



MENU

Appetizers

1 BEEF CARPACCIO 120.00TL

A traditional Italian appetizer consisting of raw beef sliced thinly served with rocket leaves parmesan cheese and drizzled with potato sauce balsamic vinegar.

2 BRUSCHETTA

ORIGINALE 85.00TL

Classic Italian appetizer toasted slices of French bread, rubbed with garlic and topped with extra-virgin olive oil, tomatoes, pesto sauce and salt.

3 SAUTEED PRAWNS WITH SOUR

CREAM SAUCE 195.00TL

Tortilla bread topped with sun dried tomatoes, mushroom, garlic and sauteed prawns served with sour cream and guacamole.

4 CRISPY SWEET

CHILLI CHICKEN 95.00TL

Fried Chinese style chicken pieces sweet chilli sauce topped with sesame seeds.

5 COMBO PLATTER 275.00TL

- served to a minimum of 2 people or more -

Crispy halloumi chips, corn dog sausages, crispy chicken strips, onion rings, homestyle oven baked potatoes served with honey mustard sauce.

6 CHEESE PLATTER 250.00TL

- served to a minimum of 2 people or more -

A selection of seven types of cheese, cheese balls coated with chia, sesame seeds and pistachio, seasonal fresh fruits, dried fruits, fig jam, walnuts served with toasted breads.

7 MINI

CHEESE PLATTER 170.00TL

Selection of five types of cheese, cheese balls coated with chia, sesame seeds and pistachio, seasonal fresh fruits, dried fruits, fig jam, walnuts served with toasted breads.

8 TAPAS PLATTER 290.00TL

- served to a minimum of 2 people or more -

A selection of eight types of smoked cold meat (pork, turkey and beef), four types of cheese, olives, cherry tomatoes, jalapeno peppers, almonds, nachos, grissini served with fresh fruits.



*crispy sweet
chilli chicken*

*creamy
pesto sauce
gnocchetti*



CHEESE PLATTER & TAPAS PLATTER

9 CHICKEN TENDERS 130.00TL   

Crispy chicken strips served with homestyle oven baked potatoes and honey – mustard sauce.

10 HALLOUMI CHIPS 95.00TL    

Halloumi strips coated in breadcrumbs served with chilli mayonnaise and balsamic glaze.

11 CREAMY PESTO

SAUCE GNOCCHI 95.00TL    

An Italian classic, potato pasta served with creamy pesto sauce.

12 OVEN BAKED

POTATO CHIPS 65.00TL  

Served with garlic and sprinkled with fresh herbs.



CHICKEN TENDERS



Smoked salmon
salad



FELAFEL BOWL SALAD

Salads

13 CHICKEN

CAESAR SALAD 120.00TL    

Crispy fresh lettuce leaves topped with original Caesar sauce, grilled chicken, croutons, cherry tomatoes sprinkled with parmesan leaves.

14 CRISPY ARTICHOKE SALAD

WITH AVOCADO 135.00TL 

Mediterranean greens, green lentils, corn, green olives stuffed with peppers, brussels sprouts, artichokes, roasted peppers and halloumi served with balsamic sauce.

15 FALAFEL

BOWL SALAD 110.00TL   

Crispy fresh Mediterranean salad leaves topped with falafel balls, spicy chickpeas, quinoa tubule, pomegranate served with orange tahini sauce.

16 GRILLED GOAT

CHEESE SALAD 160.00TL   

Crispy fresh Mediterranean salad leaves topped with grilled red capias peppers stuffed with goat cheese, cherry tomatoes, cucumber, sprinkled with crushed walnuts, diced dried apricots and served with vinaigrette.



Pizza

All our pizzas are original Napoleon recipe from Italy and are 30cms wide.

17 MARGARITA PIZZA 140.00TL

An original recipe from Italy, homemade special margarita sauce, mozzarella, topped with fresh sweet basil, rocket and parmesan leaves.

18 MAYA'S

SECRET PIZZA 160.00TL

Garlic, olive oil, pesto sauce, mozzarella, baby spinach and topped with rocket and parmesan cheese.

19 BBQ CHICKEN PIZZA 165.00TL

Homemade special margarita sauce, mozzarella, BBQ sauce seasoned chicken strips, caramelized onions, pepper topped with fresh rocket and parmesan leaves.

20 PEPPERONI PIZZA 165.00TL

Homemade special margarita sauce, mozzarella, pepperoni slices topped with fresh rocket and parmesan leaves.

21 ROBESPIERRE

PIZZA 195.00TL

Homemade special margarita sauce, mozzarella, fillet steak marinated in fresh herbs, pesto sauce topped with fresh rocket and parmesan leaves.

22 FUNGHI PIZZA 160.00TL

Homemade special margarita sauce, mozzarella, sauteed mushrooms in marinated in fresh herbs, pesto sauce topped with fresh rocket and parmesan leaves.

23 QUATRO

FORMAGGI PIZZA 170.00TL

A classic four cheese pizza with our homemade special margarita sauce, 4 types of cheese topped with fresh rocket leaves.

24 BACON PIZZA 195.00TL

Homemade special margarita sauce, mozzarella, bacon, asparagus, mustard topped with fresh rocket leaves.

25 BRISKET PIZZA 195.00TL

Homemade special margarita sauce, mozzarella, slow cooked for 8 hours brisket, caramelized onions, sauteed mushrooms in fresh herbs topped with fresh rocket and parmesan leaves.

Pasta

We make our own pasta's from scratch in Lush kitchen.

26 SPAGETTI BOLOGNESE 140.00TL

Spaghetti with homemade 8 hours slow-cooked Bolognese sauce, served with cooked cherry tomatoes, fresh sweet basil topped with parmesan cheese.

27 SPAGETTI CARBONARA 180.00TL

Crispy bacon, cream, fresh herbs and topped with an egg yolk and fresh herbs.

28 SPAGETTI NAPOLITAN 120.00TL

Homemade Napolitana sauce, cooked cherry tomatoes and topped with fresh sweet basil and parmesan leaves.

29 CHEESE STUFFED

RAVIOLI 150.00TL

Ravioli stuffed with ricotta, mascarpone and parmesan cheese served with white pesto and wine cream sauce.

30 MAC & CHEESE WITH

POP CORN CHICKEN 160.00TL

An American classic, macaroni cheese topped with crispy chicken pieces.

31 SMOKED BEEF RIBS FETTUCCINE

180.00TL

Homemade Napolitana sauce, 8 hours slow cooked beef ribs, pesto sauce, cooked cherry tomatoes and topped with fresh sweet basil and parmesan leaves.

32 FETTUCCINE

AL POLLO 165.00TL

Chicken strips sauteed in fresh herbs, mushrooms, sun dried tomatoes, cooked cherry tomatoes, tossed in chefs special white wine cream sauce and served with fresh sweet basil leaves.

33 SEAFOOD BLACK

FETTUCCINE 195.00TL

Black fettucine made from black squid, calamari, prawns, mussels marinated in fresh herbs served with creamy pesto sauce sprinkled with parmesan cheese.

Noodle

34 CHICKEN NOODLE 150.00TL

Sauteed fresh vegetables and chicken tossed with noodles and Far East Sauce.

35 BEEF NOODLE 185.00TL

Sauteed fresh vegetables and beef tossed with noodles and Far East Sauce.

36 VEGETABLE NOODLE 120.00TL

Sauteed fresh vegetables and beef tossed with noodles and Far East Sauce.



SEAFOOD BLACK FETTUCCINE



CHEESE STUFFED RAVIOLI



Chicken dishes

37 CHICKEN KIEV 185.00TL

Crumbed and fried chicken breast stuffed with fresh herbs, melting garlic butter, cheddar cheese served with honey mustard potato salad.

38 CHICKEN

FAJITA CASSEROLE 185.00TL

Sauteed chicken with fajita spices, onions, garlic, red capias peppers, jalapeno peppers, red kidney beans topped with cheddar cheese served with sour cream, red salsa sauce, guacamole and tortilla bread.

39 CHICKEN IN NUTTY

HOISIN SAUCE 185.00TL

Chicken stuffed with peanuts, parsley in hoisin sauce served with grilled vegetables.

40 CHICKEN PIECES

IN CURRY SAUCE 185.00TL

Chicken pieces, onions, garlic, coloured peppers, coconut milk, cream cooked in spices served with rice.

41 CHICKEN &

MUSHROOM CREPE 185.00TL

Crepe pancake filled with creamy béchamel sauce sauteed chicken and mushroom, topped with melted cheese served with potato chips and Mediterranean salad.

42 SWEET &

SOUP CHICKEN 185.00TL

Chicken pieces cooked in our own sweet and sour sauce tossed with colourful peppers and pineapple served with rice and Mediterranean greens.

43 LUSH CHICKEN 185.00TL

A Lush classic, chicken breast pieces with creamy mushroom sauce, served with creamy mashed potatoes, oven baked vegetables and Mediterranean salad.

44 CHICKEN

QUESADILLAS 185.00TL

Toasted tortilla bread with chicken strips sauteed with colourful bell peppers, onions, red kidney beans, jalapeno peppers and cheddar cheese served with sour cream, guacamole, red salsa sauce, lettuce and baked potato chips.



CHICKEN KIEV



SWEET & SOUR CHICKEN



Meat dishes

45 BEEF TENDERLOIN

490.00TL   

Grilled sirloin steak marinated in fresh herbs with mashed potato, grilled vegetables and Bearnaise sauce.

46 BEEF TENDERLOIN WRAPPED

IN PISTACHIO 520.00TL    

Grilled beef tenderloin wrapped in pistachio served with mashed potato, grilled vegetables and Bearnaise sauce.

47 BEEF QUESADILLAS 370.00TL

Toasted tortilla bread with beef strips sauteed with colourful bell peppers, onions, red kidney beans, jalapeno peppers and cheddar cheese served with sour cream, guacamole, red salsa sauce, lettuce and baked potato chips.

48 BEEF WELINGTON

520.00TL     

Grilled sirloin steak, mushroom puree, goose liver wrapped in crepe and puff pastry served with mashed potato, grilled vegetables and Bearnaise sauce.

49 SURF & TURF 540.00TL

Grilled sirloin steak with fresh herbs, prawns sauteed in butter served with mashed potato, grilled vegetables and Bearnaise sauce.

50 BEEF BOURGOUIGNON

370.00TL    

French beef stew braised in red wine for 24 hours, flavored with root vegetables and beef stock and slow cooked for 8 hours. After 32 hours of braising and cooking, the tender meat is served with mashed potatoes.

51 OSSO BUCCO

420.00TL       

Ossobuco etlerimiz kızgın yağda dağlanarak, kırmızı şarap, kök sebzeler, taze baharatlar ve et suyunda 8 saat ağır ateşte lokum kıvamı aldırılır ve safranlı risotto eşliğinde servis edilir.

*beef tenderloin
wrapped in pistachio*



BEEF TENDERLOIN

Seafood

52 LAGOS WITH ARTICHOKES BLACK RISOTTO IN BISQUE SAUCE

270.00TL    

Black risotto grains cooked in bisque sauce topped with crispy artichokes and grilled lagos.

53 GRILLED WILD SEA BASS

300.00TL   

Grilled seabass served with creamy mashed potato, baked vegetables and fresh rocket leaves.

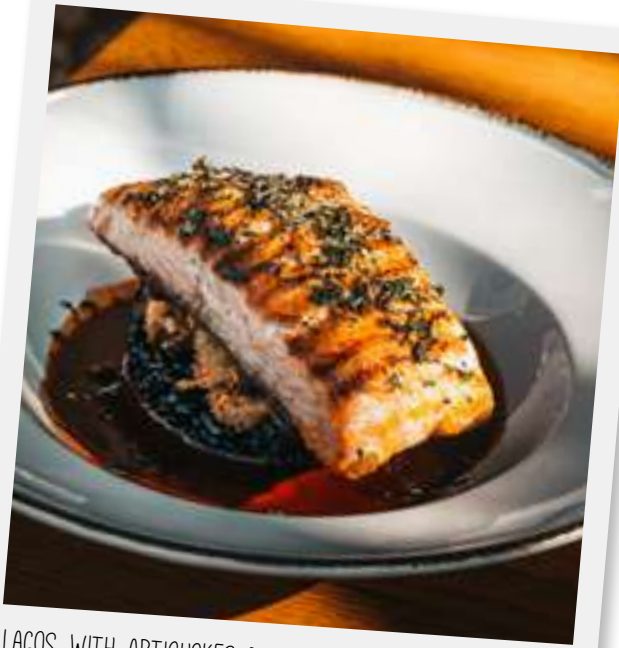
54 SWEET &

SOUP PRAWNS 270.00TL

Prawns in our very own Lush sweet and sour sauce with colourful bell peppers, pineapple served with rice and Mediterranean salad greens.

55 PAELLA 190.00TL

A classic dish from Spain, slow-cooked rice dish with wine, saffron, vegetables and 4 types of seafood served with rocket leaves and a wedge of lemon.



LAGOS WITH ARTICHOKES BLACK RISOTTO IN BISQUE SAUCE



GRILLED WILD SEA BASS



paella

Risotto

56 BEEF BACON & MARROW RISOTTO

190.00TL    

Risotto grains are cooked in white wine topped beef bacon and served with beef bone marrow sprinkled with fresh parmesan leaves.

57 WILD MUSHROOM

RISOTTO 195.00TL   

Risotto grains are cooked in white wine topped with sauteed wild mushrooms with fresh parmesan leaves.

58 SEAFOOD BLACK RISOTTO

220.00TL    

Black risotto grains cooked in white wine topped with a selection of four different seafoods.



Burgers

59 CLASSIC BURGER 175.00TL

180g of burger meat, BBQ sauce, tomato, lettuce, caramelized onions served with gherkin, coleslaw salad and oven baked potato chips.

60 CHEESEBURGER 185.00TL

180g of burger meat, BBQ sauce, tomato, lettuce, caramelized onions, cheddar cheese served with gherkin, coleslaw salad and oven baked potato chips.

61 BRISKET BURGER 195.00TL

Pulled beef brisket slow cooked with fresh herbs, BBQ sauce, mushrooms, caramelized onions, cheddar cheese served with gherkin, coleslaw salad and oven baked potato chips.

62 FELAFEL BURGER 125.00TL

180g felafel burger, guacamole sauce, sweet chilli sauce, tomato, lettuce, served between our homemade beetroot burger bun, served with gherkin and oven baked potato chips.



Breakfasts

63 BREAKFAST PLATTER 190.00TL price per person

- served to a minimum of 2 people or more -

Four types of cheese, butter, black and green olives, honey with traditional Turkish clotted cream, tahini with molasse, two types of seasonal jam, grilled Turkish sausage (sucuk), grilled halloumi, sauteed potatoes with fresh herbs, pisi (traditional fried dough), eggy bread, chocolate hazelnut spread, acuka (traditional tomato spread) with walnuts, green peppers, cherry tomatoes and cucumber, a choice of boiled egg, fried egg or menemen.

64 BREAKFAST PLATE 170.00TL

3 types of cheese served with fried halloumi, butter, black and green olives, honey with traditional Turkish clotted cream, seasonal jam, pisi (traditional fried dough), acuka (traditional tomato spread) with walnuts, dried fruits, fresh mint, rocket leaves, grilled Turkish sausage (sucuk) cherry tomatoes and cucumber, a choice of boiled egg or fried egg.

65 ENGLISH BREAKFAST 190.00TL

Grilled bacon and pork sausages, two fried eggs, potato hash browns, fried mushroom with fresh herbs, baked beans, grilled cherry tomatoes served with toasted slice bread.

66 EGGS BENEDICT 160.00TL

English muffins topped with sauteed spinach, salmon ceviche and poached eggs, served with sauteed potatoes with fresh herbs, fresh Mediterranean salad greens, cherry tomatoes and cucumber.

67 POACHED EGGS WITH AVACADO 150.00TL

Toasted home-made sour dough bread topped with cream cheese avocado slices and poached eggs, sprinkled with spices and grains, served with sauteed potatoes with fresh herbs, Mediterranean salad greens, cherry tomatoes and cucumber.

68 TURKISH EGGS - ÇILBIR 75.00TL

Two poached eggs served in whipped yoghurt and drizzled with hot melted butter.

69 CROQUE MONSIEUR 180.00TL

A French classic, a hot sandwich made with cheese, mustard sauce and Gravlera cheese topped with Emmantel cheese.

70 FRIED EGGS WITH CRISPY HALLOUMI & SMOKED TURKEY 140.00TL

Toasted bread with cream cheese topped with smoked turkey, rocket leaves, fried egg and served with Mediterranean leaves, cherry tomatoes, cucumber and crispy fried halloumi



*fried eggs with
halloumi & smoke*



EGGS BENEDICT



*crispy
d turkey*

*Turkish eggs
çibir*



A SWEET START - CREPE

71 FRENCH TOAST 140.00TL



Sliced bread soaked in eggs, milk, vanilla sauce and pan fried, served with caramelised bananas honey almonds.

72 A SWEET START - CREPE

95.00TL

Crepe served with seasonal fruits and chocolate.

73 PLAIN OMLETTE 95.00TL (V) (GF)

French style omelette served with sauteed potatoes with fresh herbs, Mediterranean salad greens, cherry tomatoes and cucumber.

74 CHEESE OMLETTE 110.00TL (V) (GF)

French style omelette with cheddar cheese, served with sauteed potatoes with fresh herbs, Mediterranean salad greens, cherry tomatoes and cucumber.

75 MUSHROOM OMLETTE 120.00TL (V) (GF)

French style omelette with button and oyster mushrooms, served with sauteed potatoes with fresh herbs, Mediterranean salad greens, cherry tomatoes and cucumber.

76 FRESH HERB OMLETTE 120.00TL (V) (GF)

French style omelette with sauteed fresh herbs, served with sauteed potatoes with fresh herbs, Mediterranean salad greens, cherry tomatoes and cucumber.

77 FRIED EGGS 65.00TL (V) (GF)

Two fried eggs in butter.

78 FRIED EGGS WITH SUCUK (TURKISH SAUSAGE) 85.00TL (V) (GF)

Spicy Turkish beef sausages fried in butter with two fried eggs.

79 FRIED SUCUK (TURKISH SAUSAGE) 85.00TL (V)

Spicy Turkish beef sausages fried in butter.

80 MENEMEN 85.00TL (GF)

A magnificent Turkish breakfast consisting of a mixture of sauteed tomatoes, peppers, onions and eggs, which was first started by the Cretan Turks in the city of Izmir.



MENEMEN



FRESH HERB OMLETTE





CHOCOLATE SOUFFLE



BROWNIE WITH ICE-CREAM

Desserts

65.00TL
ITALIAN TIRAMISU

65.00TL
BROWNIE WITH ICE-CREAM

65.00TL
SAN SEBASTIAN

80.00TL
CHOCOLATE SOUFFLE

65.00TL
PROFITEROLE

65.00TL
MOSAIC CAKE

lush guide



Eggs



Nuts



Sesame



Honey



Fish



Milk & Dairy Products



Peanut



Queer



Mustard



Wine



Gluten



Soya Bean



Celery




Pork



New

Drinks

	ENERGY DRINK SUGAR FREE WHITE EDITION	50.00TL
WATER	330ml 750ml.....	15.00TL 30.00TL
PLAIN SODA	200ml	20.00TL
ULUDAĞ PREMIUM SODA	250ml.....	30.00TL
ULUDAĞ PREMIUM SODA	750ml.....	60.00TL
SAN PELLEGRINO	330ml.....	30.00TL
BRITVIC TONIC	150ml.....	30.00TL
CHURCHILL	(Soda, fresh lemon juice, salt)...	30.00TL
AYRAN	25.00TL
AYRAN	WITH BASIL WITH MINT... ..	28.00TL 25.00TL
COCA-COLA	NORMAL DIET.....	27.00TL
FANTA	27.00TL
SPRITE	27.00TL



FRESHLY SQUEEZED Fruit juices

SPORT MIX	65.00TL
- an excellent store of energy, vitamins and minerals before, during and after sports - (Apple, pear, lemon)	
SUPER FIT	65.00TL
- this formula will be very good for your cells, your mind so that, your body will shine - (Carrot, apple, beetroot)	
GREEN LIGHT	65.00TL
- an effective mix to regulate your liver and digestive system - (Apple, kiwi, mint)	
FRESH ORANGE JUICE	40.00TL
FRESH APPLE JUICE	65.00TL
FRESH CARROT JUICE	45.00TL
FRESH ORANGE & CARROT JUICE	45.00TL
FRESH MIX FRUIT JUICE	65.00TL
(Apple, carrot, orange)	
ATOM (Mix with honey).....	65.00TL

Teas

BREWED TEA	10.00TL 20.00TL
TEA CUP TEA MUG	
BRITISH TEA WITH MILK	25.00TL



FRESH ORANGE & CARROT JUICE



HOMEMADE
Lemonades

- LEMONADE ORIGINAL** 35.00TL
- LEMONADE WITH MINT** 38.00TL
- LEMONADE** 40.00TL
WITH SODA | GINGER
- LEMONADE** 50.00TL
STRAWBERRY | BLACKBERRY



MINT & STRAWBERRY LEMONADE

HOMEMADE
Iced teas 38.00TL

- our iced teas are prepared with brewed green tea -
MANGO | ORANGE | PEACH

FRESHLY BREWED
Herbal teas 38.00TL

- MINT-LEMON-GINGER | HIBISCUS TEA
- APPLE-CINNAMON | GREEN TEA | LINDEN
- SAGE TEA | CAMOMILE | WINTER TEA
- EXTRA HONEY** 10.00TL



GREEN DETOX

Detox drinks

TOTAL CLEANSE DETOX 65.00TL

- a new formula especially for those who feel tired and heavy: A wonder of taste that will purify and refresh your body -

(Celery stalk, carrot, apple, orange, ginger)

NARMIX 65.00TL

(Pomi pomegranate, lemon, mint, ginger)

MINT WITH ORANGE 45.00TL

- refreshment and health in the upper respiratory tract -

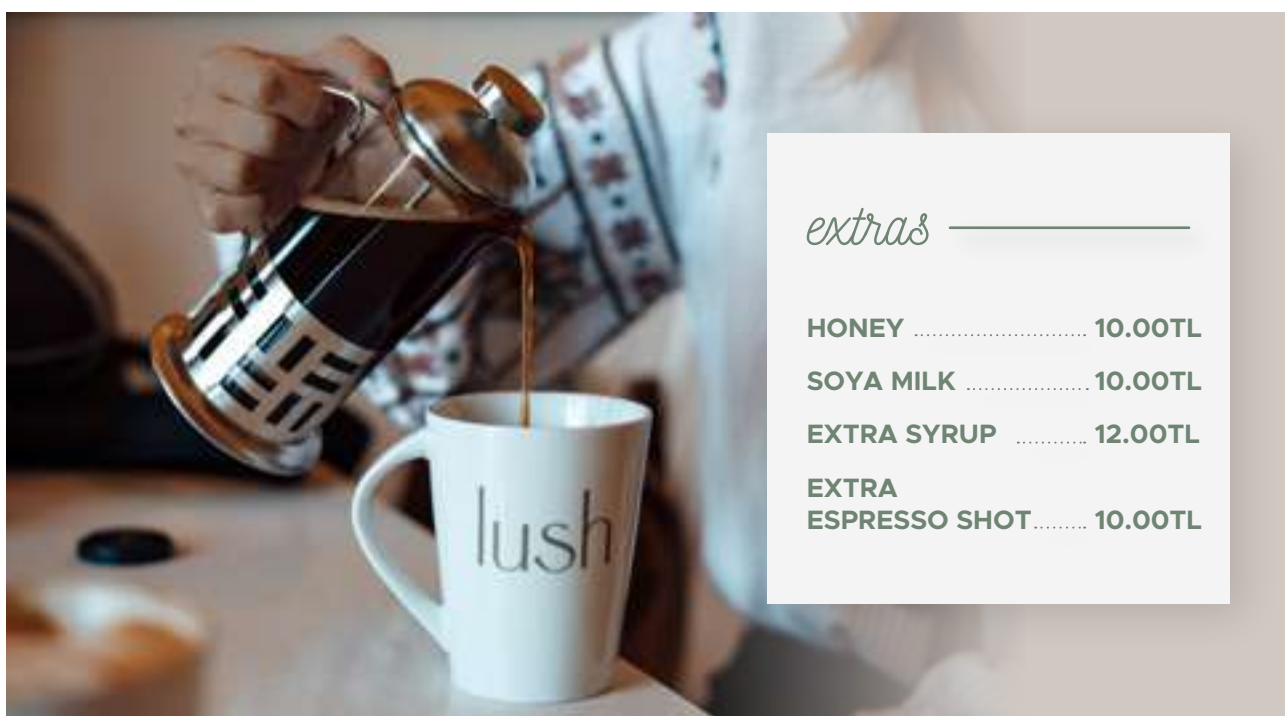
GREEN DETOX 65.00TL

(Green apple, spinach, celery stalk, lemon)

Coffees

TURKISH COFFEE	25.00TL
(Served with the special presentation of Lush)	
ESPRESSO	25.00TL
MACCHIATO	28.00TL
AMERICANO	40.00TL
FILTERED COFFEE	40.00TL
PERU GUATEMALA HONDURAS COLUMBIA BRAZILIA	
CAPPUCCINO	45.00TL

LATTE	45.00TL
LATTE	50.00TL
CARAMEL VANILLA HAZELNUT	
CHAI TEA LATTE	45.00TL
CAFE MOCHA	50.00TL
WHITE CHOCOLATE MOCHA	50.00TL
HOT CHOCOLATE	45.00TL
SAHLEP	45.00TL
HOT MILK	30.00TL



extras

HONEY	10.00TL
SOYA MILK	10.00TL
EXTRA SYRUP	12.00TL
EXTRA ESPRESSO SHOT	10.00TL

ICED Coffees

ICE LATTE	45.00TL
ICE LATTE	55.00TL
CARAMEL VANILLA HAZELNUT	
ICE AMERICANO	40.00TL
CAPPUCCINO FREDO	45.00TL
ESPRESSO FREDO	38.00TL
ICE MOCHA	50.00TL
MOCHA FRAPPE	50.00TL

ALCOHOLIC Coffees

55.00TL

FRENCH COFFEE (Cognac, espresso, grand marnier, foam cream)
IRISH COFFEE (Irish whiskey, espresso, foam cream)
BAILEYS COFFEE (Baileys, espresso, milk, foam cream)
ROM COFFEE (Havana rom, vanilla syrup, espresso)
ALMOND COFFEE (Amaretto, espresso, milk, foam cream)

Spirits & Liqueurs

FINLANDIA VODKA	70.00TL
GREY GOOSE VODKA	120.00TL
BACARDI ROM	70.00TL
BOMBAY GIN	70.00TL
BOTANIST GIN	100.00TL
TEQUILA EL JIMADOR	45.00TL
MARTINI EXTRA DRY	70.00TL
MARTINI ROSSO	70.00TL
MARTINI BIANCO	70.00TL
MARTINI FIERRO	70.00TL
JAGERMEISTER	45.00TL
MALIBU	80.00TL
ZIVANIA	40.00TL
SOUTHERN COMFORT	80.00TL
APEROL	80.00TL
SAFARI	80.00TL
BAILEYS	80.00TL
KAHLUA	80.00TL
COINTREAU	80.00TL
ARCHERS	80.00TL

Beers

MILLER 33cl	50.00TL
BUD 33cl	50.00TL
BECKS 33cl	50.00TL
CORONA 33cl	75.00TL
EFES 33l	45.00TL
BOMONTI 50cl	55.00TL



Sangria

	GLASS JUG
SANGRIA	75.00TL 250.00TL
(Dry red wine, fresh orange juice, apple slices, orange slices, rum, sugar syrup)	
PEACH SANGRIA	250.00TL
(Green apple, peach, strawberry, archers, pineapple juice, white wine)	
MANGO BERRY	250.00TL
(Mango, orange, strawberry, raspberry, rum, white wine)	
SPANISH SANGRIA	250.00TL
(Lemon, orange, green apple, peach, sugar syrup, brandy, red wine)	
PINA COLADA SANGRIA	250.00TL
(Pineapple juice, white wine, malibu, pineapple slices)	
ROSE SANGRIA	250.00TL
(Rose wine, fresh orange juice, apple slices, orange slices, rum, sugar syrup)	

WHISKEYS,
Malt whiskeys
 & COGNAC

JACK DANIEL'S OLD NO:7	80.00TL
GENTLEMAN JACK	100.00TL
JACK DANIEL'S SINGLE BARREL	100.00TL
JACK DANIEL'S	80.00TL
HONEY FIRE APPLE	

DEWAR'S WHITE LABEL	70.00TL
DEWAR'S 12 15	90.00TL 120.00TL
TAMNNAVULIN SHERRY	135.00TL
CASK DOUBLE CASK (SINGLE MALT)	
DALMORE 12 (SINGLE MALT)	150.00TL
REMY MARTIN VSOP	150.00TL
REMY MARTIN XO	250.00TL
CHIVAS REGAL 12	120.00TL

CLASSIC
Cocktails

MARGARITA	100.00TL
(Tequila, orange liqueur, fresh lemon juice)	
LONG ISLAND ICED TEA	120.00TL
(Combination of the 5 whites: tequila, orange liqueur, rum, gin, vodka, cola)	
LYNCBURG LEMONADE	120.00TL
(Jack daniel's, triple sec, sweet & sour sauce, sprite)	
MOJITO CLASSIC	100.00TL
MOJITO STRAWBERRY GREEN APPLE	120.00TL
MOJITO PASSION FRUIT	120.00TL
(Real Cuban Havana rum, fresh mint leaves, brown sugar, limes and fruits)	
CAIPIRINHA	100.00TL
(Cachaça, brown sugar, lime)	
BLOODY MARY/VIRGIN MARY	100.00TL
(Tomato juice, vodka, tabasco, Worcestershire sauce, celery, lemon juice, salt, pepper)	
MANHATTAN	120.00TL
(Sweet vermouth, bourbon, angostura bitter sauce)	
NEGRONI	120.00TL
(Gin, sweet vermouth, campari)	
APEROL SPRITZ	120.00TL
(Aperol, prosecco, soda, orange slice)	
COSMOPOLITAN	100.00TL
(Vodka, triple sec, cranberry juice, fresh lemon juice)	
DAIQUIRI	100.00TL
(Rum, lemon juice, sugar syrup, fruits)	
DAIQUIRI STRAWBERRY PEACH MELON	120.00TL



NEGRONI



CLASSIC MOJITO

SPECIAL
Cocktails

100.00TL

KILLING TYHME

(Gin, St. germain, lavender extract, aperol, fresh thyme)

CHILI MANGO

(Tequila, triple sec, mango puree, pineapple juice, tabasco sauce, cajun spice)

CES'T LA VIE

(Gin, archers, triple sec, orange juice, tonic, rosemary syrup)

GRINCH

(Brandy, apple vodka, lemon juice, cinnamon)

JU-JU

(Baileys, orange liqueur, fresh orange juice, dark chocolate)

COCO-NUT

(Caramel vodka, kahlua, coconut milk, peanut)

ESPRESSO MARTINI

(Vodka, kahlua, vanilla syrup, espresso)



V-SPEC

(Rum, passion fruit puree, lemon juice, fresh ginger juice)

TOFFEE SOUR

(Brandy, lemon juice, caramel syrup, egg white)

WINTER MULE

(Brandy, lime juice, ginger ale, cinnamon syrup)

GRASSHOPPERS

(Vanilla vodka, white chocolate syrup, creme de menthe)

HOTTY

(Fireball, honey, lemon juice)

120.00TL

SPARKLING RASPBERRY CAIPIRINHA

(Cachaca, lime juice, raspberry, sugar syrup, prosecco)

VONDORA

(Gin, black mulberry, lemon juice, prosecco)

BELLATRIX

(Campari, orange liqueur, sugar syrup, soda, orange slices)

STAR BOY

(Scotch whiskey, lemon juice, honey, fresh ginger juice)

STAY CLASSIC

(Finlandia/grey goose vodka & red bull)

TWIST

(Finlandia/grey goose vodka & red bull lime edition)

GIN BULL

(Bombay sapphire/botanist gin & red bull)

RED JACK

(Jack Daniel's, honey, hibiscus tea)



P. G. MOSCOW MULE



VONDORA

MICHELADA

(Tequila, tomato juice, lemon juice, tabasco, Worcestershire sauce)

P.G. MOSCOW MULE

(Vodka, fresh ginger juice, fresh pineapple, lime juice, sugar syrup, powdered sugar, mule cup)

HONEY BEE

(Lemon vodka, Jack Daniel's honey, lemon juice, honey, egg white)

OCEAN

(Malibu, smirnoff North, lemon juice, blue curacao)

NARANJA

(Vodka, fresh tangerine juice, brandy, lemon juice)

IMPORTED Wines



400.00TL

● VERANO BLUSH

- 👁️ Açık somon pembesi.
- 🌿 Frambuaz, çilek ve tropik meyve kokularını çağırıştırır.
- 🍷 Serinletici, kolay içimli ve aromatik yapısı ile oldukça lezzetli.



750.00TL

● MARTINI PROSECCO



750.00TL

● MARTINI BRUT

700.00TL

SARAFIN 75CL



● MERLOT

- 👁️ Koyu bordo, lacivert röfleli.
- 🌿 Kırmızı ve siyah meyve bukeklerine meşemsi ve baharlı izler eşlik ediyor.
- 🍷 Orta üstü gövdeye sahip, kadifemsi ve kompleks yapıdadır.



● CABARNET SAUVIGNON

- 👁️ Derin koyu kırmızı opak röfleli.
- 🌿 Kırmızı meyveleri çağırştıran aromaların yanı sıra, meşede eskimenin verdiği vanilyamsı bukeklerle sahip.
- 🍷 Gövdeli ve kompleks.



● SHIRAZ

- 👁️ Siyahımsı koyu bordo, mor röfleli.
- 🌿 Mürdüm eriği, ahududu, bergamot, kahve ve vanilya aromalarını çağırştırır.
- 🍷 Güçlü, dengeli, meyvemsi, yuvarlak ve kolay içimli.



● CHARDONNAY

- 👁️ Altın rengi.
- 🌿 Füme aromaların ardından ananas ve narenciye çağırşımli meyvemsi tonlar.
- 🍷 Akıcı, gövdeli, tereyağımsı yapıda.



● SAUVIGNON BLANC

- 👁️ Açık saman sarısı yeşilimsi röfleli.
- 🌿 Yeşil elma, yeşil erik ve taze otları çağırştıran aromalara sahiptir.
- 🍷 Canlı, diri, serinletici ve meyvemsi.



● FUME BLANC

- 👁️ Saman sarısı.
- 🌿 Sedir ağacı, kavun ve akasya gibi aroma ve bukeklerini çağırştırır.
- 🍷 Zengin bir kompleksiteye sahip, orta gövdeli ve yumuşak içimli bir şaraptır.



● ROSÉ MERLOT CABERNET FRANC

- 👁️ Koyu somon pembesi.
- 🌿 Menekşe, vişne, ahududu lezzet ve aromalarını çağırştırır.
- 🍷 Canlı ve serinletici karakteristiğinin yanısıra aromatik ve kolay içimli.

650.00TL

BOTTEGA 75CL



● MERLOT



● CABARNET SAUVIGNON



● PINOT GRIGIO VENEZIA



● CHARDONNAY

700.00TL

CASANOVA RESERVE COLLECTION 75CL



MALBEC

- Koyu Yakut kırmızısına Parlak Menekşe tonları eşlik eder.
- Olgun erik, böğürtlen ve yaban mersini gibi siyah meyveler ön plandadır. Baharatlı çiçeksi kokular, dumanlı dokunuşlar, bitter çikolata aromayı tamamlar.
- Gövdeli, yoğun, olgun ve ipeksi tanenlidir. İsrarcı ve uzun bitişlidir.



CABARNET SAUVIGNON

- Yoğun ve parlak yakut kırmızısı rengindedir.
- Yoğun olgun siyah erik ve böğürtlen aromaları. Karabiber, bacon, baharat ve vanilya hissedilir.
- Mükemmel gövde ve yapısı, olgun ve yumuşak tanenlidir. İsrarcı ve keyifli bir bitişlidir.



SAUVIGNON BLANC (SERİN İKLİM)

- Yeşilimsi yansımalarla soluk altın rengindedir.
- Domates yaprağı, roka ve çeşitli otlar, kırmızı ve acı biberle beraber yumuşak mineraller alınır.
- Zarif, taze ve yoğun. Tropik meyve dokunuşları ile iç içe domates yaprağı, roka gibi bitkisel notlar canlı ve hoş bir bitiş sağlar.

600.00TL

CASANOVA ANTANO COLLECTION 75CL



CARMENERE

- Koyu parlak mor kırmızısı
- Böğürtlen reçeli ve kuru incir aromaları ile etkileyici. Baharatlı ve dumanlı notlar.
- İyi gövde ve yoğunluk. Baharatlı bitişle, ipeksi ve kadifemsi tanenler. Kolay içimli.



PINOT NOIR

- Soluk yakut kırmızısı
- Menekşe gibi çiçek, çilek ve kiraz gibi meyve aromaları belirgindir. Vanilya ve meşe fiçı aromaları takip eder.
- Burundaki aromalar damağa yansır. Damaktaki taze, baştan çıkarıcı tanenler bu üzüm çeşidinin en karakteristik özelliğidir.



MERLOT

- Parlak menekşe tonlarla yakut kırmızısı.
- Olgun yaban mersini ve böğürtlen ile iç içe geçmiş pancar ve kök sebzeler. Baharatlı ve dumanlı notlar ve vanilya tatlılığı.
- Orta gövdeli, ipeksi ve yuvarlak tanenler. Kolay içimli, ısrarlı bitişli.



SHIRAZ

- Menekşe tonlarla, koyu yoğun kırmızı.
- Böğürtlen ve yaban mersini gibi olgun kırmızı meyveler. Zeytin biber ve deri gibi baharatlı notlar.
- İyi gövdeli, tok fakat çok yumuşak ve kadifemsi tanenler. Kolay içimli.



CHARDONNAY

- Parlak sarı.
- Olgun şeftali, egzotik meyveler belirgindir. Vanilya ve kuru meyve dokunuşları zerafet ve farklılık yaratır.
- Taze, dengeli, asiditesi iyi ve canlı. Ağızda ısrarcı ve kalıcı bir tat bırakır.



ROSE

- Çekici açık pembe
- Ahududu, kiraz ve nar aromaları ile taze çiçek aromaları bu şarabı çok çekici kılar.
- Dengeli asiditede, ısrarcı ve hoş bitişli ile taze ve canlı tatlar bırakır.



PINOT GRIGIO ROSE



1000.00TL
● PROSECCO POETI

200.00TL
GLASS



1200.00TL
PROSECCO GOLD, ROSE, SILVER

200.00TL
GLASS

TURKISH Wines



75.00TL

● **KIRMIZI ŞARAP
KADEH**

75.00TL

● **ROSE ŞARAP
KADEH**

75.00TL

● **BEYAZ ŞARAP
KADEH**

100.00TL

**PROSECCO
KADEH**

DLC 75CL



400.00TL

● **CABERNET
SAUVIGNON
MERLOT**

- 👁️ Koyu kırmızı.
- 👂 Vanilya, karabiber, ahududu, dağ çileği ve badem aromalarını çağrıştırıyor.
- 👄 Güçlü, meyvensi, damakta kalıcı ve orta-üstü gövdeye sahip.



400.00TL

● **ÖKÜZGÖZÜ**

- 👁️ Bayrak kırmızısı.
- 👂 Olgun vişne, yaban mersini, pekmez ve karamel aromalarını çağrıştırıyor.
- 👄 Kolay içimli, yuvarlak, dengeli ve dolgun.



400.00TL

● **KALECİKARASI**

- 👁️ Opak kırmızı.
- 👂 İncir, gül, çilek lezzetlerini ve kokularını çağrıştırıyor.
- 👄 Kolay içimli, akıcı ve hafif gövdeli.



400.00TL

● **NARİNCE**

- 👁️ Saman sarısı.
- 👂 Fulya çiçeği, yasemin, greylift ve portakal aromalarını çağrıştırır.
- 👄 Aromatik, güçlü, akıcı ve canlı yapıdadır.



400.00TL

● **SAUVIGNON
BLANC**

- 👁️ Yeşil altın sarısı.
- 👂 Yeşil elma, yeşil erik ve taze otları çağrıştıran aromalara sahiptir.
- 👄 Aromatik, kolay içimli ve canlı.

PAŞAELİ 75CL



400.00TL

● KINGDOM KALECİK KARASI

- 👁️ Açık orta yakut kırmızı rengindedir.
- 👂 Yaban mersini ve ahududu aromaları belirgindir. Hafif topraklı kokular duyulur.
- 👄 Meyvemsi tatlar, uzun yumuşak ve ipeksi tanenlere bırakır.



400.00TL

● EAST WEST %65 CABARNET SAUVIGNON %35 KARASAKIZ

- 👁️ Koyu ve parlak yakut kırmızı rengindedir.
- 👂 Tatlı baharatlar ve taze meyve kokuları hissedilir.
- 👄 Keyifli ve yumuşak tanenleri ile kalıcı ve zevkli bir bitişe sahiptir.



450.00TL

● ÇALKARASI

- 👁️ Koyu pembe rengindedir.
- 👂 Ahududu ve çilek aromalarını, nektarin ve pamuk şeker notları takip eder.
- 👄 Büyüleyici asiditesi ve tatlı tanenleri uzun bir bitiş kışkırtır.



450.00TL

● YAPINCAK

- 👁️ Açık altın rengindedir.
- 👂 Yoğun narenciye, limon ve süt kreması ile ihlamur notları barındırır.
- 👄 Orta asiditede, belirgin mineraliteyi uzun bir bitiş takip eder.



450.00TL

● SIDALAN

- 👁️ Yeşil parlaklıkta soluk altın rengindedir.
- 👂 Zarif narenciye ve kırmızı elma ile meşe ve bal notları barındırır.
- 👄 Mineralite ve kremi tatlar dengeli asitle yücelir.



700.00TL

● BLANC DENOIRS



750.00TL

● K2

- 👁️ Koyu ve yoğun siyah kiraz kırmızı. Bardakta kıpkırmızı çerçeve oluşturur.
- 👂 Zengin tatlı böğürtlen ve 'cassis' aromaları.
- 👄 Yoğun ve dolgun. Saf meyve ile doldurulmuş tatlı tanenler ve meşe armonileri ile yoğundur. Uzun bitişli, dolgun, dengeli bir şarap.



950.00TL

● KAYNAKLAR

- 👁️ Derin koyu kiraz kırmızı.
- 👂 Zengin ve tatlı olgun böğürtlen, siyah erik ile bitter çikolata tonları.
- 👄 Damakta belirgin, saf meyve dokunuşları ve tatlı tanenlerle yoğundur. Meyveler meşe etkisiyle parlar. Uzun bitişli, büyük, dolgun, dengeli bir şarap.

