



Keyfini çıkar...  
Enjoy Yourself...

HERHANGİ BİR GIDA ALERJİNİZ VARSA LÜTFEN BİZE BİLDİRİNİZ!  
PLEASE INFORM US IF YOU ARE ALLERGIC TO ANY FOOD!



## SOĞUK BAŞLANGIÇLAR

### BURRATA

670 TL

MANDA BURRATA, DAĞ KEKİĞİ İLE MARİNE EDİLMİŞ CONFİT BAHÇE KİRAZ DOMATES, FESLEĞEN PESTO, BALZAMİK GLAZE, İNCE KIYIM ROKA İLE

### CARPACCIO DI MANZO

670 TL

60 SAAT DİNLENDİRİLMİŞ TEKNİĞİ VE MARİNE EDİLMİŞ YONGA BONFİLE, İNCE KIYIM BAHÇE ROKA, BALZEMİK GLAZE, TRÜF MAYONEZ PARMESAN YONGA, HARDAL TURŞUSU İLE

### TUNA TATAKİ

740 TL

MÜHÜRLENMİŞ TUNA, MANAVGAT ALTIN SUSAM, SOGAN TURŞUSU, KARMELİZE MANGO, PONZU SOS İLE

### AHTAPOT CARPACCIO DI MANZO

690 TL

YONGA AHTAPOT DİLİMLERİ, REZENE, ÇİLEK, WAKAME, ÖZEL SOSU İLE

### ŞARKÜTERİ FÜME ETLER

740 TL

KAYSERİ PASTIRMA, FÜME ANTRİKOT, KUZU KOTTA, BRESOULA,

### KAPADOKYA PEYNİR ŞÖLENİ

840 TL

KAPADOKYA KÜTÜK, KAPADOKYA MAĞARA, KAPADOKYA OBRUK, KURU MEYVELER, KAVRULMUŞ CEVİZ, YEŞİL ELMA, İNCİR CHUTNEY İLE

### TÜRK MEZE ÇEŞİTLERİ

650 TL

DÖRT ÇEŞİT MEZE

### İSTİRİDYE

280 TL

(ADET FİYATIDIR)

## SALATALAR

### AKDENİZ SALATA

460 TL

AKDENİZ YEŞİLLİKLERİ, KİRAZ DOMATES, DAĞ ÇİLEĞİ, PANCAR, KAVRULMUŞ CEVİZ, AVAKADO, EZİNE PEYNİR FRENCH DRESSİNG SOS İLE

### SEZAR SALATA

#### Tavuk

580 TL

#### Karides

660 TL

#### Bonfile

660 TL

YEDİ KULE, KRUTON EKMEK, SEZAR SOS, YONGA PARMESAN İLE

### SOMON SALATA

590 TL

SOMON, AKDENİZ YEŞİLLİKLERİ, KİRAZ DOMATES, PORTAKAL DİLİMLERİ, KAPARI, PANCAR, FRENCH DRESSİNG SOS İLE

### „YOU” SALATA

490 TL

KEÇİ PEYNİRİ, AKDENİZ YEŞİLLİKLERİ, YEŞİL ELMA, ENGİNAR, PANCAR, REZENE, FRENCH DRESSİNG SOS İLE



# COLD STARTERS

<b>BURRATA</b> <i>BURRATA DI BUFALA, CHERRY TOMATOES MARINATED WITH THYME, BASIL PESTO, BALSAMIC GLAZE, FINELY CHOPPED ARUGULA</i>	670 TL
<b>CARPACCIO DI MANZO</b> <i>60 HOUR RESTING TECHNIQUE AND MARINATED CHIP Tenderloin, THINLY SHARP GARDEN ARUGULA, BALZEMIC GLAZE, TRUFF MAYONNAISE WITH PERMAS CHIP, MUSTARD PICKLE</i>	670 TL
<b>TUNA TATAKI</b> <i>SEARED TUNA WITH MANAVGAT GOLDEN SESAME SEEDS, PICKLED ONION, CAMELIZED MANGO AND PONZU SAUCE</i>	740 TL
<b>OCTOPUS CARPACCIO DI MANZO</b> <i>THIN SLICES OF OCTOPUS WITH FENNEL, STRAWBERRIES, WAKAME AND SPECIAL DRESSING</i>	690 TL
<b>VARIETIES OF SMOKED MEAT</b> <i>TRADITIONAL TURKISH PASTRAMI (KAYSERİ), SMOKED RIB EYE STEAK, LAMB KOTTA, BRESAOLA,</i>	740 TL
<b>CAPPADOCIA CHEESE PLATTER</b> <i>CAPPADOCIA BLUE CHEESE, CAPPADOCIA CAVE CHEESE, CAPPADOCIA POT CHEESE WITH DRIED FRUITS, ROASTED WALNUTS, GREEN APPLE AND FIG CHUTNEY</i>	840 TL
<b>TRADITIONAL TURKISH APPETIZERS</b> <i>FOUR TYPES OF APPETIZERS</i>	650 TL
<b>OYSTER</b> <i>(IT IS THE UNIT PRICE)</i>	280 TL

# SALADS

<b>MEDITERRANEAN SALAD</b> <i>MIXED GREENS, CHERRY TOMATOES, WILD STRAWBERRIES, BEETS, ROASTED WALNUTS, AVOCADO, FETA CHEESE AND FRENCH DRESSING</i>	460 TL
<b>CEASAR SALAD</b> <b>Chicken</b> <b>Shrimp</b> <b>Fillet Steak</b> <i>ROMAINE LETTUCE, CROUTONS, CAESAR DRESSING AND SHAVED PARMESAN CHEESE</i>	580 TL 660 TL 660 TL
<b>SALMON SALAD</b> <i>WITH SALMON, MEDITERRANEAN GREENS, CHERRY TOMATOES, ORANGE SLICES, CAPERS, BEETS, FRENCH DRESSING SAUCE</i>	590 TL
<b>„YOU” SALAD</b> <i>GOAT CHEESE, MIXED GREENS, GREEN APPLE, ARTICHOKE, BEETS, FENNEL AND FRENCH DRESSING</i>	490 TL



## ARA SICAKLAR

### ANADOLU SARIMSAKLI EKMEK

310 TL

EKŞİ MAYALI KÖY EKMEĞİ, KASTAMONU SARIMSAK, TEREYAĞI, ERİMİŞ PEYNİR İLE

### KAZ CİĞERİ

1.090 TL

KAZ CİĞERİ, KRUTON EKMEK, CHUTNEY İLE

### MOULES MARİNİERE

590 TL

KABUKLU SİYAH EGE MİDYE, KASTAMONU SARIMSAK, SOĞAN, MAYDONUZ, KREMA İLE

### KALAMAR TAVA

650 TL

AKDENİZ KALAMAR, BAHÇE ROKA, TARTAR SOS İLE

### IZGARA AHTAPOT

810 TL

GLAZE EDİLMİŞ EGE AHTAPOT, VANİLYA PATATES, TAZE SOGAN İLE

### TAVADA KARİDES

760 TL

AKDENİZ KARİDES, TAŞ KÖPRÜ SARIMSAK, MANTAR, SIVRI BİBER, ÇERİ DOMATES İLE

### TIGER KARİDES

3.750 TL

IZGARA, GÜVEÇ, TAVA SEÇENEKLERİ İLE

### „YOU” İÇLİ KÖFTE

475 TL

ŞEFİN SPESİYAL EKŞİ SÜZME YOĞURT, TOZ BİBER YAĞ İLE



## APPETIZERS

### ANATOLIAN GARLIC BREAD

310 TL

*SOURDOUGH BREAD WITH GARLIC, BUTTER AND MELTED CHEESE*

### FOIE GRAS

1.090 TL

*GOOSE LIVER WITH CROUTONS AND CHUTNEY*

### MOULES MARINIERE

590 TL

*MUSSELS WITH GARLIC, ONION, PARSLEY AND CREAM*

### FRIED CALAMARI

650 TL

*CALAMARI WITH ARUGULA AND TARTAR SAUCE*

### GRILLED OCTOPUS

810 TL

*GLAZED AEGEAN OCTOPUS WITH VANILLA POTATOES, FRESH ONION*

### FRIED SHRIMP

760 TL

*SHRIMPS WITH GARLIC, MUSHROOMS, GREEN PEPPER AND CHERRY TOMATOES*

### TIGER SHRIMP

3.750 TL

*WITH GRILL, CASSEROLE, PAN OPTIONS*

### „YOU” STUFFED MEATBALLS

475 TL

*CHEF'S SPECIAL WITH SOUR YOGHURT AND CHILLY BUTTER SAUCE*



## MAKARNALAR

### FETTUCİNİ ALFREDO

FETTUCİNİ, MANTAR, KREMA, PESTO, TAVUK GÖĞÜSÜ İLE

740 TL

### DENİZ MAHSÜLLERİ SİYAH MAKARNA

SİYAH SPAGETTİ, AHTAPOT, KARİDES, KALAMAR, MİDYE, GÜNÜN BALIĞI, BEURRE BLANC SOS İLE

790 TL

### „YOU” PASTA

EL YAPIMI MAKARNA, 12 SAAT KISIK ATEŞ TEKNİĞİ İLE PİŞMİŞ DANA ETİ, EKŞİ YOĞURT, TOZ BİBER YAĞ İLE

990TL

## BURGERLER

### KLASİK BURGER

200 GR KIYMA, MARUL, DOMATES, TURŞU, KARMELİZE SOĞAN, CİPS İLE

690 TL

### „YOU“ BURGER

72 SAATTE ELDE EDİLMİŞ KURUTULMUŞ BONFİLE ETİ, KARMELİZE SOĞAN, CHEDDAR, CİPS İLE

790 TL

## TÜRK YEMEKLERİ

### MAHMUDİYE

OSMANLI USULÜ, TAVUK GÖĞÜSÜ PARÇALARI, KURU KAYISI, KUŞ ÜZÜMÜ, BAL, İÇ BADEM, DEREOTU, ANTEP İSLİ FİRİK BULGURU İLE

740 TL

### KUZU İNCİK GELENEKSEL

KEŞKEK, DEMİ GLACE SOS, KURU MEYVELER, KIRAZ DOMATES

850 TL

### MUTANCANA

OSMANLI USULÜ, BONFİLE PARÇALARI, KURU ERİK, KURU KAYISI, İÇ BADEM, ARPACIK SOĞAN, KEŞKEK İLE

890 TL

### „YOU” ANADOLU IZGARA (1 KİŞİLİK) (2 KİŞİLİK)

TAVUK GÖĞÜSÜ, KUZU PİRZOLA, LOKUM BONFİLE, ŞEFİN SPESİYAL KÖFTESİ, RİB EYE MEVSİM SEBZELERİ İLE

985 TL

1.970 TL





## PASTA

### FETTUCCINI ALFREDO

740 TL

FETTUCCINI WITH MUSHROOMS, CREAM, PESTO AND CHICKEN BREAST

### BLACK SPAGHETTI WITH SEAFOOD

790 TL

BLACK SPAGHETTI WITH OCTOPUS, SHRIMP, CALAMARI, MUSSELS CATCH OF THE DAY AND BEURRE BLANC SAUCE

### „YOU” PASTA

990TL

HOMEMADE PASTA WITH BEEF COOKED FOR 12 HOURS AT LOW TEMPERATURE, SOUR YOGHURT AND CHILLY BUTTER SAUCE

## BURGERS

### CLASSICAL BURGER

690 TL

200G GROUND BEEF WITH LETTUCE, TOMATOES, PICKLES, CARAMELIZED ONION AND FRENCH FRIES

### „YOU“ BURGER

790 TL

72-HOUR DRIED FILLET STEAK WITH CARAMELIZED ONION, CHEDDAR AND FRENCH FRIES

## TURKISH CUISINE

### MAHMUDIYE

740 TL

OTTOMAN STYLE CHICKEN BREAST WITH DRIED APRICOTS, BLACK CURRANT, HONEY, ALMOND DILL AND TRADITIONAL ANTEP FİRİK BULGUR PILAF

### LAMB SHANK KEBAB

850 TL

KESKEK, DEMI GLACE SAUCE, DRIED FRUITS, CHERRY TOMATOES

### MUTANCANA

890 TL

OTTOMAN STYLE FILLET STEAK WITH DRIED PLUMS, DRIED APRICOTS, ALMOND, SHALLOT AND KESKEK

### „YOU” ANATOLIAN MIXED GRILL (1 KİŞİLİK) (2 KİŞİLİK)

985 TL

1.970 TL

CHICKEN BREAST, LAMB CHOPS, FILET MIGNON,  
CHEF'S SPECIAL MEATBALLS, RIB EYE STEAK AND SEASONAL VEGETABLES





## ANA YEMEKLER

### TAVUK GORGONZOLA

ISPAKAK, CUVİZ, KURU DOMATES, RENDE MOZERELLA, GRATEN PATATES,  
KARAMELİZE ARMUT, MEVSİM SEBZELERİ, GORGONZOLA SOS İLE

790 TL

### KUZU PİRZOLA

KEŞKEK, MEVSİM SEBZELERİ, BİBER SOS İLE

890 TL

### RIB EYE STEAK

ANTRİKOT, GRATEN PATATES, MEVSİM SEBZELERİ, DEMİ GLACE SOS İLE

940 TL

### LOKUM BONFİLE

MEVSİM SEBZELERİ, TAKOZ PATATES, BİBER SOS İLE

990 TL

### TENDERLİON STEAK

BONFİLE, MEVSİM SEBZELERİ, PATATES GRATEN, DEMİ GLACE SOS İLE

990 TL

### TOURNEDOS ROSSİNİ

BONFİLE, KAZ CİĞERİ, KRUTON EKMEK, TAKOZ PATATES, MEVSİM SEBZELERİ,  
TRÜF MANTAR RENDE, ROSSİNİ SOS İLE

1.940 TL

### SURF'N TURF

DANA BONFİLE, TİGER KARİDES, BABY ISPAKAK, BABY PATATES, DEMİ GLACE SOS İLE

1.400 TL

### CHEATUBRIAND (2 KİŞİLİK)

MEVSİM SEBZELERİ, KEŞKEK, BABY PATATES, BİBER SOS, MANTAR SOS, ROKFOR SOS İLE

2.210 TL

### IZGARA SOMON

SOMON, ÇİBES, BABY PATATES, BUTTER CREAM SOS İLE

940 TL

### KAYA LEVREĞİ

ROKA, MOR SOĞAN, DOMATES, LİMON, BABY PATATES İLE

940 TL

### AHTAPOT RÜYASI

RULO AHTAPOT, VANİLYA, TATLI PATATES, KRİSPİ KABAK, BİSQUE SOS İLE

1.390 TL

### „YOU” DENİZ LEZZETLERİ (2 KİŞİLİK)

İSTİRİDYE, KAYA LEVREĞİ, AHTAPOT, TİGER KARİDES, KALAMAR, MİDYE,  
TARTAR SOS, BİSQUE SOS, MEVSİM SEBZELERİ İLE

3.900 TL



MAIN COURSE

<b>GORGONZOLA CHICKEN</b> <i>SERVED WITH SPINACH, WALNUTS, DRIED TOMATOES, SHREDDED MOZZARELLA, POTATOES AU GRATIN, CARAMELIZED PEAR, SEASONAL VEGETABLES AND GORGONZOLA SAUCE</i>	790 TL
<b>LAMB CUTLET</b> <i>SERVED WITH KESKEK, SEASONAL VEGETABLES AND PEPPER SAUCE</i>	890 TL
<b>RIB EYE STEAK</b> <i>SERVED WITH POTATOES AU GRATIN, SEASONAL VEGETABLES, DEMI-GLACE SAUCE</i>	940 TL
<b>FILET MIGNON</b> <i>SERVED WITH SEASONAL VEGETABLES, WEDGE POTATOES AND PEPPER SAUCE</i>	990 TL
<b>TENDERLOIN STEAK</b> <i>TENDERLOIN WITH SEASONAL VEGETABLES, POTATOES AU GRATIN, DEMI-GLACE SAUCE</i>	990 TL
<b>TOURNEDOS ROSSINI</b> <i>FILET MIGNON WITH FOIE GRAS, CROUTONS, WEDGE POTATOES, SEASONAL VEGETABLES, SHREDDED TRUFFLE AND ROSSINI SAUCE</i>	1.940 TL
<b>SURF’N TURF</b> <i>FILET MIGNON, TIGER PRAWN, BABY SPINACH, BABY POTATOES AND DEMI-GLACE SAUCE</i>	1.400 TL
<b>CHATEAUBRIAND (2 SERVINGS)</b> <i>SERVED WITH SEASONAL VEGETABLES, KESKEK, BABY POTATOES, PEPPER SAUCE, MUSHROOM SAUCE AND ROQUEFORT SAUCE</i>	2.210 TL
<b>GRILLED SALMON</b> <i>SALMON WITH COLE CROPS, BABY POTATOES AND BUTTER CREAM SAUCE</i>	940 TL
<b>SEA BASS</b> <i>WITH ROKA, PURPLE ONION, TOMATO, LEMON, BABY POTATO</i>	940 TL
<b>OCTOPUS DREAM</b> <i>OCTOPUS ROLLS WITH VANILLA SWEET POTATOES, CRISPY COURGETTE AND BISQUE SAUCE</i>	1.390 TL
<b>„YOU” MEDITERRANEAN BREEZE (2 SERVINGS)</b> <i>OYSTER, SEA BASS, OCTOPUS, TIGER PRAWNS, CALAMARI, MUSSELS, TARTAR SAUCE, BISQUE SAUCE AND SEASONAL VEGETABLES</i>	3.900 TL





## TATLILAR

### SAN SEBASTIAN CHEESCAKE

ORMAN MEYVELERİ SOSU İLE

390 TL

### TİRAMİSU

FANTAZİ

390 TL

### TAHİNLİ SUFLE

VANİLYALI DONDURMA İLE

390 TL

### MEYVE ŞÖLENİ

MEVSİM MEYVELERİ

390 TL

### DONDURMA ŞÖLENİ

MADAGASKAR VANİLYALI DONDURMA, ORMAN MEYVELERİ ve SOSU İLE

390 TL

### „YOU” SPECIAL

ŞEFİN ÖZEL ÇITIR TATLISI, VANİLYALI DONDURMA İLE

450 TL

## ÇOCUK ÖZEL

### KASAP KÖFTE

ŞEFİN KÖFTESİ ÇİPS İLE

390 TL

### NUGGET

PANELİ TAVUK ÇİPS İLE

390 TL

### SPAGETTİ NAPOLİTEN

DOMATES SOSLU SPAGETTİ

390 TL

### DONDURMA

ÇİLEK, ÇİKOLATA, VANİLYA

300 TL



## DESSERTS

### BURNT BASQUE CHEESECAKE

*WITH FOREST FRUITS SAUCE*

390 TL

### TIRAMISU

*FANTASY*

390 TL

### TAHINI SOUFFLÉ

*WITH VANILLA ICE CREAM*

390 TL

### FRUIT PLATTER

*SEASONAL FRUITS*

390 TL

### ICE CREAM

*MADAGASCAR VANILLA ICE CREAM, MIXED BERRIES and SAUCE*

390 TL

### „YOU” SPECIAL

*CHEF'S SPECIAL CRUNCHY DESSERT WITH VANILLA ICE CREAM*

450 TL

## KIDS MENU

### MEATBALLS

*CHEF'S SPECIAL MEATBALLS WITH FRENCH FRIES*

390 TL

### NUGGET

*PANEED CHICKEN WITH FRENCH FRIES*

390 TL

### SPAGHETTI NAPOLITAN

*SPAGHETTI WITH TOMATO SAUCE*

390 TL

### ICE CREAM

*STRAWBERRY, CHOCOLATE, VANILLA*

300 TL





# DRINKS

## ALKOLSÜZ / SOFT DRINKS

SU / WATER 330 ml	80 TL
SU / WATER 750 ml	160 TL
SODA / MINERAL WATER 200 ml	120 TL
TONİK / TONIC WATER 250 ml	120 TL
SAN PELLEGRINO 750 ml	190 TL
COCA COLA / ZERO 300 ml	120 TL
FANTA 300 ml	120 TL
SPRITE 300 ml	120 TL
ICE TEA Şeftali (Peach) / limon / Mango 330 ml	120 TL
MEYVE SUYU / FRUIT JUICE	120 TL
TAZE PORTAKAL SUYU / FRESH ORANGE JUICE	200 TL
RED BULL/RED BULL Şekersiz (Sugar Free) 250 ml	200 TL
EV YAPIMI LİMONATA / HOME MADE LEMONADE	180 TL

## MILKSHAKE

ÇİLEK /STRAWBERRY	340 TL
ÇİKOLATA / CHOCALATE	340 TL
MUZ / BANANA	340 TL

## SOĞUK KAHVELER / COLD COFFEE

ICE COFFEE BLACK/ VANILLA/ CHOCOLATE	250 TL
ICE LATTE/ VANILLA/ CHOCOLATE	250 TL

## SICAK İÇECEKLER / HOT DRINK

TÜRK ÇAYI / TURKISH TEA	İKRAM / COMPLIMENTARY
TÜRK KAHVESİ / TURKISH COFFEE	140 TL
ESPRESSO	150 TL
ESPRESSO MACCHIATO	160 TL
AMERICANO	150 TL
CAPPUCINO	170 TL
CAFÉ LATTE	200 TL





## BİRA / BEER

EFES PILSEN 50 cl	200 TL
EFES MALT 50 cl	200 TL
PERGE 50 cl	180 TL
BOMONTI FİLTRESİZ 50 cl	200 TL
MILLER 33 cl	270 TL
CORONA 35 cl	270 TL
BECK'S 33 cl	270 TL
HEINEKEN 33 cl	270 TL
BUDWEISER 33 cl	270 TL
ERDINGER 33 cl	270 TL
WEIHENSTEPHANER 33 cl	270 TL
GUINNESS 44 cl	270 TL

## FROZEN COCKTAIL

STRAWBERRY DAIQURI <i>Havana 3 Anos, Strawberry, Lime Juice</i>	600 TL
BANANA DAIQURI	600 TL
MANGO PASSION <i>Havana 3 Anos, Aperol, Mango Puree, Passion Puree</i>	600 TL
PASSION DAIQURI <i>Havana 3 Anos, Passion puree, simple syrup</i>	600 TL

## SICAK ALKOLLÜ / HOT ALCOHOLIC

IRISH COFFEE <i>Irish Whiskey, Coffee, Simple Syrup, Cream</i>	400 TL
BAILEYS COFFEE <i>Baileys, Kahlua, Coffee, Cream</i>	400 TL



## APERATİF / APERITIF

<b>APEROL SPRITZ</b> <i>Aperol, Prosecco, Soda Water</i>	490TL
<b>NEGRONI</b> <i>Malfy, Campari, Garrone Rosso</i>	490TL
<b>LILLET SPRITZ</b> <i>Malfy, Lillet Blanc, Lime Juice, Soda Water, Stevia</i>	490TL
<b>OLD FASHIONED</b> <i>Bourbon Whiskey, Sugar Syrup, Angustro Bitter</i>	490TL
<b>DRY MARTINI</b> <i>Malfy, Garrone Dry</i>	490TL
<b>ESPRESSO MARTINI</b> <i>Absolut, Kahlua, Espresso</i>	490TL
<b>POP UP MARTINI</b> <i>Absolut, Passoa, Passion Puree</i>	500TL
<b>MARGHARITA</b> <i>Olmega Tequila, Triple-Sec, Lemon Juice</i>	500TL

## ALKOLSÜZ / NON ALCOHOLIC COCKTAIL

<b>FROZEN STRAWBERRY MARGHARITA</b>	350 TL
<b>VIRGIN MOJITO</b>	300 TL
<b>VIRGIN PINACOLADA</b>	300 TL





## „YOU” İMZASI / „YOU” SIGNATUR

<b>„YOU” 1</b> <i>Frozen Margarita, corona beer</i>	500 TL
<b>„YOU” 2</b> <i>Grapefruit gin, grapefruit juice, lime juice, Vegan Foam</i>	500 TL
<b>„YOU” 3</b> <i>Jagermeister, Lime J., Vegan Foam, Mixed Fruit Juice</i>	500 TL
<b>„YOU” 4</b> <i>Gin, cucumber ,tonic, lime juice</i>	500 TL
<b>„YOU” 5</b> <i>Irish Whisky, Malibu, Passion Puree, Lime Juice, Honey Syrup, Red bull</i>	500 TL
<b>„YOU” 6</b> <i>Bar Special</i>	550 TL

## KOKTEYLLER / COCKTAILS

<b>MOJITO</b> <i>Havana Club 3 Anos, Lime, Mint, Brown Sugar, Soda Water</i>	550 TL
<b>PINA COLADA</b> <i>White Rum, Cream of Coconut, Pineapple Juice</i>	500 TL
<b>CAIPIRINHA</b> <i>Cachaca, Brown Sugar, Lime Juice, Soda Water</i>	500 TL
<b>COSMOPOLITAN TWIST</b> <i>Absolut Citron, Triple-Sec, Lime Juice, Cranberry Juice, Vegan Foam</i>	500 TL
<b>PINK SANGRIA</b> <i>Rose wine, Malibu, cranberry Juice, Sprite</i>	500 TL
<b>LYNCBURG LEMONADE</b> <i>Bourbon, Triple-Sec, Citrus Blend, Sprite</i>	500 TL
<b>LONG ISLAND</b> <i>Tequila, White Rum, Gin, Triple Sec, Vodka, Lime Juice Cola</i>	600 TL
<b>WHISKEY SOUR</b> <i>Bourbon, Citrus Blend, Angustro bitter, Foam Variation</i>	500TL





## TEQUILA

OLMECA SILVER

OLMECA GOLD

PATRON GOLD



4 cl

450 TL

500 TL

800 TL

## COGNAC

REMY MARTIN

HENNESSY X.O



5 cl

450 TL

1.200 TL

## RAKI

MERCAN RAKI

TEKİRDAĞ ALTIN SERİSİ

BEYLERBEYİ GÖBEK



4 cl

TEK: 400 TL

TEK: 420 TL

TEK: 450 TL



8 cl

DUBLE: 700 TL

DUBLE: 720 TL

DUBLE: 800 TL



35 cl

1.500 TL

1.600 TL

1.800 TL



70 cl

3.200 TL

3.400 TL

3.500 TL

## LIQUEUR

BAILEY'S

FERNET BRANCA

MALIBU

JÄGERMEISTER

TIA MARIA

AMARETTO

KAHLUA

CAMPARI

COINTREAU

JACK DANIEL'S APPLE



5 cl

350 TL

350 TL

350 TL

350 TL

350 TL

350 TL

350 TL

350 TL

350 TL

350 TL





## WHISKEY



5 cl

J. WALKER BLACK LABEL	450 TL
J. WALKER BLUE LABEL	1.200 TL
CHIVAS REGAL 12 Y.O	450 TL
CHIVAS 18 Y.O	1.300 TL
CHIVAS ROYAL SALUTE	1.500 TL
DIMPLE	450 TL
BALLANTINE'S	450 TL
JACK DANIEL'S	450 TL
GENTLEMAN JACK	500 TL
JAMESON	450 TL
JAMESON BLACK BARREL	500 TL
GLENLIVET 12 Y.O	700 TL
X BY GLENMORANGIE	700 TL
TALISKER 10 Y.O	900 TL
LAGAVULIN 16 Y.O	900 TL

## VERMOUTH



5 cl

GARRONE BIANCO	350 TL
GARRONE ROSSO	350 TL
GARRONE EXTRA DRY	350 TL





# WINE

## KADEH ŞARAPLAR / GLASS WINE



15 cl



75 cl

### BEYAZ ŞARAP / WHITE WINE

PORTA DIVERTI

*SAUVIGNONBLANC, VIONER*

300 TL

1.400 TL

### PEMBE ŞARAP / ROSE WINE

PORTA DIVERTI

*CABERNET SAUVIGNON TURKEY*

300 TL

1.400 TL

### KIRMIZI ŞARAP / RED WINE

PORTA DIVERTI

*CABERNET FRANC, C.SAUVIGNON MERLOT PETIT VERDOT*

300 TL

1.400 TL

### BEYAZ ŞARAP / WHITE WINE

LAMBERTI

*PINOT GRIGIO*

320 TL

1.450 TL

### PEMBE ŞARAP / ROSE WINE

LAMBERTI

*PINOT GRIGIO*

320 TL

1.450 TL

### KIRMIZI ŞARAP / RED WINE

LAMBERTI MERLOT

*MERLOT*

320 TL

1.450 TL





## KIRMIZI ŞARAP / RED WINE

<b>SARAFIN</b> <i>CABERNET SAUVIGNON</i>	2.200 TL
<b>7 BİLGELER HIPPOKRATES</b> <i>CABERNET SAUVIGNON, MERLOT, CABERNET FRANC, SHİRAZ, PETIT VERDOT</i>	1.600 TL
<b>LİKYA VINEYARDS</b> <i>BOĞAZKERE</i>	1.600 TL
<b>KAYRA VERSUS</b> <i>ÖKÜZGÖZÜ</i>	1.700 TL
<b>KAYRA VINTAGE</b> <i>MERLOT</i>	1.700 TL
<b>KAYRA VINTAGE</b> <i>CABERNET SAUVIGNON</i>	1.700 TL
<b>KAVAKLIDERE EGEO</b> <i>CABERNET FRANC, MERLOT</i>	1.800 TL
<b>PRODOM</b> <i>SYRAH, PETIT VERDOT, CABERNET FRANC</i>	2.000 TL
<b>CÔTES D'AVANOS</b> <i>TEMPRANILLO</i>	2.000 TL
<b>PORTA CAELI AMENT</b> <i>CABERNET SAUVIGNON, CABERNET FRANC, MERLOT</i>	2.200 TL
<b>TERRAZAS ANDES</b> <i>MALBEC</i>	2.500 TL
<b>CHAMLIJA NEVİ ŞAHSINA MÜNHASİR</b> <i>CABERNET SAUVIGNON, MERLOT, CABERNET FRANC, PETIT VERDOT</i>	2.500 TL
<b>CHAMLIJA ASTICUS MONS</b> <i>MERLOT</i>	3.200 TL

## BEYAZ ŞARAP / WHITE WINE

<b>SUVLA CHARDONNAY</b> ÇANAKKALE	1.600 TL
<b>PRODOM</b> SAVINGNON BLANC	1.500 TL
<b>KAYRA VINTAGE VERSUS</b> CHARDONNAY	1.600 TL
<b>KAYRA VINTAGE</b> SAVINGNON BLANC	1.700 TL
<b>7 BİLGELER HERAKLEITOS</b> CHARDONNAY	2.000 TL
<b>CHAMLIJA FELİX CULPA</b> CHARDONNAY	2.300 TL
<b>GEWÜRZTRAMİNER YARI TATLI</b> HUNGARY	2.500 TL
<b>SANCERRE</b> SAVINGNON BLANC	3.200 TL





## PEMBE ŞARAP / ROSE WINE

<b>SUVLA BLUSH</b> <i>KARASAKIZ</i>	1.600 TL
<b>DOLUCA PLAYA</b> <i>KALECİK KARASI, ÇALKARASI</i>	1.500 TL
<b>CALAFURIA</b> <i>NEGROAMARO</i>	2.200 TL
<b>MONTMEYRAC</b> <i>CABERNET SAVIGNON</i>	1.700 TL
<b>WHISPERING ANGEL</b> <i>GRENACHE, CINSAULT, ROLLE, SYRAH, CARIGNAN</i>	3.200 TL

## PROSECCO & ŞAMPANYA / CHAMPAGNE

<b>RUFFINO</b>	2.200 TL
<b>RUFFINO ROSE</b>	2.500 TL
<b>MOET CHANDON IMPERIAL</b>	7.000 TL
<b>MOET CHANDON ROSE IMPERIAL</b>	7.500 TL
<b>MOET CHANDON ICE IMPERIAL</b>	7.500 TL
<b>DOM PERIGNON</b>	25.000 TL





