

BİRRA

Tuborg Filtresiz 50 cl	480 ₺
Guinness Draught 44 cl	650 ₺
Frederik IPA/Marzen Lager 35 cl	540 ₺
Peroni 33 cl	540 ₺
Tuborg Gold 33 cl	460 ₺
Gara Guzu Ale 33 cl	490 ₺
Carlsberg 33 cl	470 ₺

ALTRE BEVANDE

SOĞUK İÇECEKLER COLD BEVERAGES

Cam Şişe Su 330 ml / 750ml	85 / 170 ₺
Still Water	
Maden Suyu 200 ml	105 ₺
Sparkling Water 200 ml	
Fiuggi Italian Luxury Water 750 ml	
Sparkling	290 ₺
Coca-Cola, Sprite, Fanta 330 ml	180 ₺
Uzay Cola 250 ml	130 ₺
Ev Yapımı Limonata	310 ₺
Homemade Lemonade	
Taze Portakal Suyu	330 ₺
Fresh Orange Juice	
Tonic / Ginger Ale 250 ml	260 ₺
Kombucha 2200 250 ml	260 ₺

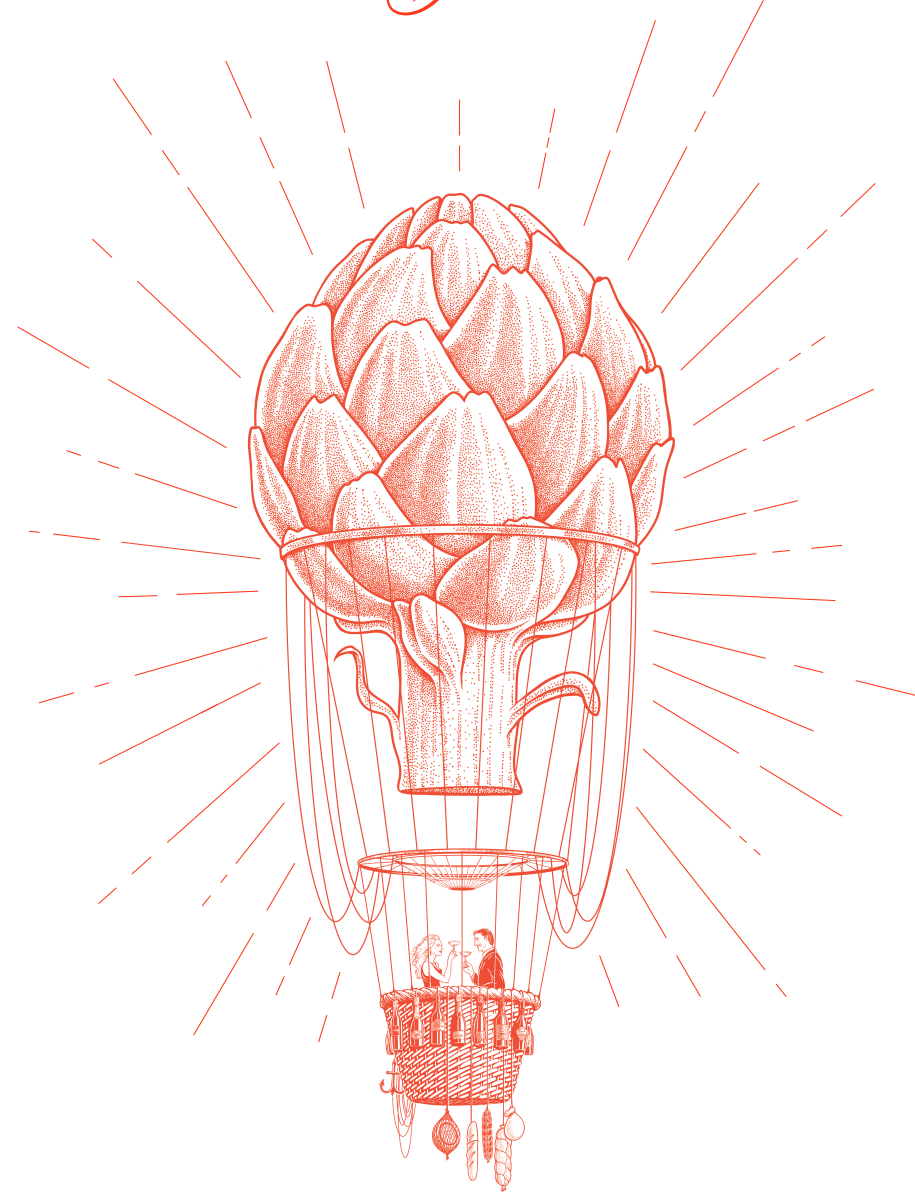
KAHVE & ÇAY COFFEE & TEA

Espresso Single / Double	160 / 230 ₺
Americano	240 ₺
Cafe Latte / Cappuccino	260 ₺
Türk Kahvesi	160 ₺
Turkish Coffee	
Demleme Çay	82 ₺
Turkish Tea	



*Fiyatlarımıza kdv dahildir.
Fiyat güncelleme tarihi: 28.08.2026
* VAT is included in the price.
Price update date 28.08.2026

Paps
ITALIAN



— LIFE IS A COMBINATION OF MAGIC AND PASTA —
Federico Fellini

ANTIPASTI BASLANGICLAR

COZZE MARINATE

- 790 TL -

(kd) (g) (s) (y) (b) (ku) (ys) (k)

Acı biber, limon ve beyaz şarapla marine edilmiş midye, tereyağı, bottarga ile
Black mussels marinated in white wine, chili and lemon, with garlic, butter, parsley and bottarga

POLPO ALLA GRIGLIA CON SALSA SALMORIGLIO

- 920 TL -

(kd) (g) (ys) (a)

Salmoriglio soslu tavada ızgara ahtapot bacağı, karışık yeşillikler, turp, çeri domates
Pan grilled octopus legs with salmoriglio sauce, mixed greens, cherry tomatoes, raddish

KLASİKLER CLASSICO

PARMIGIANA DI MELANZANE

- 810 TL -

(g) (s) (y) (kd)

Parmesan ve scamorza peyniri ile doldurulmuş kızarmış patlıcan, domates sos ile.
Fried eggplants stuffed with parmesan and scamorza cheese, served with tomato sauce.

ASPARAGI GRIGLIATI AL TARTUFO

- 940 TL -

(s) (kd)

Taze trüflü tavada ızgara kuşkonmaz, bezelye ezmesi ve acı biber chutney
Pan grilled asparagus with fresh truffle, pea paste and chili pepper chutney

CAPRESE

- 890 TL -

(s) (kd)

Taze buffalo mozzarella, domates, pancar yaprağı, fesleğen, nar ekşili balzamik sos
Fresh buffalo mozzarella, tomatoes, beet leaves, fresh basil, pomegranate molasses and balsamic vinegar

CEVICHE DI BRANZINO

- 940 TL -

(kd) (sm) (b)

Çiğ levrek ceviche, çili biber, kavrulmuş badem, acılı zeytinyağı ve naneli limon sos
Sea bass ceviche, chili pepper, roasted almonds, chili olive oil and mint lemon sauce

BURRATA POMODORI SECCHI

- 1090 TL -

(s) (kd)

Taze buffalo burrata, tane karabiber, kurutulmuş domates ve zeytinyağı ile.
Fresh burrata with dried tomatoes, fresh black pepper and olive oil.

CARPACCIO DI MANZO CON TARTUFO AIOLI

- 1090 TL -

(kd) (g) (s) (sm) (y) (ku) (h) (sf)

Dana carpaccio, parmesan peyniri, kereviz, ekme kırıtları, roka ve trüf aioli sos ile.
Beef carpaccio with parmesan cheese, celery, bread crumbs, rocket and truffle aioli sauce.

WINE SARAPLAR

KADEH KIRMIZI ŞARAPLAR 15cl RED WINES BY GLASS (15 cl)

Kuzubağ Haziran 2022, Denizli
Cabernet Sauvignon, Merlot, Shiraz. 790 TL

Cecchi Chianti 2023, Toscana
Sangiovese 960 TL

Prodom Cabernet Sauvignon 2021, Aydın
Cabernet Sauvignon 810 TL

Ni&Ce Syrah 2022, Kilis
Shiraz 720 TL

Kuzeybağ Öküzgözü 2023, Elazığ
Öküzgözü 790 TL

ŞİŞE KIRMIZI ŞARAPLAR (75 cl) RED WINES BY BOTTLE (75 cl)

Amarone Valpolicella 2011, Verona
Corvina Grossa, Rondinella,
Corvina 28000 TL

Guido Barolo 2018, Piemonte
Nebbiolo 19000 TL

Vietti Barbera D'alba
Tre Vigne 2020, Piemonte
Barbera 8700 TL

Bodegas Roda Sela 2021, Rioja Alta
Tempranillo, Garnacha, Graciano 7800 TL

Planeta Etna Rosso 2022, Sicilia
Nerello Mascalese 6800 TL

Chamlija Nev'i Şahsına Münhasır
2020, Kırklareli
Cabernet Sauvignon,
Petit Verdot, Merlot 6700 TL

Pasquale Pelissero Pasqualin
Langhe Nebbiolo 2020, Piemonte
Nebbiolo 6900 TL

Dilé D.Rosso 2022, Piemonte
Barbera, Cabernet, Pinot Nero 5200 TL

Cecchi Chianti 2022, Toscana
Sangiovese 4700 TL

Chateau Kalpak BBK 2021, Tekirdağ
Merlot, Cabernet Sauvignon,
Cabernet Franc, Petit Verdot 5100 TL

Urla Boğazkere 2023, İzmir
Boğazkere 4700 TL

Prodom Petit Verdot 2022, Aydın
Petit Verdot 3900 TL

Prodom Kalecik Karası 2023, Aydın
Kalecik Karası 3900 TL

Coppi Peucetico Primitivo 2020, Puglia
Primitivo 4900 TL

Ancilla Montepulciano
D'Abruzzo 2020, Abruzzo
Montepulciano 5200 TL

Tenuta Pepe I. Aglianico 2019, Campania
Aglianico, Merlot 5200 TL

Prodom Cabernet Sauvignon 2021, Aydın
Cabernet Sauvignon 3900 TL

Kuzubağ Haziran 2021, Denizli
Cabernet Sauvignon, Merlot, Shiraz. ... 3900 TL

Kuzeybağ Öküzgözü 2022, Elazığ
Öküzgözü 3900 TL

Gordias Cabernet Franc 2021, Ankara
Cabernet Franc 2900 TL

Likya Boğazkere 2018, Antalya
Boğazkere 3500 TL

Ni&Ce Syrah 2022, Kilis
Shiraz 3500 TL

WINE SARAPLAR

KADEH BEYAZ ŞARAPLAR (15 cl) WHITE WINES BY GLASS (15 cl)

Prodom Cuvée Chardonnay 2024, Aydın
Chardonnay 790 TL

Famille Sichel Sau. Blanc 2023, Bordeaux
Sauvignon Blanc 810 TL

Belfiore Pinot Grigio 2025, Veneto
Pinot Grigio 790 TL

Prodom Narince 2022, Aydın
Narince 780 TL

ŞİŞE BEYAZ ŞARAPLAR (75 cl) WHITE WINES BY BOTTLE (75 cl)

Kellerei Kurtatsch Gewürztraminer
2022, Südtirol - Alto Adige
Gewürztraminer 8600 TL

Planeta Etna Bianco 2020, Sicilia
Carricante 5400 TL

Campalou Vouvray 2023, Loire
Chenin Blanc 4500 TL

Markus Molitor Riesling 2021, Mosel
Riesling 5200 TL

G. Mazzearello Gavi di Gavi 2022, Piemonte
Cortese 7200 TL

Urla Chardonnay 2024, İzmir
Chardonnay 4800 TL

Terre Rose Pinot Grigio 2023, Friuli
Pinot Grigio 5200 TL

Ethereo Albarino 2021, Rias Baixas
Albarino 6700 TL

Louis Moreau Chablis 2022, Bourgogne
Chardonnay 6500 TL

Cecchi Orvieto Classico 2023, Umbria
Drupeggio, Chardonnay, Trebbiano 4600 TL

Villa Carume Grillo 2024, Sicilia
Grillo 4700 TL

Mille 951 Gavi di Gavi 2022, Piemonte
Cortese 3900 TL

Famille Sichel Sau. Blanc 2023, Bordeaux
Sauvignon Blanc 3900 TL

Belfiore Pinot Grigio 2025, Veneto
Pinot Grigio 3800 TL

7bilgeler Khilon Sau. Blanc 2025, Denizli
Sauvignon Blanc 3700 TL

Prodom Cuvée Chardonnay 2024, Aydın
Chardonnay 3800 TL

Marqués De Riscal 2022, Rueda(Organic)
Verdejo 3800 TL

Prodom Sauvignon Blanc 2023, Aydın
Sauvignon Blanc 3800 TL

Prodom Narince 2022, Aydın
Narince 3700 TL

KADEH BLUSH & ROSE (15 cl) BLUSH & SWEET BY GLASS (15 cl)

Belfiore Blush 2025, Veneto
Pinot Grigio 740 TL

Prodom Rose 2023, Aydın
Syrah, Merlot, Kalecik Karası 740 TL

ŞİŞE BLUSH & ROSE (15 cl) BLUSH & ROSE BY BOTTLE (15 cl)

Kuzubağ Rose 2024, Denizli
Çalkarasi, Kalecik Karası 3200 TL

Ni&Ce Rose 2024, Kilis
Syrah, Merlot 2900 TL

Prodom Rose 2023, Aydın
Syrah, Merlot, Kalecik Karası 3600 TL

Belfiore Blush 2025, Veneto
Pinot Grigio 3600 TL

KADEH KÖPÜKLÜ ŞARAP (15 cl) SPARKLING WINES GLASS (15 cl)

Radacini Sparkling Brut 2024, Moldova
Chardonnay, Sauvignon Blanc, Pinot Grigio
Pinot Blanc, Pinot Noir 810 TL

CHAMPAGNE & PROSECCO 75 cl

Radacini Sparkling Brut 2024, Moldova
Chardonnay, Sauvignon Blanc, Pinot Grigio
Pinot Blanc, Pinot Noir 3900 TL

Moët & Chandon 15000 TL

Santero Prosecco, Veneto 10000 TL

APERITIF

ŞARKÜTERİ CHARCUTERIE

Ev yapımı ktır ekmek, üzüm ve reçel ile servis edilmektedir.
Served with homemade crispy bread, jam and grapes.

YÜ Kurutulmuş Et
Dry Aged Meat
- 480 TL -

YÜ Kars Gravyer
"Kars" Gravier
- 420 TL -

İÜ Parmigiano
12 ay / 12 months
(made in Italy)
- 480 TL -

YÜ Füme Rozbif
Roastbeef
- 480 TL -

YÜ Kars Eski Kaşar
"Kars" Aged Cheese
- 420 TL -

İÜ Gorgonzola
(made in Italy)
- 460 TL -

İÜ Prosciutto
Domuz eti içerir. Contains pork.
(made in Italy)
- 960 TL -

YÜ Buffalo Mozzarella
2 kişilik / for 2
- 880 TL -

İÜ Manchego
(made in Spain)
- 460 TL -

BRUSCHETTA

BRUSCHETTA CON MANCHEGO, OLIVE E BALSAMICA - 640 TL -

(g) (s) (kd) (sm)

Kızarmış ekşi mayalı ekmek, manchego, karışık isli zeytin, fındık,
italyan roka, parmesan ve balzamik

Toasted sourdough bread, Manchego cheese, mixed smoked olives, hazelnuts,
Italian arugula, Parmesan cheese and balsamic vinegar.

BRUSCHETTA AL TARTUFO NERO - 780 TL -

(g) (s) (kd)

Kızarmış ekşi mayalı ekmek, mascarpone krema, sote mantar,
taze trüf dilimleri ve parmesan peyniri

Toasted sourdough bread, mascarpone cream, sauteed mushroom, sliced truffle and parmesan

BRUSCHETTA POMODORO E MOZZARELLA - 580 TL -

(g) (s) (kd)

Ktır ekmek üzerine domates, sarımsak, fesleğen, mozzarella ve toz parmesan.

Crispy flatbread with tomatoes, garlic, basil, mozzarella and parmesan.

(g) Gluten (k) Kabuklular / Crustaceans (y) Yumurta / Egg (b) Balık / Fish (v) Yer Fıstığı / Peanut (sf) Soya / Soy
(s) Süt Ürünleri / Dairy Products (sm) Sert Kabuklu Meyveler / Nuts (ku) Kereviz / Celery (h) Hardal Ürünleri / Mustard
(st) Susam / Sesame (ab) Acı Bakla / Lupine (ys) Yumuşakça / Mollusc (kd) Kültür Dioksit ve Sülfidler / Sulfur Dioxide
(YÜ) Yerli Üretim (a) Alkol içerir / Contains alcohol

LE PASTE MAKARNALAR

FETTUCCINE VERDI BURRO E PARMIGIANO

(kd) (g) (s) (ku) (y)

Ev yapımı ıspanaklı fettuccine, adaçaylı tereyağı ve parmesan ile.

Homemade spinach fettuccine with butter sage and parmesan.

- 760 TL -

PENNE ALLA NORMA

(kd) (g) (s) (sf) (h) (ku)

Fesleğenli domates soslu penne, patlıcan, taze mozzarella ve parmesan peyniri ile.

Penne with basil tomato sauce, aubergine, parmesan and fresh mozzarella cheese.

- 810 TL -

GNOCCHI CON FUNGI E TARTUFO

(kd) (g) (s) (sf) (a)

Ev yapımı dört mantarlı gnocchi, krema, parmesan, taze trüf mantarı ile.

Homemade four-mushroom gnocchi, cream, parmesan and fresh truffles

- 1200 TL -

LASAGNA NAPOLETANA

(g) (s) (kd) (y) (ku)

Geleneksel ev yapımı napolitan lazanya, bolonez, parmesan, san marzano domates sos

Traditional neapolitan homemade lasagna with parmesan, bolognese & san marzano tomato sauce

- 990 TL -

AGNOLOTTI AI FRUTTI DI MARE

(g) (s) (sm) (ys) (k) (kd) (ku)

Deniz ürünleri dolgu ev yapımı agnolotti, tereyağı adaçayı sos ile

Seafood stuffed homemade agnolotti with butter sage sauce

- 960 TL -

CALAMARATA ALLA GENOVESE

(kd) (ku) (g) (h) (sf) (s) (a)

Calamarata, 4 saat kısık ateşte beyaz şarap ve soğan ile pişirilmiş dana incik eti, parmesan ile.

Calamarata pasta with 4 hour slow cooked white wine-braised beef shanks and parmesan cheese.

- 1050 TL -

SPAGHETTI CARBONARA CON TARTUFO

(g) (s) (y) (ku) (sf) (h) (kd)

Organik yumurta sarısı ve dana baconlu spaghetti, parmesan, karabiber ve ince kıyılmış siyah trüf mantarı ile.

Spaghetti with organic egg yolk, bacon, parmesan, black pepper and minced truffle.

- 1060 TL -

FETTUCCINE AL RAGU BOLOGNESE E PORCINI

(g) (s) (kd) (ku) (y)

Ev yapımı fettuccine, bolonez sos, porcini mantarı, parmesan ile.

Homemade fettuccine with bolognese sauce, porcini mushroom and parmesan.

- 940 TL -

FETTUCCINE CON PUTTANESCA E STRACCIATELLA

(kd) (g) (s) (y) (ku)

Ev yapımı fettuccine, san marzano domates sos, zeytin, kapari, kuru domates, stracciatella, çili biber ve parmesan ile.

Homemade fettuccine with tomato sauce, olives, capers, sun-dried tomatoes, chili peppers, stracciatella and parmesan cheese.

- 850 TL -

MOCKTAIL

GINGER FRESH 450 TL

Taze zencefil, nane yaprağı, ginger ale, limon suyu
Fresh ginger, mint leaves, ginger ale, lemon juice

CHILLI PASSION 450 TL

Çarkıfelek meyvesi püresi, chilli biber suyu, taze yaprak fesleğen, Sprite
Passion fruit puree, chilli peper, fresh basil leaves, Sprite

PASSION BERRY 450 TL

Çarkıfelek ve frambuaz püresi, tarçınlı hibiskus çayı, limonata
Passion and berry puree, cinnamon infused hibiscus tea, lemonade

VIRGIN MOJITO 450 TL

Misket limonu, taze nane yaprağı, esmer şeker, Sprite
Lime, fresh mint leaves, brown sugar, homemade lemonade, Sprite

ALCOLICI

VOTKA / VODKA (5 cl)

Absolut 470 TL
Smirnoff 470 TL
Belvedere 1020 TL
Grey Goose 1020 TL
Beluga 1050 TL

VERMUT / VERMOUTH (5 cl)

Martini Bianco 450 TL
Martini Extra Dry 450 TL
Martini Rosso 450 TL

DİJESTİF / DIGESTIVE (5 cl)

Grappa 540 TL
Amaretto 420 TL
Limoncello 540 TL
Fernet Branca 420 TL

LİKÖR / LIQUEUR (5 cl)

Bailey's 450 TL
Malibu 450 TL
Nane Likörü Mint Liqueur 290 TL

TEKİLA / TEQUILA (5 cl)

Olmeca 450 TL
Silver Patrón 920 TL

ViSki / WHISKY (5 cl)

Jack Daniels 620 TL
Jack Daniels Single Barrel 780 TL
Jameson 620 TL
Bulleit 750 TL
Hibiki Japanese Harmony 3200 TL
Hakushu Single Malt 2500 TL
Monkey Shoulder 670 TL
Talisker Single Malt 10 YO 820 TL
Macallan 12 YO 1500 TL
Aberlour 12 YO 820 TL
Glenfiddich 12 YO 720 TL
Glenfiddich 15 YO 1200 TL
Glenfiddich 18 YO 1400 TL
Johnny Walker Black Label 620 TL
Johnny Walker Gold Label 820 TL
Chivas Regal 12 YO 620 TL
Chivas Regal 18 YO 1200 TL
Chivas Regal Royal Salute 3500 TL

KONYAK / COGNAC (5 cl)

Martell VS 920 TL
Martell VSOP 1300 TL
Martell XO 3500 TL
Hennessy VS 920 TL
Hennessy VSOP 1300 TL
Hennessy XO 3500 TL
Courvoisier VSOP 1200 TL
Rémy Martin VSOP 1200 TL

ROM / RUM (5 cl)

Havana Club 450 TL
Captain Morgan 450 TL

CİN / GIN (5 cl)

Gordon's 450 TL
Hendrick's 950 TL
Monkey 47 950 TL
Bombay Sapphire 520 TL
+Tonic +90 TL

COCKTAIL KOKTEYLLER

SPESİYALLER / SPECIALS

(g) (s) (sm) (y) (kd)

SORRELCELLO 850 TL

Cin, limoncello, kuzukulağı püresi,
limon suyu, şeker şurubu
*Gin, limoncello, sorrel puree,
lemon juice, sugar syrup*

SUMMIT 880 TL

Konyak, ginger ale, zencefil,
limon suyu, limonata özü ve salatalık
*Cognac, ginger ale, ginger, lemon juice
and cucumber*

CHILI BOURBON 850 TL

Bourbon viski, tarçın, acı biber,
şeker şurubu, lemon juice
*Bourbon whiskey, chili pepper,
cinnamon, sugar syrup*

WHITE NEGRONI 850 TL

Limoncello, cin, dry vermut
Limoncello, gin, dry vermouth

SNOOPY 850 TL

Votka, Aperol, ananas suyu, lime suyu,
şeker şurubu, çarkifelek püresi
*Vodka, Aperol, pineapple juice, lime juice,
sugar syrup, passion puree*

AMORE 850 TL

Cin, limon suyu, beyaz şeftali püresi,
şeker şurubu
*Gin, lemon juice, white peach puree,
sugar syrup*

TOOTSIE 850 TL

Cin, Archers, şeker şurubu, çarkifelek
püresi, taze çilek ve frambuaz
*Gin, Archers, sugar syrup, passion puree,
strawberries, berry puree*

KLASİKLER / CLASSICS

(g) (s) (sm) (y) (kd)

DRY MARTINI 850 TL

Cin/Votka, Martini Dry ve limon kabuğu
Gin/Vodka, Martini Dry and lemon peel

ESPRESSO MARTINI 850 TL

Espresso, vanilyalı vodka,
kahve likörü, vanilya şurubu
*Espresso, vanilla vodka, kahlua, vanilla cyrup
Mastica, elder flower liqueur, vodka,
prosecco, lemon juice*

MARGARITA 850 TL

Tekila, Cointreau ve limon suyu
Tequila, Cointreau and lemon juice

NEGRONI 850 TL

Campari, tatlı vermut, cin
Campari, sweet vermouth, gin

OLD FASHION 880 TL

Bourbon viski, Angostura Bitter, şeker
Bourbon whiskey, Angostura Bitter, sugar

CHILI PASSION MARGARITA... 850 TL

Infuse tekila, Cointreau, limon suyu, çarkifelek
meyvesi püresi, chili biber suyu, şeker
*Cointreau, infuse tequila, sugar syrup, passion
puRee, lemon juice and chili pepper*

AMARETTO SOUR 850 TL

Amaretto, bourbon viski, sweet & sour
Amaretto, bourbon whiskey, sweet & sour

PROSECCOLU / PROSECCO BASED

(g) (s) (sm) (y) (kd)

APEROL SPRITZ 850 TL

Aperol, prosecco, soda,
dilim portakal
*Aperol, prosecco, slice of orange,
sparkling water*

FRENCH 75 850 TL

Cin, prosecco, şeker şurubu, limon suyu
Gin, prosecco, şeker şurubu, limon suyu

BELLINI 850 TL

Prosecco ve şeftali püresi
Prosecco and peach puree

MIMOSA 850 TL

Prosecco, Cointreau, taze portakal suyu
Prosecco, Cointreau, fresh orange juice

LIMONCELLO SPRITZ 850 TL

Limoncello, prosecco, soda,
dilim limon
*Limoncello, prosecco, slice of lemon,
sparkling water*

MASTICA MINT 850 TL

Mastika, mürver çiçeği likörü,
votka, prosecco, limon suyu
*Mastica, elder flower liqueur, vodka,
prosecco, lemon juice*

LE INSALATE SALATALAR

INSALATA DI CARCIOFI

(kd) (s)

- 810 TL -

Roka salatası, ince dilimlenmiş italyan baby enginar,
kurutulmuş domates, parmesan peyniri, zeytinyağı limon sos ile.
*Rocket salad with sliced italian baby artichokes, sun dried tomatoes,
sliced parmesan cheese, olive oil and lemon dressing.*

INSALATA DI BARBABIETOLE E MELE GRIGLiate

(kd) (g) (ku)

- 710 TL -

Izgara ince dilimlenmiş elma, otlı pancar, yedikule marul, kuzu kulağı,
reyhan, fesleğen, lime ve sirkeli beyaz balzamik sos
*Grilled sliced apples, herb-infused beetroot, romaine lettuce, basil, mint, white
balsamic sauce with lime and vinegar.*

INSALATA RUCOLA PARMIGIANO E STRACCETTI

(kd) (g) (s)

- 1050 TL -

Roka salatası, balzamik ile tavada ızgara edilmiş bonfile parçaları (90 gr),
taze çeri domates, parmesan peyniri ve yağ limon sos ile.
*Rocket salad with pan roasted sliced beef tenderloin (90 gr), dried tomatoes
topped with sliced parmesan and olive oil and lemon dressing.*

INSALATA DI CARCIOFI E RUCOLA CON SALSA AL MISO

(kd) (sm) (sf) (s)

- 760 TL -

Miso ve portakal soslu çanak enginar, italyan roka, kuzu kulağı, pırasa kütürü
parmesan, balzamik ve trüf yağı
*Artichoke hearts with miso and orange sauce, arugula, sorrel, leek crisp,
parmesan, balsamic and truffle oil*

INSALATA DI PERE E GORGONZOLA

(kd) (s) (g) (sm) (sf) (st)

- 780 TL -

Gorgonzola kremalı karamelize armut salatası, baby ıspanak, yaban mersini, kale salatası,
file fındık, parmesan cipsi ve acılı avokado sos ile
*Caramelized pear salad with Gorgonzola cream, baby spinach, mixed greens, blueberries, hazelnuts,
parmesan tuile and spicy avocado dressing*

INSALATA DI GAMBERI CON SALSA TERIYAKI

(kd) (g) (sm) (sf) (k) (b)

- 890 TL -

Yedikule marul ve polo rosso salatası, teriyaki soslu karides (90 gr),
kavrulmuş badem, pırasa kütürü, kuru domates, kuzu kulağı ve teriyaki lime sos ile
*Romaine lettuce and polo rosso salad, shrimp with teriyaki sauce (90 gr),
roasted almonds, sorrel, leek crisp, sun dried tomatoes, teriyaki and lime dressing*

LE PIZZE

PIZZALAR

PIZZA NAPOLETANA

(g) (s) (kd)

Fior di latte mozzarella, san marzano domates sos, fesleğen ve zeytinyağı

Fior di latte mozzarella, san marzano tomato sauce, basil and olive oil.

- 780 TL -

PIZZA SPICY ALLA NORMA

(g) (s) (kd)

Fior di latte mozzarella, san marzano domates sos, ızgara patlıcan, fesleğen, buffalo mozzarella, çili biber ve zeytinyağı

Fior di latte mozzarella, san marzano tomato sauce, grilled aubergine, chilli pepper, basil

- 870 TL -

QUATTRO FORMAGGI

(g) (s) (kd)

Dört peynirli pizza, mozzarella, gorgonzola, eski kaşar ve manchego ile.

Four cheese pizza with mozzarella, gorgonzola, manchego and aged cheese.

- 950 TL -

PIZZA TARTUFO

(g) (s) (kd)

Gorgonzola krema, porcini mantarı, mozzarella, trüf yağı, taze trüf mantarı ile

Gorgonzola cream, porcini mushroom, mozzarella, truffle oil and fresh truffle slices.

- 1250 TL -

QUATTRO STAGIONI

(g) (s) (kd)

Dört mevsim pizza, domates sos, mantar, kuşkonmaz, rozbif ve siyah zeytin ile.

Four seasons pizza, tomato sauce, roast-beef, asparagus, mushroom and black olives.

- 980 TL -

PIZZA DI MARE CON ERBE FRESCHE

(g) (s) (vş) (k) (kd)

San marzano domates sos, karides, siyah midye, çili biber, mor soğan, taze otlar, mozzarella ve rende limon

San marzano tomato sauce, shrimps, black mussels, purple onion, fresh herbs, mozzarella and lemon zest

- 1040 TL

PIZZA CON BRASATO DI MANZO

(g) (s) (kd) (a)

Ricotta peyniri krema, mozzarella, barbekü soslu dana kaburga, kırmızı kapya biber ve kırmızı soğan.

Ricotta cheese cream, mozzarella, braised rib with bbq sauce, red pepper and red onions.

- 1100 TL -

LA ROSSA CON PROSCIUTTO

(g) (s) (kd)

San marzano domates sos, prosciutto, mantar ve mozzarella ile.
(Domuz eti içerir)

Prosciutto crudo, tomato sauce, funghi and mozzarella cheese. (Contains pork)

- 1250 TL -

PIZZA CON ASPARAGI E FUNGHI PORCINI

(g) (s) (kd)

Gorgonzola ve ricotta krema, porcini mantarı, kuşkonmaz, mozzarella, tane karabiber ve dağ kekiği

Gorgonzola and ricotta cream, porcini mushroom, asparagus, mozzarella, black pepper and oregano

- 920 TL -

BEVANDE

İÇECEKLER

DRINKS

Tüm pizzalarımızda 72 saat mayalanmış ekşi mayalı hamur kullanılmaktadır.

All our pizzas are made with sourdough that has been fermented for 72 hours.

I SECONDI ANA YEMEKLER

POLLO PICCANTE AL LIMONE

(g) (s) (kd)

Limonlu tereyağı soslu 200 gr köy tavuğu, mantar ve parmesan kırıntıları, tavada ızgara sarımsaklı acılı baby havuç ve kuşkonmaz ile
Pan grilled organic chicken breast with lemon buttersauce, mushroom and parmesan crumbs, pan grilled chilli flavored baby carrots and asparagus

- 1450 TL -

TAGLIATA DI MANZO

(g) (sf) (kd)

Teriyaki sos ile marine edilmiş kömürde ızgara 180 gr bonfile dilimleri, kuşkonmaz ile.
Charcoal-grilled 180 gr beef tenderloin with teriyaki sauce and asparagus.

- 2050 TL -

SALMONE ALLA GRIGLIA CON SALSA TERIYAKI

(b) (g) (s) (sf) (kd)

Kömürde ızgara ballı teriyaki 200 gr somon, tavada sotelenmiş amasya elması, portakal, greyfurt, mor lahana ve salmoriglio ile
Charcoal-grilled 200 gr salmon with teriyaki sauce, pan-sautéed Amasya apples, oranges, grapefruits, red cabbage, and salmoriglio.

- 1850 TL -

FILETTO DI MANZO CON PATATE FONDANT AL TARTUFO

(g) (s) (sm) (kd)

Tavada ızgara 200 gr bonfile, trüf çeşnili fondant patates, mantar kırıntıları, pesto ve ju sos ile
Pan seared beef tenderloin with truffle seasoned fondant potatoes, mushroom crumbs, pesto and au jus sauce

- 2200 TL -

COSTOLETTO DI AGNELLO CON PATATE AL FORNO

(g) (s) (kd)

240 gr kuzu pırzola, fırınlanmış tereyağında baby patates, parmesan kraker, trüf çeşnisi, salmoriglio ve ragu sos ile
Lamb chops, baked smashed baby potatoes, parmesan crackers, truffle seasoning, salmoriglio and ragu sauce

- 2050 TL -

DOLCI TATLILAR

TIRAMISÙ

(g) (s) (y) (sm) (kd)

Şefin özel tarifi.
Chef's special recipe.

- 590 TL -

SORBET DUO

(g) (y) (sm) (s)

2 çeşit sorbe
A selection of 2 sorbets

- 560 TL -

CREME BRULEE DI BUFALA

(g) (s) (y) (kd)

Taze manda burrata peynirli creme brulee, vanilya, poşe armut ve balzamik sos ile (2 kişilik)
Creme brulee with fresh buffalo burrata cheese, vanilla, poached pear and balsamic sauce (For 2 ppl)

- 980 TL -

PANNA COTTA AI FRUTTI DI BOSCO

(g) (s) (kd)

Orman meyveli panna cotta, orman meyveli sos ile
Panna cotta with fresh berries and berry sauce

- 590 TL -

ALKOLLÜ ALCOLICI

AFFOGATO

(g) (s) (y) (sm) (kd) (a)

Vanilyalı dondurmali espresso, maraschino likörü ve file badem ile.
Espresso served with vanilla ice cream, maraschino liqueur and sliced almonds.

- 690 TL -

SGROPPINO AL LIMONE

(g) (s) (kd) (a)

Votkalı ve limoncello likörlü limon sorbe kokteyli
Lemon sorbet drink with vodka and limoncello

- 690 TL -



SPECIALI SPESİYALLER

SPAGHETTI AL SUGO DI COZZE ALLA MARINARA

(g) (s) (y) (k) (b) (k) (a)

Acı biber, limon ve beyaz şarapla marine edilmiş midyeli spaghetti, tereyağı, maydanoz ve bottarga ile
"Mancini" Spaghetti with black mussels marinated with white wine, chili and lemon, bottarga, parsley and garlic

- 990 TL -

RISOTTO DI COZZE E GAMBERI CON BOTTARGA

(s) (y) (k) (b) (k) (a)

Siyah midye ve karidesli risotto, çeri domates, bottarga, limon kabuğu rendesi ile.
Mussel and shrimp risotto with cherry tomatoes, bottarga, lemon zest and tomato sauce.

- 1200 TL -

SEÇKİ SELEZIONE

RAVIOLI AL TARTUFO (g) (s) (y) (k) (a)

Porcini mantarı ve taze ricotta peyniri dolgu ev yapımı trüflü ravioli, parmesan peyniri sos ve taze siyah trüf mantarı dilimleri ile.
Homemade truffle ravioli stuffed with porcini mushroom and ricotta cheese with parmesan cheese sauce and fresh black truffle slices.

- 1350 TL -

CALAMARATA ALLA CREMA DI BISQUE CON GAMBERI

(g) (s) (k) (f) (h) (y) (k) (a)

Bisque soslu calamarata, karides, konfit domates, mascarpone ve yeşil yağ ile
Calamarata with bisque sauce, shrimp, confit tomatoes, mascarpone and green oil

- 1050 TL -

RISOTTO AI PORCINI E TARTUFO NERO

(s) (y) (k) (a)

Biberiye ve sarımsakla sotelenmiş porcini mantarlı risotto, taze trüf mantarı dilimleri ve parmesan peyniri ile
Risotto with sauteed fresh porcini mushrooms, fresh truffle slices and parmesan cheese

- 1650 TL -

TAGLIOLINI AL TARTUFO

(g) (s) (k) (a) (h) (f) (y)

Trüf mantarı taneli tagliolini, taze trüf mantarı ve parmesan peyniri ile.
Tagliolini with black minced truffle, fresh truffle slices and parmesan cheese.

- 2500 TL -