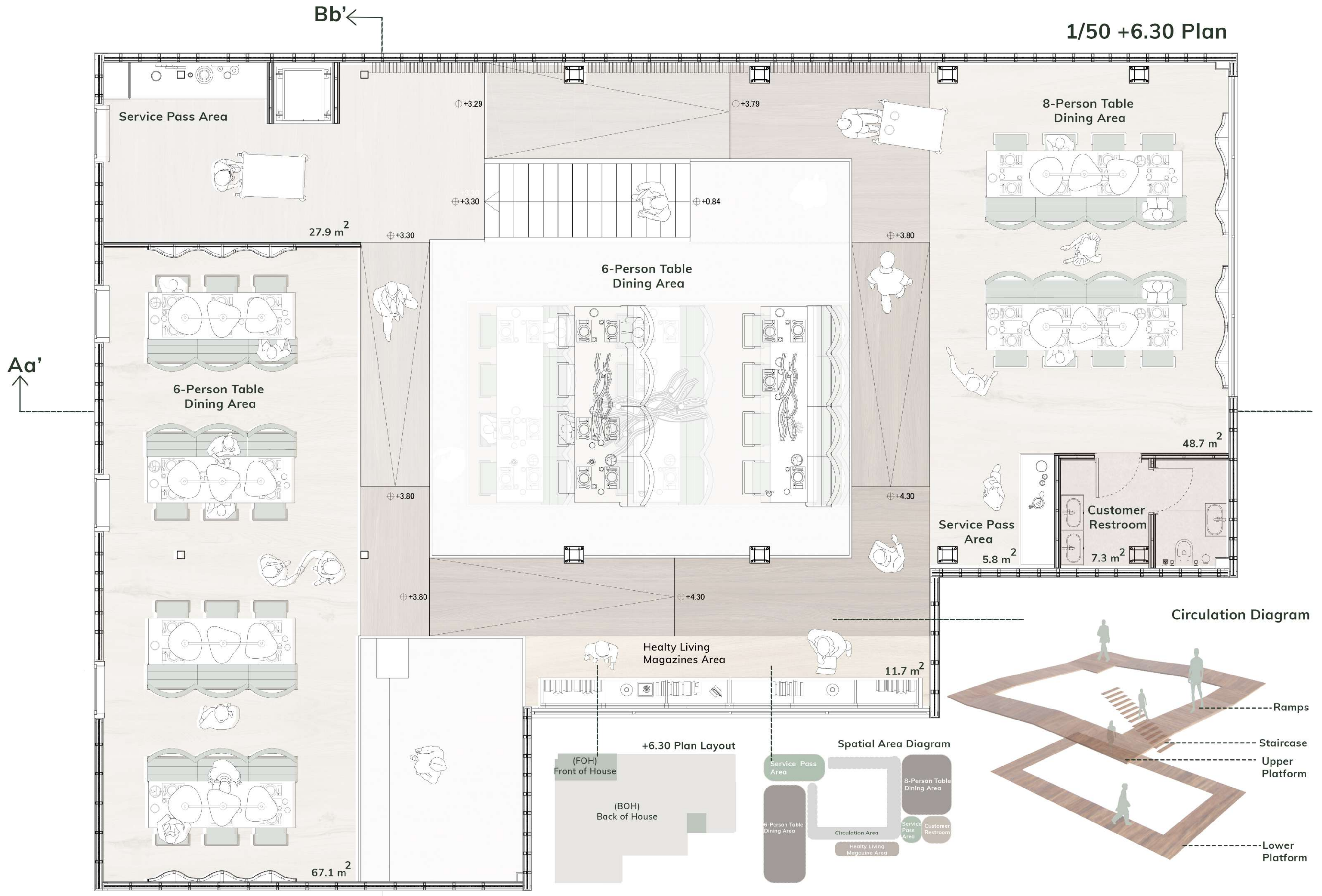
Menu

SPRING-SUMMER MENU		WINTER-AUTUMN MENU	
Salads & Cold Starters			
Sea Beans.....	230 TL	Spinach Root Salad.....	210 TL
FIXED DISHES			
Arugula and Cress Salad.....	200 TL	Mastic Milk Pudding.....	260 TL
Haydari.....	190 TL	Höşmerim Dessert.....	320 TL
Köpüğü Meze.....	230 TL	Fresh Juices.....	240 TL
Bean Salad.....	200 TL	Soft Drinks.....	150 TL
Sakpala.....	240 TL	Turkish Coffee.....	120 TL
BEVERAGES			
Vegetable Sauté & Warm Mezes			
Mixed Herb Sauté.....	230 TL		
Aegean Style Vegetable Stew.....	250 TL		
Sautéed Eggplant.....	240 TL		

Göverti, Aegean Table symbolizes the sharing culture of the Aegean through its logo, which features a collective table and an olive branch motif within a circular arch. The corporate color palette of the venue consists of Moss Green, representing the endemic flora; Umber, corresponding to raw wood and earth; and Ivory, providing background clarity.

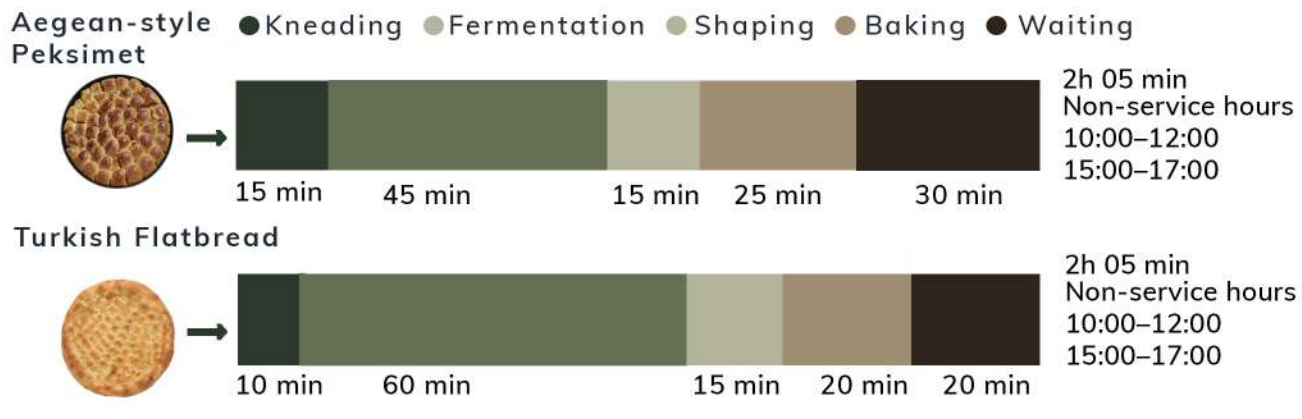
The gastronomic program is divided into two seasons based on the principle of seasonal sustainability, while highlighting light olive oil dishes such as sea beans, purslane with yogurt, and stuffed zucchini blossoms during the Spring-Summer period, it brings root vegetables like spinach root, celery root, and beetroot to the fore during the Winter-Autumn period, offering traditional Aegean style peksimet, mastic milk pudding, and höşmerim dessert as fixed signature elements.

Atmospheric Collage



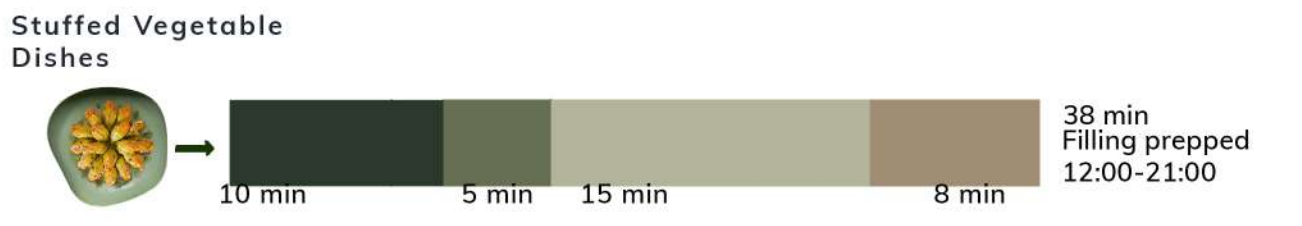
Cooking Process Diagram

Carbohydrates



Minimum required area: Multi User Counter, Built Under Double Oven, Open Rack Cooling

Vegetable Sauté & Stew



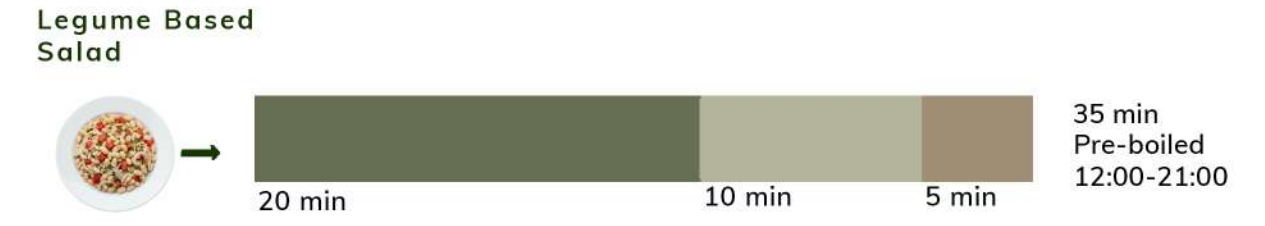
Minimum required area: Built-in cooktop, Ventilation zone, Multi User Counter

Mezze



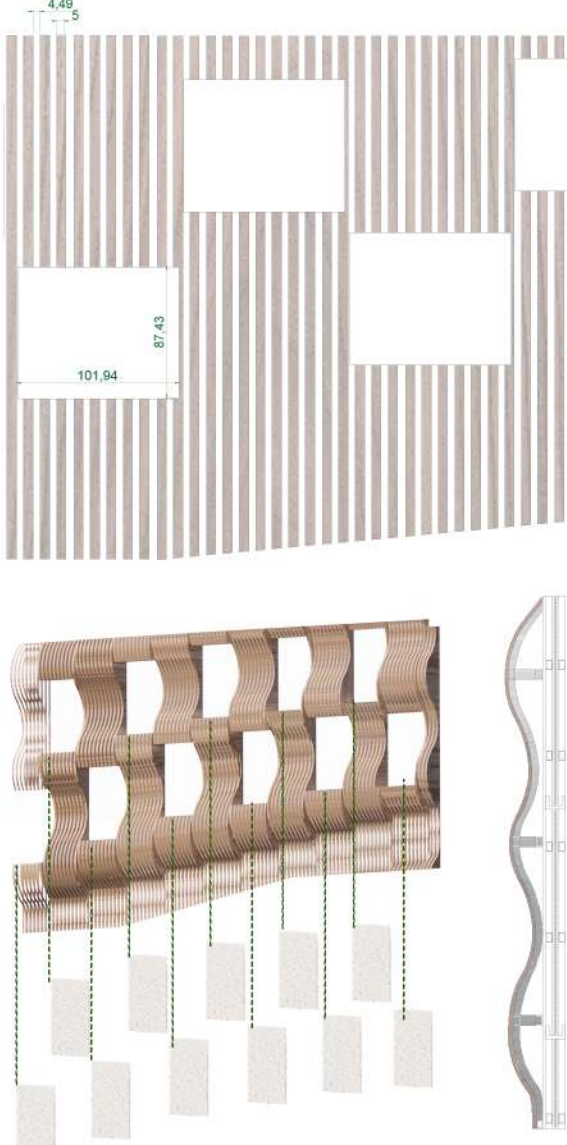
Minimum required area: Multi User Counter, Built-In Cooktop, Refrigerated resting zone

Salads



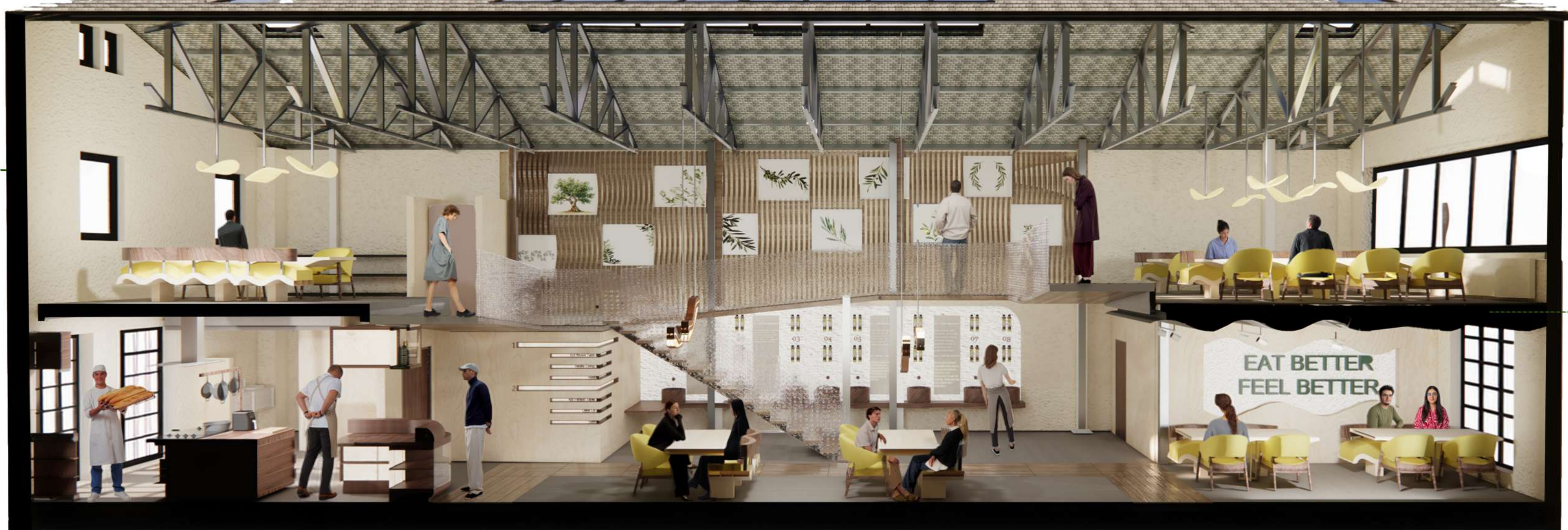
Minimum required area: Multi User Counter, Built-In Cooktop

Parametric Timber Wall Cladding

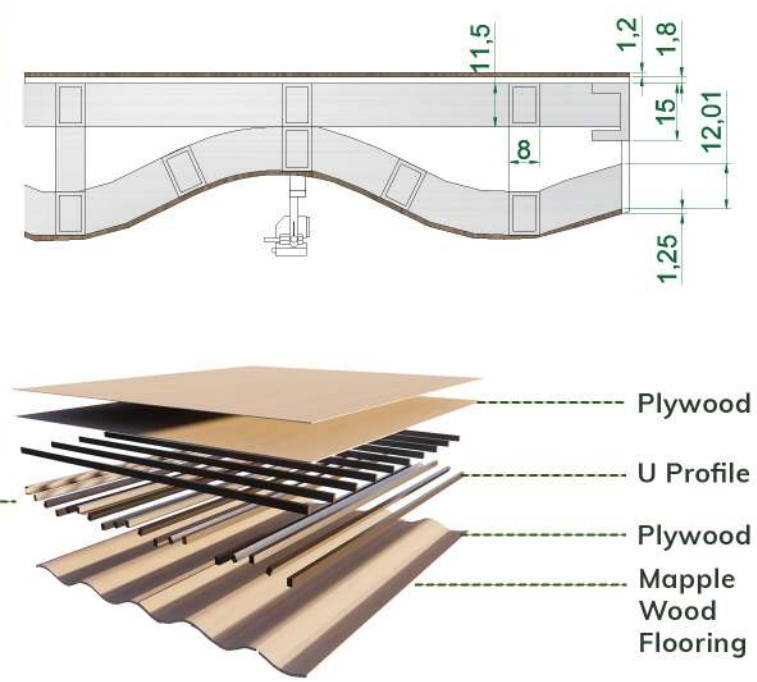


Composed of parametric timber slats that form a fluid, organic silhouette, this feature wall creates a dynamic interplay of light and shadow.

Section Perspective



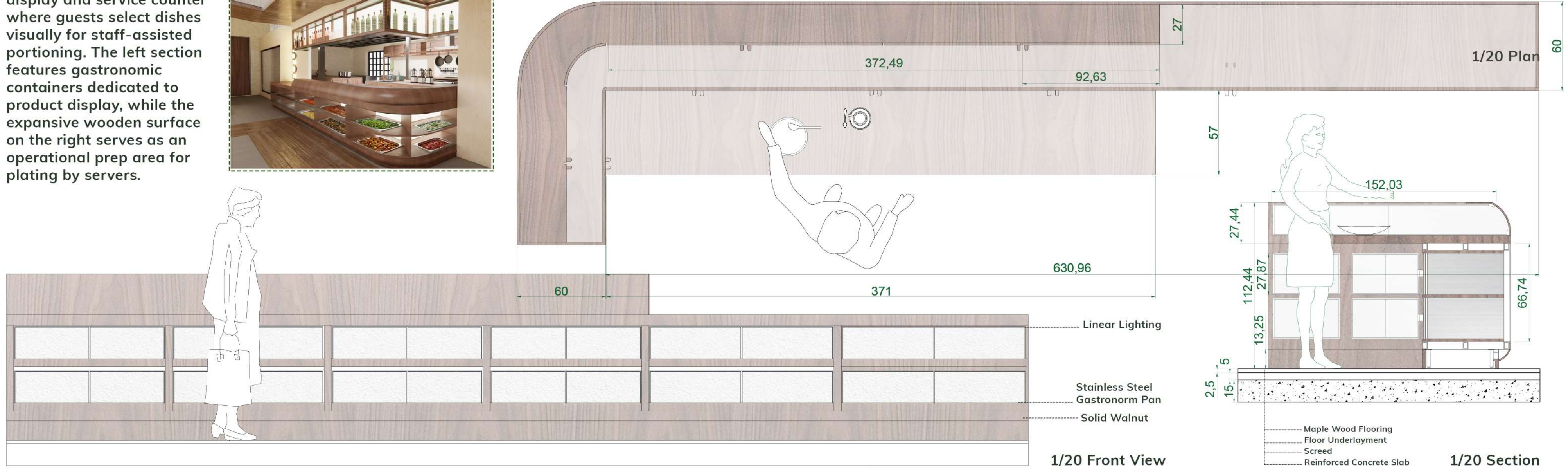
Parametric Timber Suspended Ceiling Detail



A parametric suspended ceiling design featuring a fluid, undulating form integrated into the upper structural frame (U-profiles and plywood). The maple wood cladding used as the bottom finish layer creates a continuous, organic ceiling shell that enhances the sense of depth and provides acoustic comfort.

Aegean Meze and Salad Bar

The unit is designed as a display and service counter where guests select dishes visually for staff-assisted portioning. The left section features gastronomic containers dedicated to product display, while the expansive wooden surface on the right serves as an operational prep area for plating by servers.



Renders



1/50 Elevation

