





Tüm fiyatlarımız TL olup KDV dahildir.

All prices are in TL and include VAT.

01.04.2026 tarihinde menümüz güncellenmiştir.

Our menu was updated on **01.04.2026**

Herhangi bir alerji veya gıda hassasiyetiniz var ise, ihtiyaçlarınızı karşılayabilmemiz için lütfen bizimle paylaşınız.

Please advise us of any special dietary requirements and/or allergies so we may personally cater your needs.

TADIM 1 ♦ TASTING 1

MEZELER ve SALATALAR ♦ MEZZES & SALADS

Humus-u Ala 

Hummus with rocket salad

Muhammara  

Crushed walnuts with tahini, bread, tomato paste, garlic, extra virgin olive oil

Baş Kavurma / Tahinli Şakşuka   

Oven baked eggplant, carrot, zucchini with tahini and dried yoghurt

İsli Cacık  

Tzatziki with smoked wheat and yoghurt

Bahar Cacığı / Zeytin Piyazı  

Regional anatolian olives salad with pomagranate

Zahter Salatası

Wild thyme (za'atar) salad

Altı Cacıklı Köfte   

Bulghur balls with dried tzatziki

Mastebe    

Yoghurt, chard, black seed, almond flakes

Vişneli Sarma 

Stuffed vine leaves with sour cherries

Turşu

Pickle

ARA SICAKLAR ♦ STARTERS

Semsek   

Pita with Antep cheese & spring onions

Kuru Dolma

Dried vegetables, rice, onion, garlic, seasoning

ANA YEMEKLER ♦ MAIN COURSES

Alenazik 

Grilled lamb with eggplant puree and yoghurt sauce

Etli Firik Pilavı  

Firik (bulghur) with lamb meat

Tereyağlı Kuru Fasulye 

Stewed bean with butter

TATLI ♦ DESSERTS

Süt Keri / Milk Halva   

Elmalı Baklava / Baklava with Apple Puree & Grape Molasses (No Added Sugar)



Not: Bazı ürünler mevsimsel olarak değişiklik gösterebilir.

Note: Some ingredients may vary seasonally.

Fiyat/Price: 3.250 ₺

Kişi başı 3250 ₺'dir. Masada bulunan tüm misafirler sipariş vermelidir.

3250 ₺ per person. Whole table must order.

TADIM 2 ✦ TASTING 2

MEZELER & SALATALAR ✦ MEZZES & SALADS

Humus-u Ala 

Hummus with rocket salad

Muhammara  

Crushed walnuts with tahini, bread, tomato paste, garlic, extra virgin olive oil

Baş Kavurma / Tahinli Şakşuka  

Oven baked eggplant, carrot, zucchini with tahini and dried yoghurt

İsli Cacık  

Tzatziki with smoked wheat and yoghurt

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Wild thyme (za'atar) salad

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Dried vegetables, rice, onion, garlic, seasoning

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İki Pilavlı Tandır  

Turkish style tandoori, garlic rice 15. century - firik rice 19. century

Alenazik 

Grilled lamb with eggplant puree and yoghurt

Tereyağlı Kuru Fasülye 

Stewed bean with butter

TATLI ✦ DESSERTS

Cennet Çamuru   

Sweet mud from heaven

Süt Keri & Milk Halva   

Elmalı Baklava / Baklava with Apple Puree & Grape Molasses (No Added Sugar)



Not: Bazı ürünler mevsimsel olarak değişiklik gösterebilir.

Note: Some ingredients may vary seasonally.

Fiyat/Price: 3.750 ₺

Kişi başı 3750 ₺ 'dir. Masada bulunan tüm misafirler sipariş vermelidir.

3750 ₺ per person. Whole table must order.

KAHVALTILIKLAR / BREAKFAST



SERPME TÜRK KAHVALTISI ♦ TRADITIONAL TURKISH BREAKFAST

Bal / Kaymak,
Sahine (7. yy'dan tarifi),
Peynir ezmesi,
Söğüş,
Karışık kızartma,
Lorlu biber,
Taze kekikli salça,
Yumurta piyazı,
Peynir tabağı (çörek otlı peynir, isli peynir, eski kaşar, 2 yıl bekletilmiş özel ezine peyniri),
Fıstıklı helva,
Siyah zeytin,
Kuru domatesli peynirli salata,
Sucuklu hellimli sote,
İsli peynir
Reçel
Pişi
Antep peynir fırında
Çörek otlı peynir
Göz yumurta
(SINIRSIZ ÇAY)

Honey comb and clotted cream,
Dried tomatoes olives and cheese mix,
Sahine-sesame paste (a 7th century recipe),
Green olive mix,
Traditional cream cheese,
Sliced veggies,
Fried veggies,
Pepper cheese dish,
Fresh oregano paste,
Egg dish,

Specialty cheese platter (cheese with black sesame, smoked cheese, aged cheese, special 2 year aged white cheese),
Pistachio halva,
Black olives,
Dried tomatoes and cheese salad,
Sauteed Turkish traditional sausage and halloumi
(UNLIMITED TEA)



Not: Bazı ürünler mevsimsel olarak değişiklik gösterebilir.

Note: Some ingredients may vary seasonally.

Fiyat/Price: 1.450 ₺

Kişi başı 1450 ₺ 'dir. Masada bulunan tüm misafirler sipariş vermelidir.

1450 ₺ per person. Whole table must order.

BAŞLANGIÇLAR VE SALATALAR / STARTERS AND SALADS



1

• Tzatziki with Smoked Yoghurt

2

Humus-u Ala

Mastabe

5

9

• Gavurdağ Salad

6

Olive Peyvaz

1- İSLİ CACIK / TZATZIKI with SMOKED YOGHURT 🌿 🍷
Yoghurt, smoked unripe wheat-garlic, dillweed

380 ₺

2- HUMUS-U ALA 🌿 🍷
Chick peas, tahini(sesame paste), garlic, lemon, cumin, salt oliveoil, rocket, fresh mint leaves, dill weed, purslane, red onions, red pepper, beet root pickle, cucumber pickle, pomegranate, sumac, dried mint leaves, pomegranate extract

750 ₺

3- TAZE BAHARATLI PEYNİR EZMESİ / CHEESE MIX with FRESH HERBS 🍷
Fresh cheese, fresh oregano, fresh rosemary, black seed, olive oil

330 ₺

4- MUHAMMARA 🌿 🍷
Dried bread crumbs, red bell peppers, walnuts, pepper flakes, olive oil, garlic, pomegranate extract

380 ₺

5- MASTABE 🍷 🌿 🍷
Yoghurt, chard, black seed, almond flakes

330 ₺

6- ZEYTİN PEYVAZI / OLIVE PEYVAZ 🍷
Seedless green olives, pepper paste, pomegranate extract, walnuts, fresh onions, parsley, fresh pomegranate

390 ₺

7- TAZE KEKİKLİ SALÇA / FRESH THYME PASTE 🌿 🍷
Special pepper paste from Gaziantep, walnuts, oregano(fresh zahtar), olive oil, pomegranate extract

330 ₺



• **Muhammara**

4

3

Cheese Mix with Fresh Herbs

• **Pastrami Over Humus**

8

7

• **Fresh Thyme Paste**

• **Shakshuka with Tahini**

10

11

• **Zahter Salad**

8-	PASTIRMALI HUMUS / PASTRAMI OVER HUMUS 🍴 🥗 Tahini (sesame paste), garlic, chickpeas, lemon juice, cumin, traditional pastrami, olive oil	1190 ₺
9-	GAVURDAĞ SALATASI / GAVURDAĞ SALAD 🥗 Onion, cucumber, tomatoes, parsley, fresh pepper, pomegranate, extract, walnuts	550 ₺
10-	TAHİNLİ ŞAKŞUKA / SHAKSHUKA with TAHINI 🍴 🥗 Yoghurt, tahini (sesame paste), cumin, fresh parsley, oven roasted carrots, zucchini, green and red belly peppers	380 ₺
11-	ZAHTER SALATASI / ZAHTER SALAD Fresh thyme, fresh parsley, garlic, tomatoes, green and red bell peppers, tomato paste, pomegranate extract, olive oil, cumin, dark red pepper flakes, salt	380 ₺
12-	4'lü MEZE	1.350 ₺
13-	6'lı MEZE	1.650 ₺

APERATİF VE ZEYTİNYAĞLILAR /STARTERS AND APPETIZERS

1



• Tray Dumplings

2



• Semsek

• Dried Stuffed Veggies

6



1 - TEPSİ MANTI / TURKISH DUMPLING 🌾 🍷
Minced meat, salt, pepper, tomato sauce

1350 ₺

2 - MİNİ SEMSEK (1 Adet/1 Piece) 🌾 🍷 🔄
Spring onions, olive oil, egg, cheese, parsley

240 ₺

3 - MİNİ LAHMACUN (3 Adet / 3 Pieces) 🌾 (150 gr)
Minced meat, tomato, cumin

420 ₺



3

Mini Meat
Flat Bread

4

Sour Cherry
Stuffed Leaves

5

Stuffed
Meat Balls

4 - VIŞNELİ SARMA 🌿
Grape leaves, rice, sour cherries, olive oil, traditional seasoning, onion

690 ₺

5 - İÇLİ KÖFTE / KIBBEH (1 Adet/ 1 Piece) 🌿🌿
Minced meat, bulgur, onion, walnut, seasoning

360 ₺

6 - KURU DOLMA (4 Adet/ 4 Piece)
Dried vegetables, rice, onion, garlic, seasoning

620 ₺

PİDELER / OVEN FLAT BREADS



1

Meat Flat Bread

2

Minced Meat Flat Bread

Sausage with Dried Meat Flat Bread

4

1 - **KAVURMALI PİDE** (100 gr)
Roasted beef, egg, butter

1.250 ₺

2 - **KIYMALI PİDE** (150 gr)
Miced meat, tomato, green pepper, seasoning

990 ₺

3 - **SEMSEK**
Spring onions, olive oil, egg, cheese, parsley

950 ₺



3

Vegetarian
Flat Bread

• Cheese
Flat Bread

5

4 - **SUCUKLU PASTIRMALI PİDE** 🌾 🥛
Turkish traditional sausage, aged and dried meat, butter, fresh cheese

1.450 ₺

5 - **KAŞARLI PİDE** 🌾 🥛
Pita, egg, fresh cheese

850 ₺

6 - **LAHMACUN (2 Adet / 2 Pices)** 🌾 (160 gr)
Garlic, green pepper, red pepper, tomato paste, salt, black pepper, cumin, lamb meal

690 ₺

7 - **TANDIRLI PİDE** 🌾 🥛 (220 gr)
Roasted lamb, aged and dried meat, butter, fresh cheese

1.800 ₺

KEBAPLAR / KEBABS



Pistachio
• Kebab

4

Lamb
Shish

3

Chicken
Shish

2

Adana Kebab

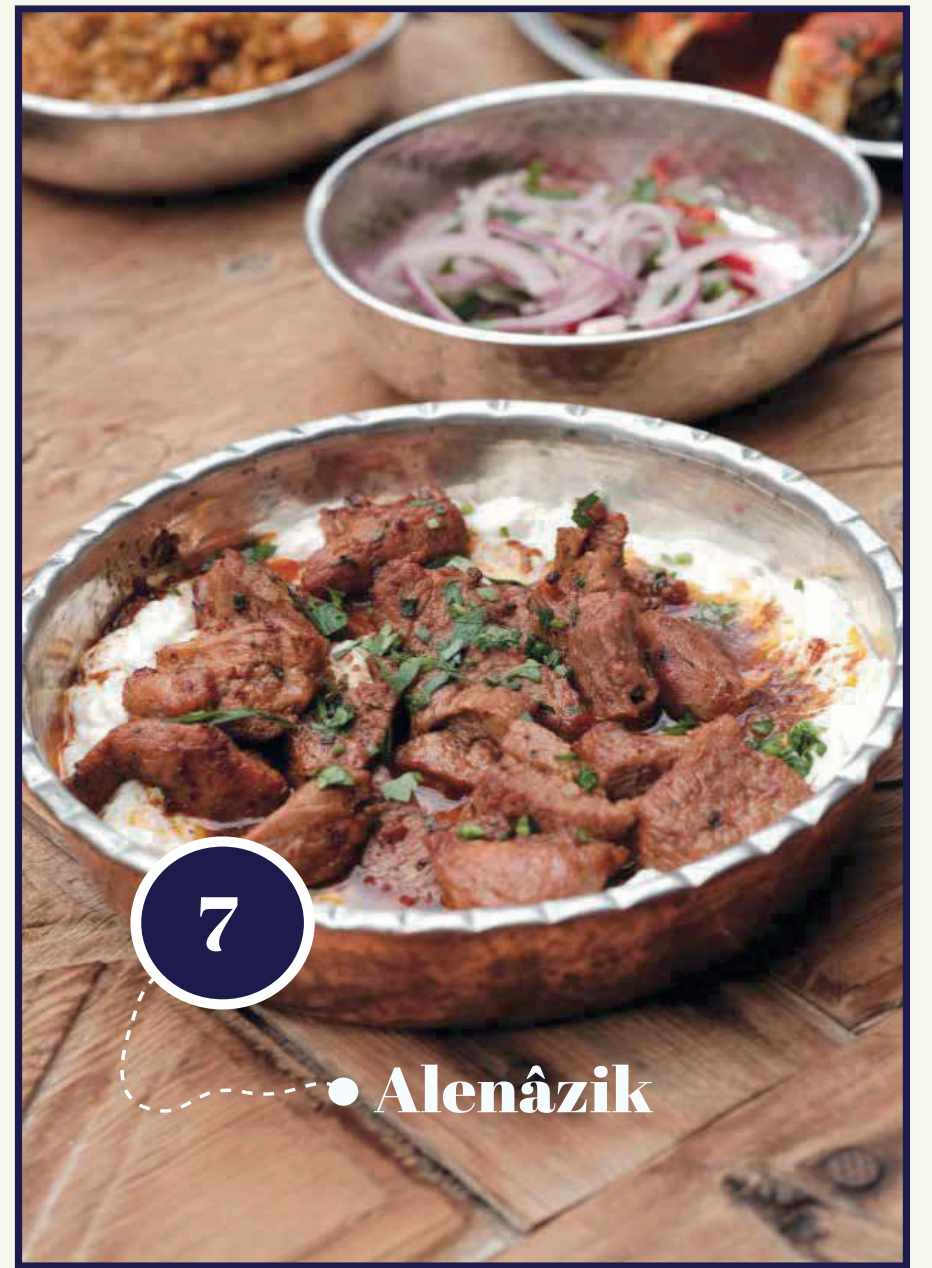
1

Lamb
Chops

5

Not: Tüm kebablarımız Pide, Salata, İsli Cacık, Pişmiş Sebze ve Firik Pilav ile servis edilir.

Note: Served with Pita Bread, Salad, Tzatziki with Smoked Wheat and Yoghurt, Broiled Veggies and Firik (Bulghur) Pilaf.



- | | | |
|----|---|--|
| 1- | ADANA KEBAP / ADANA KEBAB 🌿 (180 gr)
Beef/lamb, salt, tomato paste, olive oil, salt | 1.375 ₺ |
| 2- | TAVUK ŞİŞ / CHICKEN SHISH 🌿 🥛 (200 gr)
Chicken, seasoning, yoghurt, tomato paste, olive oil, salt | 990 ₺ |
| 3- | KUZU ŞİŞ / LAMB SHISH (180 gr)
Beef/lamb, seasoning, yoghurt, tomato paste, olive oil, salt | 2.400 ₺ |
| 4- | FISTIKLI KEBAP / PISTACHIO KEBAB 🌿 🥛 (200 gr)
Ground lamb, pistachio, salt, black pepper, red pepper, cheese | 1.950 ₺ |
| 5- | KUZU PİRZOLA / LAMB CHOPS 🌿 (250 gr)
Lamb chops, w/thyme | (4 Adet / 4 Pieces) 2.950 ₺ |
| 6- | KARIŞIK KEBAP / MIXED KEBAB 🌿 🥛 🥄
Chicken shish, chicken wings, Adana kebab, lamb shish, lamb chops | (Tek Kişilik / One person - 420 gr - 3.550 ₺)
(İki Kişilik / Two Person - 900 gr - 6.900 ₺) |
| 7- | ALENAZİK 🥛 (170 gr)
Eggplant, strained yoghurt, garlic, lamb meat, salt, black pepper, butter, red pepper | 2.250 ₺ |
| 8- | TAVUK KANAT / CHICKEN WINGS 🌿 🥛 (290 gr)
Chicken, seasoning, yoghurt, tomato paste, olive oil, salt | 990 ₺ |
| 9- | EZMELİ KEBAP / MASHED KEBAB (180 gr)
Tomato, onion, parsley, red pepper, green pepper, black pepper, salt, lamb kebab | 1.800 ₺ |

ANA YEMEKLER / MAIN DISHES



● Tray Dumplings

9

8

● Grilled Meatballs

● Hünkar Begendi

7

● Butter Stewed Beans

6

● Tandır

1

10

● Firik Pilaf with Lamb

5

● Kilis Pan

● Iron Wok

2

11

● Kushbasi Tava

● Pottery Pitcher Kebab


12

● Meatballs On a Bed of Eggplants

3

4

● Wok Fried Meat with Ayran

- 1-** **İKİ PİLAVLI TANDIR**   (300 gr) 2.950 ₺
Turkish style tandoori, garlic rice 15. century - firik rice 19. century
- 2-** **SAC TAVA**  (200 gr) 2.750 ₺
Beef/lamb meat, butter, tomatoes, green pepper, onion, garlic, tomato paste and seasoning
- 3-** **BEĞENDİLİ KÖFTE / MEATBALLS with EGGPLANT**   (180 gr) 1.650 ₺
Minced meat, salt, pepper, eggplant, flour milk cheese
- 4-** **AYRANLI KAVURMA**  (180 gr) 1.950 ₺
Yoghurt drink, butter, lamb or beef
- 5-** **KİLİS TAVA** (200 gr) 1.850 ₺
Lamb, pepper paste, parsley, green peppers, red peppers, seasoning
- 6-** **TEREYAĞLI KURU FASÜLYE / BUTTER STEWED BEANS**  880 ₺
White beans, butter, beef, tomato paste, dried peppers
- 7-** **HÜNKAR BEĞENDİ**   (150 gr) 2.150 ₺
Stewed meat on a bed of eggplants, beef/lamb, butter, tomato paste, eggplants, cheese, seasoning
- 8-** **IZGARA KÖFTE / GRILLED MEAT BALLS** 1.600 ₺
Beef, salt, black pepper (serve with cooked veggies and rice)
- 9-** **TEPSİ MANTI / TURKISH DUMPLING**   1.350 ₺
Minced meat, salt, pepper, tomato sauce
- 10-** **ETLİ FİRİK PİLAVI / FIRIK with LAMB**   (300 gr) 2.650 ₺
Beef/lamb, firik rice, bulghur, chickpeas, butter seasoning, meat stock
- 11-** **KUŞBAŞI TAVA**  (180 gr) 2.350 ₺
Lamb or beef, tomatoes, green peppers, onion, garlic, tomato paste, seasoning
- 12-** **TESTİ KEBABI / POTTERY PITCHER KEBAB** (275 gr) 3.450 ₺
Beef or lamb, tomatoes, green pepper, chickpeas, sumac, onion, garlic, seasoning,

KIRMIZI ETLER / RED MEAT DISHES

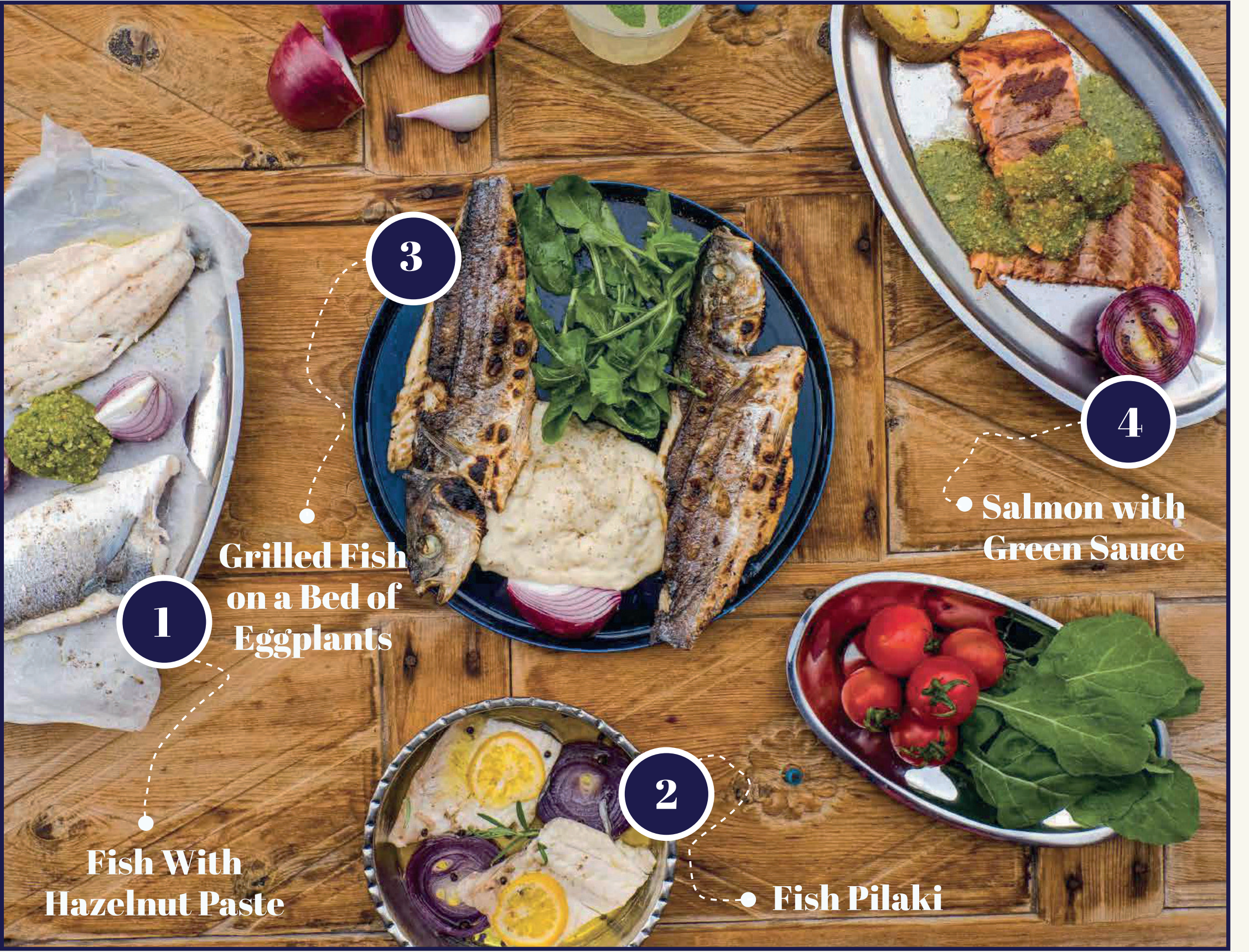


1 - IZGARA PEYNİRLİ BONFİLE / GRILLED FILLET with CHEESE 🌾 🥛 🍷 (220 gr) **2.750 ₺**
Beef fillet, halloumi, fresh oregano, olive oil, tomatoes

2 - PEYNİR SOSLU BONFİLE / GRILLED FILLET with CHEESE SAUCE 🥛 (220 gr) **2.750 ₺**
Beef fillet, cheddar cheese, fresh oregano, olive oil, baked potatoes

3 - IZGARA BONFİLE / GRILLED FILLET (220 gr) **2.650 ₺**
Beef fillet, salt, pepper, olive oil, served with cheese and baked potatoes

BALIKLAR / FISHES



- 1 - FINDIK TARATORLU BALIK / FISH with HAZELNUT PASTE** 🐟 🌰
Hazelnut, rocket, fish, olive oil, garlic, vinegar **1.980 ₺**
- 2 - BALIK PİLAKİ / FISH PILAKI** 🐟
Onion, garlic, fish, lemon, olive oil, rose mary **1.850 ₺**
- 3 - BEĞENDİLİ BALIK IZGARA / GRILLED FISH WITH EGGPLANTS** 🐟 🍆
Eggplants, flour, cheese, fish, butter **1.980 ₺**
- 4 - YEŞİL SOSLU SOMON / SALMON with GREEN SAUCE** 🐟 🌿
Salmon, rocket, spring onion, dill, garlic, olive oil, lemon **1.980 ₺**



1

Sweet Mud
from Heaven

1 -

CENNET AMURU / SWEET MUD FROM HEAVEN   

Kadayif (shredded wheat pastry), sugar, water, pistachio, butter, clotted cream, cinnamon

1.100 ₺

2 -

SÜT KERİ / MILK HALVA  

Milk, flour, sugar, cinnamon, roasted pine nuts

650 ₺

3 -

FISTIKLI BAKLAVA / PISTACHIO BAKLAVA    

Egg, sugar, butter, pistachio, milk, semolina

1.250 ₺

Not: Bazı ürünler mevsimsel olarak deęişiklik gösterebilir.

Note: Some ingredients may vary seasonally.

4

Rice
Pudding

3

Pistachio
BaklavaMilk
Halva

2

4 - SÜTLAÇ / RICE PUDDING 🍲 🥛 🍌
Milk, butter, rice, egg, sugar

450 ₺

5 - ELMALI BAKLAVA / APPLE BAKLAVA 🌾 🥛 🍌
Apple, honey, grape molasses, walnuts, cinnamon

650 ₺

6 - KÜNEFE 🌾 🥛

650 ₺

7 - KATMER 🌾 🥛 🍌

650 ₺



1

KIYMALI MAKARNA
SPAGETTI BOLOGNESE



820 ₺



2

PEYNİRLİ MAKARNA
PASTA with CHEESE



820 ₺



3

SUCUKLU PİZZA
PIZZA with TURKISH SAUSAGE



920 ₺



SOĞUK İÇECEKLER / SOFT DRINKS

1- Coca Cola (33 cl)	190 ₺
2- Fanta (33 cl)	190 ₺
3- Sprite (33 cl)	190 ₺
4- Ayran (30 cl)	180 ₺
5- Fruit Juices (30 cl)	190 ₺
6- Fresh Orange (30 cl)	390 ₺
7- Water Large (75 cl)	210 ₺
8- Sparkling Water Small (20 cl)	190 ₺
9- Sparkling Water Large (20 cl)	360 ₺
10- Tonic Water (25 cl)	350 ₺
11- Lemonade (30 cl)	330 ₺
12- Şerbetler (30 cl)	290 ₺
13- S.Pellegrino Large (75 cl)	490 ₺
14- KVASS (Fermented Beets) (33 cl)	340 ₺
15- Kombucha / Probiotic Drinks (33 cl)	460 ₺
Apple Pie	
Ginger	
Jasmine	
Plain	
Peach Rose	
Lime Mint	
Pineapple Hibiscus	
Lavender	

ALARJENLER / ALARGENS



Balık ve Balık Ürünleri / Fish and Shellfish



Gluten İçeren Tahıllar / Gluten-Containing Grains



Süt ve Süt Ürünleri / Milk and Dairy Products



Yerfıstığı / Peanut



Yumurta ve Yumurta Ürünleri / Egg and Egg Products



Soya Fasulyesi ve Soya Fasulyesi Ürünleri / Soybeans and Soybean Products



Susam Tohumu ve Ürünleri / Sesame Seeds and Products



Kereviz / Celery



Hardal ve Hardal Ürünleri / Mustard and Mustard Products



Sert Kabuklu Meyveler (Ceviz, Antep Fıstığı) / Tree Nuts (Walnut, Pistachio)

Fiyatlarımıza tüm vergiler dahildir. / *Our prices include all taxes.*

Son fiyat değişim tarihi / *Last price change date*

01.04.2026



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Semsek   

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Turkish style tandoori, garlic rice 15. century - firik rice 19. century

Alenazik 

Grilled lamb with eggplant puree and yoghurt

Tereyağlı Kuru Fasülye 

Stewed bean with butter

TATLI ✦ DESSERTS

Cennet Çamuru   

Sweet mud from heaven

Süt Keri & Milk Halva   

Elmalı Baklava / Baklava with Apple Puree & Grape Molasses (No Added Sugar)



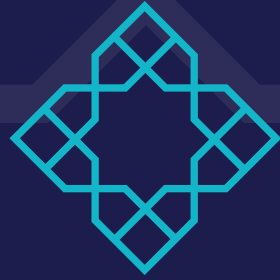
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3750 ₺ per person. Whole table must order.



GALEYAN



Tüm fiyatlarımız TL olup KDV dahildir.

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01.04.2026 tarihinde menümüz güncellenmiştir.

Our menu was updated on **01.04.2026**

Herhangi bir alerji veya gıda hassasiyetiniz var ise, ihtiyaçlarınızı karşılayabilmemiz için lütfen bizimle paylaşınız.

Please advise us of any special dietary requirements and/or allergies so we may personally cater your needs.

BİRA / BEER

Efes 50 cl.	390 ₺
Efes 33 cl.	290 ₺
Efes Light 33 cl.	290 ₺
Bomonti 50 cl.	560 ₺
Miller	495 ₺
Corona	700 ₺
Peja Alkolsüz Bira	330 ₺



RAKI

	Single _{5cl}	Double _{10cl}	35 cl.	70 cl.
Yeni Rakı	380 ₺	750 ₺	3.250 ₺	6.200 ₺
Tekirdağ Rakısı	—	—	1.940 ₺	3.770 ₺
Beylerbeyi	510 ₺	980 ₺	4.650 ₺	8.400 ₺
Tekirdağ Altın Seri	—	—	4.250 ₺	7.950 ₺

VİSKİ / WHISKY

Dimple 15 Years	900 ₺
Chivas Regal 12 Years	900 ₺
Jack Daniel's	900 ₺
Glennfiddich	900 ₺
Johnnie Walker Red Label	750 ₺
Johnnie Walker Black Label	850 ₺
Jameson	850 ₺
J&B	850 ₺



ROM / RUM

Bacardi	470 ₺
Captain Morgan	620 ₺
Olmega	620 ₺
Imported Cognacs VSOP	470 ₺
Campari	620 ₺
Martini Dry, Bianco, Rosso	620 ₺



SOĞUK İÇECEKLER / SOFT DRINKS

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Fanta (33cl)	190 ₺
Sprite (33cl)	190 ₺
Ayran (30cl)	180 ₺
Fruit Juices (30cl)	190 ₺
Fresh Orange (30cl)	390 ₺
Water Large (75cl)	210 ₺
Sparkling Water Small (20cl)	190 ₺
Sparkling Water Large (20cl)	360 ₺
Tonic Water (25cl)	350 ₺
Lemonade (30cl)	330 ₺



S. Pellegrino Large (75cl)	490 ₺
KVASS (Fermented Beets) (33cl)	340 ₺
Kombucha / Probiotic Drinks (33cl)	460 ₺
Apple Pie, Ginger, Jasmine, Plain, Peach Rose, Lime Mint, Pineapple Hibiscus, Lavander	

DİĞER / MISC

Baileys (5cl)	660 ₺
Aperol Sprize (5cl)	1.100 ₺
Cointreau (5cl)	650 ₺
Archers (5cl)	660 ₺
Safari (5cl)	660 ₺
Disaronno Amaretto (5cl)	660 ₺
Drambuie (5cl)	660 ₺



VOTKA / VODKA

Stolichnaya (5cl)	650 ₺
Moskovskaya (5cl)	650 ₺
Absolut (5cl)	800 ₺
Smirnoff (5cl)	650 ₺
Finlandia (5cl)	650 ₺



CİN / GIN

Gordon's Dry Gin (5cl)	650 ₺
Beefeater (5cl)	650 ₺

KOKTEYLLER / COCTAILS

Mojito	850 ₺
Rom, Fresh Mint, Fresh Lime, Brown Sugar, Soda Water	
Margarita	850 ₺
Tequila, Cointreau, Lemon Juice	
Long Island Ice Tea	850 ₺
Rom, Gin, Vodka, Cointreau, Tequila, Lemon Juice, Coke	
Pina Colada	850 ₺
Rom, Pineapple Juice, Batida De Coco, Coconut Syrup	
Sex On The Beach	850 ₺
Vodka, Archers, Cointreau, Grenadine	
Tequila Sunrise	850 ₺
Tequila, French Orange Juice, Grenadine, Tequila, Zumo de Naranja, Grenadina	
Cosmopolitan	900 ₺
Vodka, Orange, Liqueer, Cherry Juice, Lima Juice, Zuma de Naranja, Licor, Zumo de Cereza, Zumo de Lima	
Sura Cocktail	850 ₺
Tequila, Orange Juice, Grenadine, Blue Curaçao Tequila, Zumo de Naranja, Grenadina	

KIRMIZI ŞARAP / RED WINE

House Wine Glass (15cl)	470 ₺
Vinkara Öküzgözü Glass (15cl)	400 ₺ 400

House Wine Kırmızı 75 cl. 2500 ₺

Quatro is the best - seling red wine of Turkey it is Ruby red, Reather Bulky, Light - Bodied, Broad and Freshing

Vinkara Öküzgözü 75 cl. 2450 ₺

A dry red wine made from " Öküzgözü - Boğazkere " grapes indigenous to Anatolia with cherry and damson flavor, long taste, full bodied and mild tannins.

Vinkara Kalecik Karası 75 cl. 2850 ₺

Kalecik Karası is a "monocepage" wine developed after long research into the viniculture and vinification of this grape.

Vinkara Syrah 75 cl. 2950 ₺

Grape Shiraz - Dry Red Wine - On the nose with flavours of spices, wild strawberries and blackberries and cacao on the palate it is structured, tannic, acidic, characterised well bodied abd with a long finished. Suitible with venison, kebabs, meatballs, lamb, chops and roasted lamb.

Vinkara Merlot 75 cl. 2950 ₺

Region: Denizli

Features: On the nose it is felt with green pepper, dark chocolate, red abd blach fruit flavours, it is structured but round, long lasting wine with acidic and mildly sour intensity.

Vinkara Boğazkere 75 cl. 2950 ₺

Region: Ankara - Kalecik - Diyarbakır / Dry Red Wine Produced with Boğazkere grapes native to Anatolia with cherry, tobacco and wild berries aromas, spicy and acrid tannins with a long finish. Perfectly matches with red meats, meat and cheese sauced pasta, deli products and aged chesee.

Vinkara Cabarnet Sauvignon 75 cl. 3550 ₺

Kalecik - Ankara and Güney Denizli vineyards - Dry Red - wine a strong full bodied tannic Dry Red wine with red wild berries and spice aromas. Grilled, steamed and casserole fish dishes, cold appetizers, salads, pasta with meat or seafood.

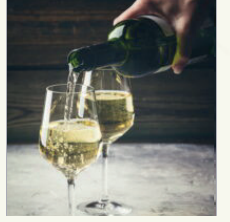
Mahzen Reserve 75 cl. 6900 ₺

Cabernet Sauvignon - Merlot Syrah. Our blend wine was aged for 14 months in chateau - style 225 liter French Bordeaux barrels and then further aged at out wine caves after bottling. From the Cabarnet Sauvignon and Merlot grapes , green pepper, blackberry, black mulberry, raspberry, dried plums and dried sour cherries aromas; and from the Syrah grapes, the aromas of spices as well as vanilla, toasted bread, coffee and slight oaky naunces attanied during the ageing process in the barrels are also noticeable in this full - bodied, rich, very dark wine with tannins.



BEYAZ ŞARAP / WHITE WINE

House Wine Glass (15cl)	490 ₺
Vinkara Rose Wine Glass (15cl)	490 ₺
Vinkara Narince Glass (15cl)	580 ₺
Sparkling Wine Glass (15cl)	1700 ₺



House Wine 75 cl. 2500 ₺

Grape Emir, Sultana - Region blend of four different grapes from Anatolia Features: Dry White Wine

Vinkara Demi Sec 75 cl. 2600 ₺

Grape Bornova Misketi - Region İzmir Bornova Features: Dry white wine - bright lemon, Elegant, lively, round and well balanced Food Pairings: Perfectly matches with salmon Caspaccioi roasted duck with orange, sweet and sour chicken, shellfishes and fish

Vinkara Sauvignon Blanc 75 cl. 3200 ₺

Dry white wine - A smooth and highly acidic dry white wine with tropical fruit aromas, intense green apple aromas and smoky aromas due to fermentation in oak barrel Grilled steamed and casserole fish dishes, cold appetizers, salads, pasta with white mesat or seafood, with white meat seafood

Vinkara Narince 75 cl. 2900 ₺

Features Dry white wine - Kav (special reserve) Narince is made from the Narince varietal, one of the most invaluable, indegenous aromatic varieties of Central Anatolia. Kav Narince, with is fruity structure, invokes the aromas of bay-tree, lemon and pine Food pairings: Grilled, roasted white meat, with tomato or creamy sauces, fish casserole, grilled, fried, steamed, sauced fish dishes, pasta with seafood, creamy sauces

Vinkara Chardonnay 75 cl. 3550 ₺

Garipe Narince Region Yeşil Irmak River - Northern Turkey Featured: Dry white wine - Bright goldish yellow. Linden, white flowers, citrus fruits. Lively, well balanced, rich flavoured and long. Food Pairings: Perfectly matches with sheshells, octopus salad, fried calamari, grilled chicken and fish and lightly sauced pasta and fresh cheeses.

Vinkara Hasandede 4500 ₺

A dry white wine made from Hasandede grapes has a brilliant straw yellow color with golden reflections. It has notes of mint, laurel, linden, quince, lemon leaves. It has grapefruit and green apple aromas with fresh and harmonic palate.

KÖPÜKLÜ ŞAMPANYA / SPARKLING WINE&ROSE

Sparkling Wine Rose 75 cl. 9000 ₺

Sparkling Wine White 75 cl. 9000 ₺

Yaşasın, is the first naturel sparkling wine produced in Turkey using the " Traditional Method " (Methode Traditionelle) a commonly preffered method for the production of top quality sparkling wines wordwide. Yaşasın was produced with Kalecik Karası grapes harvasted at Vinkara's vineyards in the Kalecik region and processed as a white wine (blanc de noirs).

PEMBE ŞARAP / ROSE WINE

Vinkara Rose Wine Kalecik Karası 75 cl. 3150 ₺

A rose wine, made from " Kalecik Karası " grapes indigenous to Anatolia. Imbued with hints of red forest fruits and floral aromas; this wine is full- bodied and has a strong acidity

KIRMIZI ŞARAP / RED WINE



SELECTION Öküzgözü - Boğazkere 2018

5700 ₺

Selection Öküzgözü-Boğazkere is first produced in honor of the 60th anniversary of Kavaklıdere Wines in 1987. It combines the richness and the elegance of Öküzgözü with the full-body of Boğazkere. Since then Selection brand has been considered as the rising value of Anatolian wine production. An attentive vinification method is applied to Öküzgözü and Boğazkere grapes selected carefully from the best vineyards of Elazığ and Diyarbakır, to reveal the characters of the grapes. Selection Öküzgözü-Boğazkere 2018, matured in French oak barrels for 10 months, is a full bodied and complex red wine with strong and ripe tannins and a good potential to age further.

Food Pairings

It perfectly with spicy sauced red meat dishes, T-bone steak, spaghetti Carbonara and hard yellow cheeses



Cotes d'Avanos Tempranillo - 2020

5950 ₺

Côtes d'Avanos Tempranillo 2020 is the first red wine from Cappadocia-Côtes d'Avanos Vineyards. The vineyards, which are white in color and have a tuff and calcareous soil structure formed by the fragmentation of volcanic rocks, are located at an altitude of 1070 m. The high temperature difference between day and night allows the wine to retain its freshness. Tempranillo grapes, grown with low yields (30 hl/ha) and harvested by hand in the early morning hours, are processed into wine with the gravity system in Kavaklıdere Cappadocia cellar, where Château-style production is realized. Aged for 13 months in French oak barrels, Côtes d'Avanos Tempranillo 2020 is a powerful terroir wine.

Food Pairings

It perfectly matches with spicy sauced red meat, game and smoked strong cheese



PENDORE Syrah - 2019

5700 ₺

Pendore vineyards are located near the town Kemaliye in the Aegean Region. The name Pendore comes from the Latin "pence horyos", which means "five villages", where the Lydians anciently lived. Pendore Syrah 2018 is produced from Syrah grapes grown 250 m above sea level where the soil is composed of clay and limestone. The vineyard is located in a special micro-climate where continental and Mediterranean climates meet. Grown with low yield (35 hl/ ha) and harvested by hand at optimum maturity, the grapes are processed with gravity system (transfer of grapes by gravity, without any pumping equipment, thus causing no bruises). Pendore Syrah 2018, matured in French oak barrels for 11 months, significantly reflects its terroir with its full-body, ripe tannins, deepness and persistency. This premium wine, produced in limited quantity with numerated bottles

Food Pairings

It perfectly matches with grilled red meat, spicy sauced red meat and game, casseroles and hard cheeses like Kars gruyere, gouda and emmantel



PRESTIGE ÖKÜZGÖZÜ

5700 ₺

Öküzgözü, one of the indigenous and prestigious wine grape variety used for Anatolian wine making tradition for centuries. It is now on its well deserved place after being produced as a varietal wine by Kavaklıdere. Prestige Öküzgözü 2019 harvest produced from carefully selected grapes of Elazığ vineyards, matured in French oak barrels of 500- 225 liters for 10 months

Food Match

It matches well with grilled lamb chops, stewed meet, deli meat and strong yellow cheeses.



CHATEAU CLAUD - BELLEVUE 2016

5750 ₺

Öküzgözü, one of the indigenous and prestigious wine grape variety used for Anatolian wine making tradition for centuries. It is now on its well deserved place after being produced as a varietal wine by Kavaklıdere. Prestige Öküzgözü 2019 harvest produced from carefully selected grapes of Elazığ vineyards, matured in French oak barrels of 500- 225 liters for 10 months

Food Pairing

Grilled steak, pastas with tomato sauces, girllred vegetables, veggy wraps and strong cheeses

KIRMIZI ŞARAP / RED WINE



CHATEAU LA CROIX LARTIGUE - *Vintage 2016*

5650 ₺

Cheateau La Croix Lartigue is produced from Merlot and Cabernet Franc grapes with an average age of 40 years with a clay-calcareous and clay-gravelly soil structure. The grapes grown with low yields in the vineyards were harvested by hand at the ripest time and processed without any equipment such as a pump. Cheateau La Croix Lartigue is a deep terrior wine with complex aromas and powerful tannins.

Food Pairings

It is perfectly with lamb meat, meat dishes with sauce and aged cheeses.



La Folie - 2016

4700 ₺

La folie is produced from average young Merlot grapes with a clay-calcareous soil structure. The grapes grown in the vineyards with low yields were harvested by hand at the ripest time and processed without any pump or similar tools. La Folie is Bordeaux wine that will accompany any time of the day, lively with its aroma persistence, striking and fresh with its flavour.

Food Pairings

It perfectly matches with spicy sauced red meat, game and smoked strong cheese

BEYAZ ŞARAP / WHITE WINE



KAVAKLIDERE MİSKET - 2021

5950 ₺

A different taste of Bornova Misketi, with touch of Pendore terrior: Kavaklıdere Misket... Bornova Misketi grapes, grown in Pendore Vineyard where the micro-viticultural principles take place, are harvested by hand at night to preserve the rich aroma characteristic of the variety. All the plots, recieved by gravity system in the cellar nearby, are processed separately and only the best ones within are selected for this unique wine. A complementary bottle and label are chosen to reflect the expressive aromatic profile and the elegance of Kavaklıdere Misket 2020, with relatively cold and rainy conditions, enriches the charming character, and offers you such a flower field to be discovered, followed by bergamot, basil, White flower notes like daisies and an elegant palate with a remarkable consistency.

Food Pairings

It perfectly matches with appetizers and also salmon carpaccio, roasted duck with orange, sweet and sour chicken, shellfish and sushi during your special moments.



SELECTION EMİR NARİNCE- EMİR 2019

5450 ₺

Selection Narince-Emir is first produced in honor of the 60th anniversary of Kavaklıdere Wines in 1988. It is a blend wine which reveals the strong and rich character of the grape varieties "Narince" and "Emir". The grapes "Narince" and "Emir", selected from the best vineyards of Tokat and Cappadocia, is vinified in a way respecting the characters. This elegant, crispy and structured wine matured in French oak barrels for 11 months is a well-balanced and creamy wine with rich flavors, and has a potential to be aged further in bottle.

Food Pairings

It perfectly matches with grilled and steamed fishes, grilled and white sauced chickens, sea food and cheese sauced pastas



UMURBEY Sauvignon Blanc

5100 ₺

Bright clear yellow color, lemon, pineapple and melon on the nose. Fresh, crisp, elegant, fruity and long on the palate.

Food Pairings

Pairs perfectly with goat cheese, grilled shrimp, shrimp casserole, salmon, pickled bonito, calamari, sushi, sashimi, seafood pasta and pizza, beef carpaccio with arugula and parmesan, sweet and sour chicken.

