

RESTAURANT & BAR



BREAKFAST

SERVED 09:00 - 13:00

TARHUN BREAKFAST (FOR 2) White cheese, aged kashar cheese, string cheese, black & green olives, tomato & cucumber, honey & clotted cream, butter, jam varietie, tahini & grape molasses, nutella, fruits, french fries & fried peppers, sausage in sauce, beef & cheese roll, egg with Turkish tea.	1600₺
ENGLISH BREAKFAST Fried toast with sunny-side-up egg, butter, grilled beef sausage, baked beans, tomato, grilled oyster mushrooms, beef pastrami, and french fries.	650 ₺
BISTRO BREAKFAST Croissant, scrambled eggs, tomato & cucumber, cream cheese, butter, olives, jam, nutella, fresh fruit.	525 ₺
GRANOLA WITH FRUITS Yogurt & honey topped with oats, dried apricots, dried figs, almonds, dried prunes, banana, and strawberries.	375 ₺
MENEMEN Eggs with fermented pepper & tomato, regional spices, kashar cheese	350₺
SUNNY SIDE UP EGGS	260 ₺
SUNNY SIDE UP EGGS WITH SUJUK	575 ₺
OMELETTE WITH VEGETABLE	375 ₺
OMELETTE WITH CHEESE	375 ₺
OMELETTE WITH SUJUK	575 ₺
OMELETTE WITH MUSHROOM	375 ₺
FRIED SUJUK	650₺

COLD STARTERS

HUMMUS WITH PUMPKIN	250 ₺
SMOKY EGGPLANT MASH	250 ₺
CACIK WITH PURSLANE & CUCUMBER	250 ₺
DRIED EGGPLANT WITH OLIVE OIL	250 ₺
SMOKY ROASTED RED PEPPER	250 ₺
CAPRESE Fresh mozzarella, tomato, pesto souce with rocket.	325 ₺
SEAFOOD MARINE Marinated calamari, shrimp, octopus, and mussels with red onion, roasted red peppers, and capers.	450 ₺
BEEF CARPACCIO Slices of rested beef tenderloin with arugula, parmesan, and caesar sauce.	800 ₺
HOT STARTERS	
FRIED CALAMARI	/F0±
	650 ₺
SHRIMP SAUTÉED IN BUTTER	725₺
SHRIMP SAUTÉED IN BUTTER FRENCH FRIES WITH TRUFFLE With parmesan and aioli sauce.	
FRENCH FRIES WITH TRUFFLE	725 ₺
FRENCH FRIES WITH TRUFFLE With parmesan and aioli sauce. BEEF ARANCINI	725 ₺ 350₺
FRENCH FRIES WITH TRUFFLE With parmesan and aioli sauce. BEEF ARANCINI Crispy breaded risotto balls with beef, served with demi-glace sauce. MUSSEL STEW	725 350 400 *
FRENCH FRIES WITH TRUFFLE With parmesan and aioli sauce. BEEF ARANCINI Crispy breaded risotto balls with beef, served with demi-glace sauce. MUSSEL STEW Special tomato and garlic sauce. CRISPY CHICKEN BASKET	725 350 400 400 400 5
FRENCH FRIES WITH TRUFFLE With parmesan and aioli sauce. BEEF ARANCINI Crispy breaded risotto balls with beef, served with demi-glace sauce. MUSSEL STEW Special tomato and garlic sauce. CRISPY CHICKEN BASKET With French fries. SNACK BASKET	725 350 400 400 420 5



SANDWICHES

PESTO HALLOUMI SANDWICH Halloumi, kasseri cheese, arugula, pesto sauce, and tomato with French fries.	450 ₺
PHILLY CHEESE STEAK SANDWICH Sliced beef tenderloin in sauce with mushrooms, onions, jalapeños, and cheddar cheese with french fries.	800₺
BBQ HOT DOG SANDWICH Grilled beef sausage with greens, pickles, cheddar cheese, spicy mayonnaise, caramelized onions, french fries and pickled vegetables.	650 ₺
BURGERS	
CHEESE BURGER Beef burger patty, cheddar cheese, greens, onion, pickles, tomato, and relish sauce with french fries, beef sausage and coleslaw.	550₺
SHREDDED BEEF BURGER Beef burger patty, cheddar, greens, caramelized onions, pickles, tomato, and relish sauce, french fries, beef sausage, and coleslaw.	700 ₺
CHICKEN BURGER Breaded chicken breast, cheddar cheese, greens, onion, tomato, and pickles, french fries and coleslaw.	500₺
FISH BURGER Fish patty, arugula, tartar sauce, and pickles, french fries and coleslaw.	500₺
VEGETARIAN BURGER Vegetable patty, onion, dill yogurt sauce with french fries and coleslaw.	450₺

blog hot dog



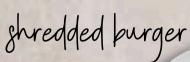


philly cheese steak sandwich

vegetarian burger



chicken burger







SALADS

CAESER SALAD WITH CHICKEN Iceberg, cherry tomatoes, croutons, parmesan, and caesar sauce or with grilled chicken strips.	500₺
GRILLED SEA BASS ARUGULA SALAD Grilled sea bass slices with arugula, red onion, caperberries, olives, and tomato with pomegranate molasses.	600₺
SESAME CHICKEN BOWL Mediterranean greens, fried sesame-crusted chicken breast slices, avocado, corn, chickpeas, tomato, and pickled red cabbage with lemon and olive oil dressing.	600 ₺
GREEK SALAD White cheese, tomato, cucumber, onion, pepper, and olives with oregano, lemon, and olive oil.	475 ₺
THAI BEEF SALAD Mediterranean greens, sesame and soy—glazed beef tenderloin slices with roasted red pepper, with olive oil and lemon.	650 ₺
SEAFOOD SALAD Mediterranean greens, calamari, shrimp, octopus, mussels, avocado, and capers with mustard sauce.	600₺
KIDS MENU	
KID MEATBALLS Grilled meatballs with french fries and vegetables.	400 ₺
CHICKEN FINGERS Breaded fried chicken strips with french fries.	350₺
KID BURGER Beef burger patty, tomato, greens, and pickles with french fries and onion rings.	400 ₺
KID PENNE Penne pasta with tomato sauce.	350 ₺



greek salad

chicken caesar salad





thai beef salad

grilled sea bass salad





seafood salad



MAIN COURSES	
BOSNIAN MEATBALLS Bosnian-style meatballs on bazlama bread with ajvar sauce, strained yogurt, and grilled peppers with arugula.	850 ₺
ISKILIP STUFFED Shredded beef with Iskilip-style buttery rice, roasted eggplant and yogurt.	780 ₺
SHEPHERD'S SAUTÉED MEAT DISH Oven-baked lamb leg in a casserole, tomato, onion, green pepper with lavash and İskilip-style rice.	725 ₺
OVEN-BAKED CHICKEN Oven-baked chicken leg with Iskilip-style rice and sautéed vegetables.	600 ₺
GRILLED ENTRECOTE Oyster mushrooms, mashed potatoes, and demi-glace sauce.	1250 ₺
GRILLED TENDERLOIN Creamy mushroom sauce, baby potatoes, and vegetables.	1450 ₺
CAĞ KEBAB Wood-fired cağ kebab with grilled vegetables and lavash.	985 ₺
GRILLED SEA BREAM With sautéed spinach and arugula.	700 ₺
GRILLED SEA BASS With sautéed spinach and arugula.	700 ₺
FRIED RED MULLET Breaded fried red mullet with baby potatoes, sautéed spinach, and arugula.	580 ₺
VEGETABLE PATTY BOWL Vegetable patty, chickpeas, avocado, hummus, broccoli, and jasmine rice.	520 ₺
TERIYAKI CHICKEN Chicken breast sautéed with teriyaki sauce, sesame and mixed peppers with Iskilip-style rice.	585 ₺
BEEF WELLINGTON Beef tenderloin baked in puff pastry with special mushroom sauce with sautéed vegetables, Mediterranean greens, and demi-glace sauce.	1400₺
CHICKEN SUPREME Chicken breast, mushrooms, and kashar cheese baked in a creamy sauce in a casserole with mashed potatoes and Mediterranean greens.	680₺
CHICKEN BOWL Chicken breast strips sautéed with thyme, tomato, roasted red pepper, carrot, peas, corn, cucumber, red cabbage, and jasmine rice.	580 ₺

600₺

GRILLED CHICKEN CUTLET

Grilled chicken leg with sautéed vegetables and french fries.

PASTA & RISOTTO

TAGLIATELLE BOLOGNESE Tagliatelle with ground beef bolognese sauce.	600 ₺
TAGLIATELLE NAPOLITEN Tagliatelle with neapolitan sauce made with tomato, garlic, and olive oil.	545 ₺
TAGLIATELLE CHICKEN AL FREDO Tagliatelle with grilled chicken and oyster mushrooms in a creamy parmesan sauce.	620 ₺
MAC & CHEESE / WITH SHREDDED BEEF Elbow pasta in a creamy cheese sauce made with cheddar and milk with truffle oil and parmesan or with shredded beef.	640 ₺ / 790 ₺
MANTI / CRISPY MANTI Mantı filled with ground beef, garlic yogurt and a buttered tomato sauce.	500₺
BEEF RISOTTO Creamy risotto made with arborio rice, topped with beef slices enriched with demiglace.	900₺
THREE MUSHROOMS RISOTTO Creamy risotto made with arborio rice with oyster, chestnut, and button mushrooms.	825 ₺
SEAFOOD PAELLA Mediterranean-style paella with shrimp, mussels, and calamari, infused with saffron.	720 ₺
PASTA DI MARE Seafood pasta with shrimp, mussels, and calamari in a tomato- and garlic-infused sauce.	750 ₺
LASAGNA SPINACI Oven-baked lasagna prepared with bolognese and béchamel sauce, enriched with spinach and a touch of pesto.	670 ₺
PENNE ARABIATA Penne pasta prepared with tomato, garlic, and spicy arrabbiata sauce.	545 ₺

crispy manti



pasta di mare



tagliatelle chicken al fredo



lasagna spinachi



mac & cheese



DESERT

SUFLE Warm chocolate soufflé made with bitter chocolate and butter, featuring a rich molten center.	400 ₺
CREME BRULEE Vanilla custard topped with a thin layer of burnt caramel.	350 ₺
TAHINI HALVA Tahini halva sweetened with carrot and baked in the oven.	300 ₺
SAN SEBASTIAN Lightly burnt top, served with chocolate or mixed berry sauce.	350 ₺
CHOCOLATE SPOONFUL A creamy dessert made with banana and chocolate.	350 ₺
MAGNOLIA A creamy dessert made with fresh fruit and biscuits.	350 ₺
CHURROS Fried churros coated in sugar and cinnamon served with dark chocolate and salted caramel sauce.	350₺
TIRAMISU Dessert made with espresso-soaked ladyfingers and mascarpone cream.	440 ₺
VOLAUVENT WITH PISTACHIO CREAM Puff pastry filled with pastry cream, dates, and pistachio cream with fresh fruit.	420 ₺



COLD DRINKS

WATER	75₺ / 115₺
SPARKLING WATER (SODA)	95 ₺
COCA COLA	140 包
COCA COLA ZERO	140 ^老
FANTA	140₺
SPRITE	140₺
ICE TEA LEMON	140₺
ICE TEA PEACH	140₺
ULUDAĞ PREMIUM 250 ML (MINERAL WATER)	120₺
ULUDAĞ PREMIUM 750 ML (MINERAL WATER)	200₺
RED BULL ENERGY DRINK	200₺
FRUIT JUICES	140₺
AYRAN	145₺
MADE WITH YOGURT, WATER, AND SALT	
AYRAN WITH HERB	145₺
LEMONADE (MINT/STRAWBERRY/TARRAGON)	140₺
PATIKA	220
BLUEBERRY, RASPBERRY, BLACKBERRY, AND LEMON	
CAMBAZ	220 ₺
GREEN APPLE, GINGER, LEMON AND AGAVE HONEY	
GREEN DETOX	220 ₺
CUCUMBER, APPLE, PARSLEY AND LEMON	
FRESH ORANGE JUICE	180₺
ICE COFFEE	180₺
ICE AMERICANO	180₺
HOT DRINKS	
BLACK TURKISH TEA	80 包
TURKISH COFFEE	130₺
FILTER COFFEE	165₺
ESPRESSO	130₺
AMERICANO / DOUBLE ESPRESSO	165₺
FLAT WHITE / CAPPUCCINO / LATTE	180₺
GREEN TEA	140₺
LINDEN TEA HIBISCUS TEA	140も 140も
CHAMOMILE TEA	1408 1408
FRESH HERB TEA	140₺
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BEERS

EFES PILSEN	300 ₺
BOMONTI UNFILTERED	325 ₺
BECKS	330 包
CORONA	385₺

WHITE WINES

SUVLA KUMKALE NARİNCE EMİR	340₺/1600₺
LIKYA ARYKANDA SAUVIGNON BLANC	400₺/1800₺
SUVLA CHARDONNAY	2000₺
LUCIEN ARKAS MON REVE VIOGNIERE	2000₺
LIKYA VINEYARDS FUME BLANC	2500₺

BLUSH&ROSE WINES

LIKYA FOX TİLKİKUYRUĞU	340₺/1600₺
SUVLA KABATEPE -SYRAH MERLOT KALECİKKARASI	400₺/1800₺
LUCIEN ARKAS ANTRE KALECİKKARASI&SANGIOVESE	2000₺
SUVLA BLUSH KARASAKIZ	2000₺
LIKYA ARAXA PINOT MEUNIERE	2500₺

RED WINES

LIKYA PATARA ÖKÜZGÖZÜ KALECİK KARASI SYRAH	380₺/1800₺
SUVLA BOĞAZKERE ÖKÜZGÖZÜ	400₺/2000₺
SUVLA PAPASKARASI	2200₺
LIKYA VINEYARDS MALBEC	2500₺
LIKYA VINEYARDS MERZİFON KARASI	2500₺
SUVLA SUR MERLOT CAB. SAUVIGNON CAB. FRANC	3000₺

PROSECCO & CHAMPAGNE

KADEH PROSECCO	750
GARRONE PROSSECCO	6000 ₺
MUMM CORDON ROUGE	12000₺

SIGNATURE COCKTAILS

TARHUN	600Ł	
Havana Club rom infused with tar lemoncello, grapefruit, mulberry s		
sour & sweet		

EFSUN	600Ł	
Absolut Pears Vodka, Lillet Rosé, berry—eucalyptus cordial, and lem	- -	
sweet & flowery		

ÇARK-I CEHENNEM	600Ł	
Olmeca tequila infused with mange passion fruit, red bell pepper, and pepper.		
bitter & sweet		

DEM	600Ł	
Beefeater gin infused with dill, lim syrup, and vanilla bitters.	e, dill	
herbaceous & refreshing		

CHERRY ESPRESSO MARTINI	600Ł	
Absolut Vanilla infused with cacao, espresso, and freeze-aged sour che		
sweet & fruity		

WHISKEY

6 CL

CHIVAS SMOKY	650₺
CHIVAS REGAL 12 Y.O.	670
CHIVAS REGAL 18 Y.O	1100₺
JAMESON	600₺
JAMESON BLACK BARREL	650 も
BALLANTINES	600₺
GLENLIVET 12 Y.O.	920 t
GLENLIVET 15 Y.O	1050₺
GLENLIVET 18 Y.O	1500₺
ROYAL SALUTE 21 Y.O	2600₺
JACK DANIELS	700₺
MONKEY SHOULDER	650
J.W BLACK LABEL	700₺
J.W DOUBLE BLACK	750 老
WOODFORD RESERVE	750 ₺
MACALLAN 12Y.O	1250 ₺
HIBIKI JAPAN	3000 ₺

VODKA 6 CL

ABSOLUT	600t
ABSOLUT ELYX	900 ₺
GREY GOOSE	1000₺
KETEL ONE	800 t
BELVEDERE	1000₺
BELUGA FINEST	1150₺

ROM 6 CL

HAVANA CLUB 3 ANOS	600 ₺
HAVANA CLUB 7 ANOS	750 ₺
BACARDI	650 ₺
ZACAPA	950 ₺
BUMBU	700₺

TEQUILA 6 CL

OLMECA SILVER	625 ₺
AVION	800 ₺
MEZCAL	900₺
CLASE AZUL REPOSADO	4250₺

GIN 6 CL

BEEFEATER GIN	600₺
BEEFEATER PINK	600 ₺
MALFY ORIGINALE	725 ₺
MONKEY 47 GIN	840 包
MONKEY 47 GIN SLOE	650 ₺
HENDRICKS	1000₺
	1200₺
KI NO BI GIN	800₺
BOMBAY SAPPHIRE	

LIQUOR 6 CL

BAILEYS	600 ₺
ARCHERS	600 ₺
JAGERMEISTER	600 ₺
CAMPARI	600 ₺
KAHLUA	600 ₺
MALIBU	600 ₺
SAFARI	600 ₺
AMARETTO	600 ₺
APEROL	600 ₺
GRAPPA	600 ₺
LEMONCELLO	600 ₺
ST. GERMAIN	600₺

RAKI

TEKİRDAĞ ALTINSERİ SINGLE	400₺
TEKİRDAĞ ALTINSERİ DOUBLE	750 老
TEKİRDAĞ ALTINSERİ 35 CL	2500₺
TEKİRDAĞ ALTINSERİ 70 CL	4000₺
BEYLERBEYİ GÖBEK 35 CL	2850 包
BEYLERBEYİ GÖBEK 70 CL	4500₺