



TARHUN  
RESTAURANT & BAR

English Breakfast



Granola With Fruits



Omelettes



Sunny Side Up Eggs  
With Sjuick



Bistro  
Breakfast



# **BREAKFAST**

**SERVED 09:00 -13:00**

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<b>TARHUN BREAKFAST (FOR 2)</b>	<b>1800L</b>
<i>White cheese, aged kashar cheese, string cheese, black &amp; green olives, tomato &amp; cucumber, honey &amp; clotted cream, butter, jam varietie , tahini &amp; grape molasses, nutella, fruits, french fries &amp; fried peppers, sausage in sauce, beef &amp; cheese roll, egg with black tea.</i>	
<b>ENGLISH BREAKFAST</b>	<b>850L</b>
<i>Fried toast with sunny-side-up egg, butter, grilled beef sausage, baked beans, tomato, grilled oyster mushrooms, beef pastrami and french fries.</i>	
<b>BISTRO BREAKFAST</b>	<b>750L</b>
<i>Croissant, scrambled eggs, tomato &amp; cucumber, cream cheese, butter, olives, jam, nutella, fresh fruit.</i>	
<b>GRANOLA WITH FRUITS</b>	<b>475L</b>
<i>Yogurt &amp; honey topped with oats, dried apricots, dried figs, almonds, dried prunes, banana and strawberries.</i>	
<b>MENEMEN</b>	<b>400L</b>
<i>Eggs with fermented pepper &amp; tomato, regional spices, kashar cheese</i>	
<b>SUNNY SIDE UP EGGS</b>	<b>310L</b>
<b>SUNNY SIDE UP EGGS WITH SUJUK</b>	<b>575L</b>
<b>OMELETTE WITH VEGETABLE</b>	<b>400L</b>
<b>OMELETTE WITH CHEESE</b>	<b>400L</b>
<b>OMELETTE WITH SUJUK</b>	<b>575L</b>
<b>OMELETTE WITH MUSHROOM</b>	<b>400L</b>
<b>FRIED SUJUK</b>	<b>650L</b>

# STARTERS

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<b>DAILY SELECTION OF MEZES</b>	<b>320L</b>
<i>Please ask our service staff about today's selection of mezes.</i>	
<b>STEAK TARTARE</b>	<b>990L</b>
<i>Finely chopped beef tenderloin blended with capers, gherkins, shallots, and spring onion, balanced with dijon mustard and worcestershire sauce, served with egg yolk.</i>	
<b>TARHUN SOUP ( TARRAGON SOUP )</b>	<b>500L</b>
<i>A traditional soup prepared with beef tenderloin, chickpeas, yogurt, butter and fresh tarragon.</i>	
<b>COLD AYRAN AŞI SOUP ( COLD YOGURT &amp; WHEAT SOUP )</b>	<b>350L</b>
<i>A traditional soup prepared with chickpeas, lentils, wheat and yogurt.</i>	
<b>FRENCH FRIES ( TOPPED WITH TRUFFLE AND MAYONNAISE FOAM )</b>	<b>420L</b>
<i>Crispy fries topped with truffle mayonnaise foam, served with parmesan and parsley.</i>	
<b>CHEESE &amp; CHARCUTERIE PLATTER</b>	<b>1250L</b>
<i>Crispy fries topped with truffle mayonnaise foam, served with parmesan and parsley.</i>	
<b>FRIED CALAMARI</b>	<b>650L</b>
<i>Served with tartar sauce and arugula.</i>	
<b>BUTTER SAUTÉED SHRIMP</b>	<b>700L</b>
<b>CRISPY CHICKEN</b>	<b>575L</b>
<i>Breaded and fried chicken breast strips served with french fries and sweet chili sauce.</i>	
<b>CRISPY SHARING BASKET</b>	<b>620L</b>
<i>Onion rings, crispy chicken, potato croquettes, mini sausages and mozzarella sticks served with french fries.</i>	
<b>CRISPY ROLL PASTRY WITH PASTRAMI &amp; CHEESE</b>	<b>560L</b>
<i>Fried pastry wrapped in a breaded crepe, filled with pastrami, tomato, red and green peppers and kashar cheese.</i>	



Truffle & Mayo Foam  
French Fries



Steak Tartare



Butter Sautéed Shrimp



Crispy Chicken



Crispy Roll Pastry With  
Pastrami & Cheese

## SANDWICHES

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**PESTO HALLOUMI SANDWICH** **560L**

*Halloumi cheese, kashar cheese, arugula, pesto sauce, and tomato in sandwich bread, served with french fries.*

**PHILLY CHEESE STEAK SANDWICH** **825L**

*Sliced beef tenderloin with sauce, mushrooms, onion, jalapeño peppers and cheddar cheese in sandwich bread, served with french fries.*

**GRILLED FISH SANDWICH** **685L**

*Grilled sea bass served with beetroot, arugula, dill yogurt sauce and french fries.*

**BBQ HOT DOG SANDWICH** **825L**

*Grilled beef sausage, gherkins, cheddar cheese, spicy mayonnaise, caramelized onion, greens, french fries and pickles.*

## BURGERS

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**CHEESE BURGER** **675L**

*Beef burger patty with cheddar, greens, caramelized onion, pickles, tomato and relish sauce, served with french fries and coleslaw.*

**PULLED BEEF BURGER** **780L**

*Shredded beef with cheddar, greens, caramelized onion, pickles, tomato and relish sauce, served with french fries and coleslaw.*

**CRISPY CHICKEN BURGER** **620L**

*Breaded chicken breast with cheddar cheese, greens, onion, tomato and pickles, served with french fries and coleslaw.*

**VEGETARIAN BURGER** **520L**

*Vegetable patty with dill yogurt sauce and onion, served with french fries and coleslaw.*

Bbq Hot Dog



Philly Cheese Steak Sandwich



Vegetarian Burger



Shredded Beef Burger

## SALADS

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**SEARED TUNA STEAK SALAD** 780L

*Sesame and black cumin crusted grilled tuna, baby spinach, arugula, baby radish, avocado and ponzu sauce.*

**CRISPY HALLOUMI & FIG SALAD** 675L

*Crispy halloumi slices with mediterranean greens, arugula, walnuts, cherry tomatoes, figs and honey mustard dressing.*

**CHICKEN CAESAR SALAD WITH AVOCADO** 750L

*Grilled chicken slices with grilled lettuce, iceberg lettuce, avocado slices, croutons, parmesan and caesar dressing.*

**GREEK SALAD** 475L

*White cheese, spring onion, tomato, cucumber, onion, peppers, olives, oregano and olive oil lemon dressing.*

**STEAK SALAD** 985L

*Grilled beef slices with sun-dried tomatoes, shallots, walnuts, parmesan, sliced almonds, arugula and balsamic olive oil dressing.*

**SHRIMP & QUINOA SALAD** 585L

*Shrimp with red chimichurri sauce, quinoa, cucumber, red onion, mint, arugula, parsley and ponzu sauce.*

## NOURISHING BOWLS

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**SESAME CHICKEN BOWL** 650L

*Mediterranean greens topped with fried sesame chicken breast slices, avocado, corn, chickpeas, tomato, pickled red cabbage and olive oil lemon dressing.*

**VEGETABLE PATTY BOWL** 585L

*Vegetable patty with chickpeas, avocado, hummus, broccoli and jasmine rice.*

**BEEF BOWL** 725L

*Sautéed beef slices with tomato, capia pepper, carrot, peas, corn, cucumber, red cabbage and jasmine rice.*



Greek Salad



Tuna Fish Salad



Beef Bowl



Steak Salad



Chicken Caesar Salad with Avocado

# PASTA

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<b>LINGUINI FRUTTI DI MARE</b>	<b>820L</b>
<i>Linguine pasta in tomato and wine sauce with calamari, shrimp, mussels, baby octopus, sun-dried tomatoes and basil.</i>	
<b>STEAK PENNE</b>	<b>950L</b>
<i>Penne pasta in a creamy tomato sauce with sliced beef, mushrooms, garlic and parmesan.</i>	
<b>CHICKEN ALFREDO TAGLIATELLE</b>	<b>685L</b>
<i>Classic Alfredo tagliatelle prepared with grilled chicken and oyster mushrooms in a creamy parmesan sauce.</i>	
<b>SQUID INK SPAGHETTI WITH SHRIMP</b>	<b>785L</b>
<i>Squid ink black spaghetti with grilled shrimp and wine tomato sauce.</i>	
<b>MANTI / CRISPY MANTI</b>	<b>560L</b>
<i>Manti filled with minced beef, served with garlic yogurt and buttered tomato sauce with spicy.</i>	
<b>CREAMY RAVIOLI</b>	<b>680L</b>
<i>Cheese filled ravioli in basil cream sauce, served with walnuts and parmesan.</i>	
<b>LASAGNA SPINACI</b>	<b>785L</b>
<i>Oven baked lasagna prepared with bolognese and béchamel sauce, enriched with spinach and pesto touches.</i>	
<b>KIDS MENU</b>	
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<b>KIDS MEATBALLS</b>	<b>550L</b>
<i>Grilled meatballs served with french fries and vegetables.</i>	
<b>CHICKEN FINGERS</b>	<b>480L</b>
<i>Breaded fried chicken strips served with french fries.</i>	
<b>KID BURGER</b>	<b>480L</b>
<i>Beef burger patty with tomato, greens, and pickles; served with french fries and onion rings.</i>	
<b>KID PENNE</b>	<b>360L</b>
<i>With your choice of sauce: Butter sauce · Tomato sauce · Pesto sauce</i>	

Squid Ink Spaghetti with Shrimp



Tagliatelle  
Chicken Al Fredo

Lasagna Spinachi



Linguini Frutti Di Mare

Creamy Ravioli



Chicken Chashlik



Chicken Piccata



Smoked Paprika & Honey  
Glazed Chicken

Eggplant Melanzana



Grilled Cauliflower Steak

## CHICKEN MAIN COURSES

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### CHICKEN SUPREME

685L

*Oven baked chicken fillet served with parmesan creamed baby carrots and potatoes, kashar cheese, parsley, cherry tomatoes and mediterranean greens.*

### CHICKEN BALLOTINE

650L

*Chicken breast stuffed with ricotta and butter-sautéed spinach, served with a special velouté sauce made with creamy onion, garlic, spinach and capia pepper, finished with shoestring potatoes and parmesan.*

### CHICKEN PICCATA

680L

*Breaded fried chicken breast served with a special creamy caper and lemon sauce, accompanied by buttered linguine, grilled zucchini and red chimichurri sauce.*

### SMOKED PAPRIKA & HONEY GLAZED CHICKEN

585L

*Grilled chicken thigh glazed with honey and sweet chili sauce, served with jasmine rice, strained yogurt, mediterranean greens and paprika sauce.*

### CHICKEN SCHNITZEL

650L

*Breaded chicken breast fried in butter, served with lemon, butter and warm potato salad.*

### CHICKEN SHASHLIK

650L

*Grilled chicken thigh slices marinated with red chili powder, served with strained yogurt, red onion, grilled tomato and peppers, grilled lettuce, baby potatoes and lavash bread.*

## VEGETARIAN MAIN COURSES

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### EGGPLANT MELANZANE

600L

*Fried eggplant slices with breaded mozzarella cheese, garlic tomato sauce, basil and parmesan.*

### GRILLED CAULIFLOWER STEAK

410L

*Grilled cauliflower with cumin and turmeric infused olive oil, tahini strained yogurt, sliced almonds, pomegranate molasses, strawberries and mediterranean greens.*

Surf & Turf



Sesame Crusted Tuna Steak



Entrecôte  
Café de Paris



Butter Sea Bass  
with Almond



Tuscan Style  
Filet Mignon

## FISH MAIN COURSES

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**SESAME CRUSTED TUNA STEAK** 875L

*Grilled tuna coated with sesame and black cumin, served with sea beans, paprika sauce and ponzu sauce.*

**PARCHMENT BAKED SEA BASS** 1350L

*Sea bass baked in parchment paper with baby potatoes, baby carrots, shallots, garlic, cherry tomatoes, sliced almonds, lemon and mediterranean greens.*

**GRILLED SEA BREAM** 1200L

*Whole grilled sea bream served with mastic fava, red onion, sea beans, potatoes, cherry tomatoes and mediterranean greens.*

**BUTTER SEA BASS WITH ALMOND** 1425L

*Grilled sea bass topped with sliced almonds cooked in butter, served with sautéed potatoes, arugula, parsley and caper berries.*

## MEAT MAIN COURSES

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**BOSNIAN MEATBALLS** 850L

*Bosnian meatballs served on flatbread with ajvar sauce, strained yogurt, grilled peppers and arugula.*

**TUSCAN STYLE FILET MIGNON** 2100L

*Grilled beef tenderloin served with orzo risotto, grilled oyster mushrooms, creamy spinach toscana sauce and mediterranean greens.*

**ENTRECÔTE CAFÉ DE PARIS** 1600L

*Grilled entrecote served with Café de Paris sauce, sautéed broccoli with garlic and french fries.*

**SURF & TURF STEAK** 2200L

*Grilled beef tenderloin and grilled shrimp served with baby carrots, baby zucchini, baby potatoes, mediterranean greens and garlic butter sauce.*

**CHIMICHURRI RIB EYE STEAK** 1650L

*Grilled ribeye steak served with baby carrots, baby zucchini, baby potatoes, broccoli, butter, red chimichurri sauce and mediterranean greens.*

**BEEF STRAGONOF** 1250L

*Sliced beef in a creamy demi-glacé sauce with gherkins, caramelized onions, mushrooms and shoestring potatoes.*

**BEEF TENDERLOIN WITH DEMI-GLACE SAUCE** 2100L

*Grilled beef tenderloin served with demi-glacé sauce, butter sautéed potatoes, shallots, baby carrots and sliced almonds.*

San Sebastian Cheesecake



Lemon & Strawberry Parfe



Cream Brulee



Chocolate Souffle



Fig Milk Pudding



Churros



# DESSERTS

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**CHOCOLATE SOUFFLÉ** **500₺**

*A warm, molten chocolate soufflé made with dark chocolate and butter.*

**CREME BRULEE** **350₺**

*Classic French dessert made with vanilla cream and a thin layer of burnt caramel.*

**SAN SEBASTIAN** **385₺**

*Classic San Sebastian cheesecake with a lightly burnt top, served with chocolate or forest berry sauce.*

**FIG MILK PUDDING** **350₺**

*Traditional Turkish fig milk pudding, naturally set with figs and served with crushed walnuts and dried figs.*

**STRAWBERRY & LEMON PAREFAIT** **460₺**

*Lemon cream with strawberry sauce, hazelnuts and biscuit crumble.*

**CHURROS** **350₺**

*Fried churros coated with cinnamon sugar, served with dark chocolate and salted caramel sauce.*

**TIRAMISU** **440₺**

*Classic Italian dessert made with espresso-soaked ladyfingers and mascarpone cream.*

**CHOCOLATE SEMIFREDDO** **450₺**

*Frozen creamy Italian dessert with mascarpone, served over hazelnut Lotus biscuit and chocolate sauce.*

**ICE CREAM** **125₺**

*Vanilla / Chocolate / Strawberry*

## SOFT DRINKS

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<b>WATER</b>	<b>75₺ / 115₺</b>
<b>SPARKLING WATER SODA</b>	<b>95₺</b>
<b>COCA COLA</b>	<b>150₺</b>
<b>COCA COLA ZERO</b>	<b>150₺</b>
<b>FANTA</b>	<b>150₺</b>
<b>SPRITE</b>	<b>150₺</b>
<b>ICE TEA LEMON</b>	<b>150₺</b>
<b>ICE TEA PEACH</b>	<b>150₺</b>
<b>PREMIUM SPARKLING WATER 250 ML</b>	<b>130₺</b>
<b>PREMIUM SPARKLING WATER 750 ML</b>	<b>210₺</b>
<b>RED BULL ENERGY DRINK</b>	<b>220₺</b>
<b>FRUIT JUICES</b>	<b>150₺</b>
<b>AYRAN</b>	<b>150₺</b>
<b>AYRAN WITH HERBS</b>	<b>150₺</b>
<b>LEMONADE /MINT/ STRAWBERRY/ TARRAGON</b>	<b>160₺</b>
<b>HERBAL ICE TEA</b>	<b>220₺</b>
<i>Hibiscus, sage tea, strawberry, lemon, syrup</i>	
<b>PATIKA</b>	<b>220₺</b>
<i>Blackberry, grapefruit, tarragon syrup</i>	
<b>GREEN DETOX</b>	<b>220₺</b>
<i>Cucumber, green apple, parsley, lemon</i>	
<b>FRESH ORANGE JUICE</b>	<b>260₺</b>
<b>ICE LATTE</b>	<b>300₺</b>
<b>ICE AMERICANO</b>	<b>300₺</b>

## HOT DRINKS

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<b>TURKISH TEA</b>	<b>90₺</b>
<b>TURKISH COFFEE</b>	<b>160₺</b>
<b>FILTERED COFFEE</b>	<b>180₺</b>
<b>ESPRESSO</b>	<b>160₺</b>
<b>AMERICANO / DOUBLE ESPRESSO</b>	<b>220₺</b>
<b>FLAT WHITE / CAPPUCINO / LATTE</b>	<b>240₺</b>
<b>GREEN TEA</b>	<b>220₺</b>
<b>LINDEN TEA</b>	<b>220₺</b>
<b>HIBISCUS TEA</b>	<b>220₺</b>
<b>CAMOMILE TEA</b>	<b>220₺</b>
<b>FRESH HERBAL TEA</b>	<b>260₺</b>

## BEER

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EFES PILSEN	350L
BOMONTI UNFILTERED	450L
BECKS	350L
CORONA	530L

## WHITE WINE

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

## BLUSH & ROSE WINE

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LIKYA FOX TILKIKUYRUĞU	340L/1600L
SUVLA KABATEPE - SYRAH MERLOT KALECİK KARASI	400L/1800L
LUCIEN ARKAS ANTRE KALECİK KARASI & SANGIOVESE	2000L
SUVLA BLUSH KARSAKIZ	2000L
LIKYA ARAXA PINOT MEUNIERE	2500L

## RED WINE

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

## PROSECCO & CHAMPAGNE

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GLASS PROSECCO	750L
GARRONE PROSECCO	6000L
MUMM CORDON ROUGE	12000L

# SIGNATURE COCKTAILS

## SMELL YOUR COCKTAIL

We've created unique scents inspired by the aromas that reflect the character of our cocktails. Experience the scent of your cocktail before ordering.

01

850฿

## OLD SOUL

The old spirit of raki, the serene chaos of dill and mastic gum.

MILKWASHED RAKI  
DILL BEEFEATER  
SKINOS  
DILL SYRUP



02

850฿

## TARRAGON

A bright and refreshing balance of tarragon, blackberry, and grapefruit.

TARRAGON HAVANA CLUB 3 ROM  
BLACKBERRY SAUCE  
GRAPEFRUIT JUICE  
LEMONCELLO  
LEMON



03

850฿

## JADE BREAK

A refreshing balance of apple and cucumber; a spicy blend of cardamom and caramel.

CARDAMOM ABSOLUT VODKA  
APPLE & CUCUMBER CORDIAL  
CAMEL  
LEMON



04

850฿

## VERDANT

The refreshing balance of sorrel and lemongrass.

BEEFEATER GIN  
GREEN CHATREAUSE  
SORREL  
LEMON GRASS  
LEMON



05

850฿

## RITUAL

Mezcal is a smoky, mystical blend of hibiscus and sage.

MEZCAL  
OLMACA TEQUILA  
RHUBARB LIQUEUR  
HIBISCUS  
SAGE TEA



06

850฿

## LONDON FOG SOUR

Smoky, citrusy and quietly bold.

CHIVAS REGAL 12 WHISKEY  
LEMON & SYRUP  
GINGER  
EARL GREY FOAM



## WHISKEY

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

## VODKA

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<b>ABSOLUT</b>	<b>600€</b>
<b>ABSOLUT VANILLA</b>	<b>600€</b>
<b>ABSOLUT RASPBERRY</b>	<b>600€</b>
<b>ABSOLUT PEARS</b>	<b>600€</b>
<b>ABSOLUT ELYX</b>	<b>900€</b>
<b>GREY GOOSE</b>	<b>1000€</b>
<b>KETEL ONE</b>	<b>800€</b>
<b>BELVEDERE</b>	<b>1000€</b>
<b>BELUGA FINEST</b>	<b>1150€</b>

## ROM

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<b>HAVANA CLUB 3ANOS</b>	<b>600€</b>
<b>HAVANA CLUB 7ANOS</b>	<b>750€</b>
<b>BUMBU</b>	<b>700€</b>
<b>BACARDI</b>	<b>650€</b>
<b>ZACAPA</b>	<b>950€</b>

## TEQUILA

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

## GIN

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

## LIQUER

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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

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