

MEZZEH WINE MENU

CHAMPAGNE

	GLASS	BOTTLE
Laurent-Perrier, FR	165	775
Moët & Chandon Impérial, FR		950
Moët & Chandon Rosé Impérial, FR		1,400

PROSECCO

Torres Sangre De Toro Cava Do, SPN	65	310
Prosecco Doc, Da Luca, ITA	60	275

ROSÉ

Rosé D'Anjou, Chemin Des Sables, Sauvion Et Fils, FR	60	270
M De Minuty, Provence Rosé, FR		390

WHITE

Zuccardi Serie A Torrontés, ARG	64	295
Ken Forrester Petit - Chenin Blanc, SA	60	280
Sauvignon Blanc, Grand Selection, Lapostolle, CHL	65	300
Trebbiano, Lupi Reali, ITA	60	280
Rueda, Cune, SPN	60	280
Sabourin Grande Réserve - Chardonnay, FR	60	280
Chardonnay, Koonunga Hill, Penfolds, AUS		450
Stags Leap Wine Cellars «Karia» Napa - Chardonnay, USA		960
Symington Family Altano Blanco, POR		320
Gaia Thalassitis, GRC		465
Çankaya White, Kavaklidere, TUR		300

WHITE

	BOTTLE
Oyster Bay - Chardonnay, TUR	400
Craggy Range Te Muna Road Vineyard - Sauvignon Blanc, NZ	460
Sauvignon Blanc, Matua, NZ	350
Villa Antinori Bianco, Toscana Igt, ITA	340
Da Luca Pinot Grigio, ITA	300
Marqués De Cáceres Rioja Blanco Doca, SPN	285
Marqués De Riscal Rueda Blanco Doca, SPN	310
Pazo Das Bruxas, Rias Baixas, Do, SPN	365
Albarino Martin Codax, SPN	435
Muscadet De Sèvre-Et-Maine Sur Lie, Château Du cléray, Sauvion Et Fils, FR	370
Gérard Bertrand Réserve Spéciale Sauvignon Blanc, Pays D'Oc Igp, FR	300
Château Grand Renom, FR	340
Domaine Joseph Drouhin, Laforet, Bourgogne Blanc, FR	460
Domaine Drouhin-Vaudon Petit Chablis, FR	500
Pascal Jolivet Sancerre, FR	780
Joseph Drouhin Macon-Buissieres Les clos, FR	420

RED

	GLASS	BOTTLE
Zuccardi Serie A Malbec, ARG	65	290
Kadette Cape Blend, Kanonkop, SA	75	375
Montepulciano, Lupi Reali, ITA	58	270
Casillero Del Diablo Reserva Carménère, CHL	60	295
Sangre De Toro, Catalunya Do, SPN	55	265
Baron Philippe De Rothschild - Merlot, Pays D'Oc Igp, FR	65	290
Wyndham Estate Bin 555 - Shiraz, AUS		320
Notios By Gaia Red, GRC		320
Yakut, Kavaklidere, TUR		300

RED

Erath - Pinot Noir, USA	680
Cabernet Sauvignon, Woodbridge, Robert Mondavi, USA	310
Barone Ricasoli Chianti, Chianti Docg, ITA	330
Valpolicella Ripasso classico Superiore Doc 'Campolieti', Luigi Righetti, ITA	365
Oyster Bay - Merlot, NZ	455
Craggy Range Te Kahu, Gimblett Gravels Vineyard, NZ	680
Pinot Noir, Matua, NZ	435
La Vendimia, Alvaro Palacios, SPN	365
Torres Ibericos (3P), SPN	380
Campo Viejo Rioja Crianza Tempranillo Doca, SPN	350
Marqués De Riscal Rioja Reserva Doca, SPN	610
Torres Celeste, Ribera Del Duero, Do, SPN	530
Mouton Cadet, Bordeaux, FR	465
M.Chapoutier Côtes Du Rhône Rouge «Belleruche», FR	415
Esprit De Pavie, FR	780
Châteauneuf-Du-Pape Rouge, Domaine De La Janasse, FR	1,150
Frank Phélan (Second Vin), FR	930

DESSERT

Charmes Blanc Doux Côtes De Gascogne, Plaimont, FR	305
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SIGNATURE COCKTAILS

GLASS

Seniorita – vodka, triple sec, cranberry, simple syrup, lemon, egg white	65
Pisco Sour – pisco, lemon, simple syrup, egg white, lime flakes, maldon salt	65
Spanish Negroni – campari, martini rosso, gin	65
Banana Daiquiri – rum, lemon juice, banana syrup, egg white, orange oil	65
Cloves Sour – whisky, lemon juice, simple syrup, egg white, cloves	65
Espresso Negroni – campari, martini rosso, espresso, simple syrup	65
Capadocia Sunset – vodka, mix berries, triple sec, lemon, simple syrup, soda	65
Saffron Tonic - gin, saffron, basil, lemon, lychee puree, tonic water	65

CLASSIC COCKTAILS

Mojito – rum, mint, lime, simple syrup, soda	55
Cosmopolitan – vodka, triple sec, cranberry juice	55
Pina Colada - rum, cocunut cream, pineapple juice	55
Capirinhia - cachaca, simple syrup, lime, soda	55
Liong Island Ice Tea - vodka, rum, gin, tequila, triple sec, pepsi	55
Bloody Mary - vodka, lemon Juice, tabasco, worchester sauce, tomato juice	55

MOCKTAILS

Peach and Mint ice – earl gray tea, peach bitter, lemon juice, mint, simple syrup	35
Green Ferry – pineapple juice, cucumber, lemongrass, mint	35
Rosita – watermelon, cranberry juice, mix berries	35

DRAUGHT BEERS	½ Pint	Pint
Estrella DAMM	30	55

BOTTLE BEERS	Bottle
Bud Light %3.5	40
Magners Cider	50
Stealla Artosi	40
Heineken	40
Efes Pilsner	45
Corona	40
Peroni Beer	40

APERITIFS	30ml
Aperol	35
Amaro Averna	35
Campari	35
Cinzano Bianco	35
Cinzano Extra Dry	35
Cinzano Rosso	35

PORT	
Fine Ruby, Taylor'S	40

GIN	
Tanqueray Lon Dry Gin	35
Bombay Sapphire	40
Hendricks Gin	45
Gordons Pink	40

RUM	30ml
Capt Morgan White Rum	35
Cachaca 51	40
Malibu	40
Capt Morgan Black Label	40
Havana club Añejo 7 Años	50

TEQUILA	
Jose Cuervo Especial Silver	35
Jose Cuervo Especial Gold	40
Patrón XO Café	45
Patrón Silver	50

VODKA	
Smirnoff Red	35
Ketel One	45
Beluga Noble	70
Grey Goose	65

WHISKY	
J Walker Red Label	35
J&B Rare	40
Monkey Shoulder	45
Jameson Irish Whiskey	40
Jack Daniel'S Old No.7	40
J Walker Black Label lbc	55
Glenmorangie Original	60
Chivas Regal 12 Year Old	50
J Walker Gold Reserve	65
The Macallan 12 Year Old Triple Cask	75

BRANDY	30ml
Three Barrels	35
Hennessy Vs	50
Courvoisier VSOP	60

LIQUEUR	
Limoncello Del Sole	35
Molinari Sambuca Extra	35
Molinari Sambuca Caffè	35
Grand Marnier Cordon Rouge	35
Pisco	40
Kahlua	35
Frangelico	35
Cointreau	35
Jagermeister	35
Baileys Original	40
Lazzaroni Amaretto	35
Drambuie	35
Yeni Raki	35
Archers Peach Schnapps	35
Pimms No.1 Cup	35
Tia Maria	35
Midori Melon	40

FRESH JUICE

Watermelon, Orange, Mango, Mint and Lemon, Pineapple 25

SOFT DRINKS

Pepsi, Diet Pepsi, 7up, Diet 7up, Mirinda, Mountain Dew 18

Ginger Ale, Bitter Lemon, Soda Water, Tonic Water,

Heineken %0 - Non Alcoholic Beer 25

WATER

Aqua Fina Still Small 15

Aqua Fina Still Large 25

Aqua Fina Sparkiling Small 15

Aqua Fina Sparkling Large 25

HOT BEVERAGES

Breakfast Tea, Earl Grey Tea, Green Tea, Chamamomile Tea 20

Espresso, Americano 20

Capuccino, Latte, Double Espresso 25

Turkish Coffee 25

EARTH

Olivas gordal aliñadas de El Sur (G) El sur style marinated gordal olives	40
Queso manchego marinado en aceite de oliva (G) Manchego cheese marinated in olive oil	45
Pimientos del padron (G) Padron green peppers	45
Patatas bravas (G) Potatoes in traditional "brava" sauce	40
Tortilla de patatas (E)(G) Spanish omelette with alioli	55
Mucver (D)(G) Pan-fried chopped vegetables and halloumi served with yoghurt sauce	55
Tzatski (D)(G) Yoghurt mixed with cucumber, garlic and fresh mint	35
Atom (D)(G)(N) Grilled eggplant, served with garlic yoghurt and spicy Atom sauce, olive oil, chili and walnuts	45
Manca (G) Slow grilled eggplant mixed with long green peppers, red pepper, tomatoes, garlic, chili flakes, olive oil and vinegar	45

(D) Dairy (E) Egg (N) Nuts (G) Gluten (F) Fish (C) Crustacean (M) Molasses
For those who have food allergies or special dietary requirements, please inform your server

LAND

Croquetas de pollo rustido con mayonesa de alioli (G) Roasted chicken croquettes with aioli mayo	55
Cecina de León con aceite de pistachio (G) Air dried beef ham and pistachio oil	55
Tartar de ternera con terrina de patata (G) Beef tartar with potato terrine	65
Bikini trufado (D)(G) Air dried beef ham sandwich, San Simon cheese and truffle paste	65
Akide boregi (D)(G) Oven baked phyllo pastry filled with beef, mushrooms and tomatoes served with yoghurt sauce	55
Sucuk (D)(G) Grilled turkish beef sausages and halloumi cheese	55
Edirne tava ciğer (G) Pan fried veal liver with onion sumac relish	55
Içli kofte (G)(N) Bulgur filled with minced lamb, turkish spices and walnuts	55

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SEA

Ceviche de lubina con leche de tigre olivas de gordal, aguacate y boniato (F)(G)	55
Seabass ceviche with gordal olive tiger's milk, avocado and sweet potato	
Ostras / Oysters (M) (each)	20
Al Natural	
Ajoblanco (N)	
Tartar de atún picante con huevo frito, emulsión de trufa y pure de aguacate (F)(G)	65
Spicy tuna tartar, fried egg, truffle emulsion and avocado puree	
Croquetas de gambas y piquillos con alioli de perejil (C)(G)	55
Shrimp and piquillo pepper croquettes and parsley aioli	
Kalamari (M)	45
Deep-fried calamari served with tartar sauce	
Ahtapot (M)(G)	55
Orange vinaigrette marinated octopus served with lemon olive oil dressing and fresh dill	
Guvec (C)(G)(D)	60
Shrimps, mushroom, tomatoes, long green pepper casserole served with melted cheese	
Chtapodi (M)(G)	65
Grilled octopus served with olive oil, grill potato, garlic, and dried thyme	

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