

Menu

Çorbalar / Soups

SOĞAN ÇORBASI / SOUPE D L'OIGNON

Soğan, beyaz şarap ve özel kızartılmış panini ekmeği üzerinde eritilmiş çedar peyniri ile.

Onions, with cheddar cheese melted on fried special panini bread with white wine.

15 TL

GÜNÜN ÇORBASI / SOUP OF THE DAY

12 TL

Başlangıçlar / Starters

AVOKADO TOST / AVOCADO TOAST

Tam buğday ekmeği; Labne peyniri, avocado, göz yumurta, frenk soğanı ve haşhaş tohumu ile.

Dark bread with mild cream cheese, avocado, fried egg, garlic chive and poppy seed.

28 TL

FRANSIZ TOSTU / FRENCH TOAST

Fransız baget ekmeği içerisinde mozzarella peyniri, cheddar peyniri, sucuk, domates, fesleğen. Mozzarella, tomato, basil, sausage and cheddar cheese toasted in French baquet bread.

25 TL

PATATES TAVA / FRENCH FRIES

18 TL

CEVICHE

Levrek marin, kırmızı soğan, salatalık, lime limon, taze kişniş ile.

Sea bass served with red onion, cucumber, lime, fresh coriander.

30 TL

ENTEKKE BÖREĞİ

El açması hamur kıymalı iç ile. / Handmade pastry with minced meat.

30 TL

ZEYTİNYAĞLILAR / OLIVE OIL DISHES

Enginar, Taze Fasulye, Semiz Otu / Artichoke, Green Beans, Purslane

28 TL, 25 TL, 23 TL

Salatalar / Salads

ENGİNARLI BİFTEK SALATA / STEAK SALAD WITH ARTICHOKE

Akdeniz yeşilliği, salatalık, havuç, mısır, cherry domates, soya sosu ile sotelenmiş enginar ve biftek dilimleri.

Served with mediterranean greens, cucumber, carrot, corn, sauteed artichokes, sliced beef with cherry tomatoes.

45 TL

YEŞİL ELMALI TAVUK SALATA / CHICKEN SALAD WITH GREEN APPLE

Marul, roka, taze nane, soya filizi, dilimlenmiş haşlanmış tavuk, yeşil elma ile.

Served with lettuce, arugula, bean sprouts, fresh mint, boiled chicken slices, green apple.

33 TL

ANANAS SALATASI / PINEAPPLE SALAD

Ananas, pineapple roka, tere, taze nane, maydanoz, maş fasulyesi, yarma buğday, nar ekşisi ile.

Served with arugula, watercress, fresh mint, parsley, mung beans, raw wheat and and pineapple.

32 TL

KARPUZLU PEYNİRLİ SALATA /

SALAD WITH WATERMELON AND CHEESE

Karpuz, nane, maydanoz, roka, beyaz peynir, zeytin, çörek otu.

Watermelon, mint, parsley, rocket, feta cheese, olive and black cumin.

35 TL

Pizzalar / Pizzas

MARGARITA

Fıstıklı özel sos, mozzarella peyniri, kurutulmuş domates. Special peanut sauce, mozzarella cheese, dried tomato.

32 TL

CALZONE

Fıstıklı özel sos, mozzarella peyniri, mantar, dana jambon. Special peanut sauce, mozzarella cheese, mushrooms, veal halm.

35 TL

PIZZA VERDURE

Fıstıklı özel sos, mozzarella peyniri, kabak, havuç, enginar, kurutulmuş domates, brokoli, mısır.

Special peanut sauce, mozzarella cheese, zucchini, carrot, artichoke, dried tomatoes, broccoli, corn.

35 TL

PIZZA QUATTRO FORMAGGI

Fıstıklı özel sos, mozzarella peyniri, rokfor, parmesan, cheddar peyniri.

Special peanut sauce, mozzarella cheese, blue cheese, parmesan, cheddar cheese.

42 TL

Burgerler / Burgers

KLASİK HAMBURGER / CLASSIC HAMBURGER

36 TL

CHEESEBURGER

38 TL

MEXICAN BURGER

El yapımı hamburger eti, domates, kıvrık, jalapeno biber, acı sos, mısır koçanı, köz sarımsak salatalık turşusu, karamelize soğan ve patates kızartması, halka soğan ile.

Handmade hamburger meat with tomatoes, pickles, lettuce, jalapeno peppers, hot sauce, baby corn, roasted garlic, pickled cucumbers, caramelized onion with fried potatoes, onion rings.

38 TL

Makarnalar / Pastas

BEŞ PEYNİR DOLGULU ADAÇAYLI LİMON SOSLU RAVİOLİ

RAVIOLI STUFFED WITH FIVE CHEESE AND LEMON SAGE SAUCE

38 TL

PENNE ARABIATTA

Acılı domates sos ve bonfile dilimleri eşliğinde. /

Served with spicy beef stripes.

38 TL

ÇITIR MANTI / CRISPY RAVIOLI

Yoğurt ve domates sos ile servis edilir.

(Arzu edilirse klasik haşlama mantı servis edilebilir.)

Served with yoghurt and tomato sauce.

(If desired, classic boiled Turkish mantı can also be served)

35 TL

Ana Yemekler / Main Dishes

BİFTEK IZGARA / GRILLED BEEF STEAK

Dana biftek, yaban turplu patates püresi ve kremalı ıspanak, dömi glas sos ile. Beef steak accompanied with creamed spinach, wild radish and mashed potatoes with demi glace sauce.

50 TL

IZGARA LEVREK FİLETO / GRILLED SEA BASS FILLET

Deniz börülcesi yatağında fesleğen sos eşliğinde levrek, balık patatesi, mısır ekmeği, havuç ve bezelye püresi ile.

Sea bass fillet on a sea bean bed, basil sauce served with fish fries, corn bread with pea and carrot purée.

55 TL

YAPRAK CİĞER / LEAF LIVER

Kırmızı şarapta terbiye edilmiş ve konyakla flambe edilmiş ciğer,

fırında kırmızı pancar, soğan söğüş ve kuru biber ile.

Liver finished with red wine and flambéed with cognac, baked red beets, onion sliced with dried pepper.

50 TL

HALEP İŞİ

Dana ve kuzu karışımı kıyma, mini pide, yoğurt, domates sos, taze yeşil soğan, salatalık turşusu ve cin biberi ile.

Special meatballs, pide bread, yoghurt, tomato sauce, fresh green onion, pickled cucumbers with chili pepper.

48 TL

IZGARA KÖFTE / GRILLED MEATBALLS

Bazlama, sebze ve domates sos ile. /

With fladbread, sauteed vegetables and tomato sauce.

45 TL

SOĞANLI ŞARAPLI TAVUK BONFİLE /

CHICKEN STEAK WITH ONION AND WINE

Dilimlenmiş tavuk bonfile, hardallı patates kavurma ve soğanlı şarap sos eşliğinde.

Sliced chicken steak accompanied with mustarded roasted potatoes and onion wine sauce.

45 TL

İçecekler / Drinks

KAHVE / COFFEE

- Filtre Kahve / Filter Coffee / 9 TL
Espresso / 10 TL
Double Espresso / 11 TL
Americano / 13 TL
Macchiato / 10 TL
Cappuccino / 13 TL
Latte / 13 TL
Flat White / 13 TL
Caramel Latte / 14 TL
Vanilya Latte / 14 TL
Mocha / 15 TL
White Mocha / 15 TL
Caramel Macchiato / 15 TL
Türk Kahvesi / Turkish Coffee / 8 TL
Sakızlı Türk Kahvesi / Turkish Coffee with Gum Mastic / 8 TL
Dibek Kahvesi / Turkish Dibek Coffee / 8 TL
Sıcak Çikolata / Hot Chocolate / 12 TL
Baileys Latte Irish Coffee / 24 TL

ÇAY / TEA

- Red Forest Kuşburnu, hibiskus, meyve kurusu / Rosehip, hibiscus, dried fruit / 12 TL
Yeşil Çay / Green Tea Yeşil Çay, Lavanta / Green Tea, Lavender / 10 TL
Turmeric Chai / 12 TL
Zerdeçal, zencefil, tarçın, kakule, gül yaprağı, hindistan cevizi /
Turmeric, ginger, cinnamon, cardamon, rose petal, coconut
Bergamotlu Beyaz Çay / White Earl Grey / 12 TL
Adaçayı / Sage Tea / 10 TL
Rezene Çayı / Fennel Tea / 10 TL
Demleme Çay / Freshly Brewed Tea / 5 TL

SOĞUK İÇECEKLER / COLD DRINKS

- Naneli & Fesleğenli Ayran / Ayran with Mint & Basil / 7 TL
Coca-Cola, FUSE Tea, Sprite, Fanta / 8 TL
Meyve Suyu / Fruit Juice Vişne, şeftali, karışık / Cherry, peach, mixed / 8 TL
Taze Portakal Suyu / Fresh Orange Juice / 10 TL
Limonata / Lemonade / 10 TL
Maden Suyu / Mineral Water / 5 TL
Su / Water / 4 TL
Buzlu Americano / Iced Americano / 14 TL
Buzlu Latte / Iced Latte / 14 TL
Buzlu Mocha / Iced Mocha / 15 TL
Buzlu White Mocha / Iced Mocha / 15 TL
Buzlu Caramel Macchiato / 15 TL
Kavunlu, Karpuzlu, Limonlu naneli Frozen /
Melon, Watermelon, Lemon Mint Frozen / 14 TL
Kirazlı Buzlu Çay / Iced Tea with Cherry / 14 TL

ŞARAPLAR / WINES

KIRMIZI ŞARAPLAR / RED WINES

Ancyra Merlot	40 TL	165 TL
Ancyra Kalecik Karası		165 TL
Montes Classic Series Merlot		190 TL
Montes Classic Series Malbec		190 TL
Kavaklıdere Selection Öküzgözü-Bogazkere		210 TL
Santa Helena Varietal Cabernet Sauvignon	55 TL	200 TL
Callia Alta Shiraz Malbec		200 TL
Chateau La Croix Lartigue		270 TL
Prestige Kavaklıdere Boğazkere		270 TL
Prestige Kavaklıdere Öküzgözü		270 TL
Consensus Shiraz Cabernet Sauvignon		290 TL

BEYAZ ŞARAPLAR / WHITE WINES

Ancyra Sultaniye Emir		175 TL
Kavaklıdere Çankaya	45 TL	180 TL
Selection Kavaklıdere		180 TL
Kavaklıdere Misket		180 TL
Vinart Narince Chardonnay		180 TL
Santa Helena Varietal Sauvignon Blanc	55 TL	255 TL
Consensus Chardonnay Turkey		290 TL

ROSE ŞARAPLAR / ROSE WINES

Kavaklıdere Roze Lâl		175 TL
Ancyra Blush	45 TL	180 TL
Egeo Roze		180 TL
Sartori Pinot		180 TL
Grigio Blush		180 TL

ALKOLLÜ İÇECEKLER / SPIRITS

- Mojito / 40 TL
Martini cocktail / 40 TL
Bloody mary / 40 TL
Vodka Satsuma / 40 TL
Absolut Vodka / 40 TL
Gordon's Gin / 40 TL
J&B 4cl. / 35 TL 8cl. / 50 TL
Jack Daniels 4cl. / 40 TL 8cl. / 55 TL
Chivas regal 12 years / 4cl. / 45 TL 8cl. / 70 TL
Olmeca tekila (Shot) / 25 TL
Bacardi rum 32 TL
Bailey's / 25 TL

BİRA / BEER

- Miller 33 cl. / 22 TL
Efes 33 cl. / 22 TL
Efes malt 50 cl. / 24 TL
Bomonti 50 cl. / 25 TL
Amsterdam 50 cl. / 28 TL
Becks 50 cl. / 26 TL
Kronenbourg 1664 Blanc 33 cl. / 25 TL

Tatlılar / Desserts

LIGHT & DARK CHOCOLATE TORTE

Unsuz, yumurtasız çok çikolatalı kek, kremalı sos eşliğinde.
Chocolate cake without flour and egg with cream sauce.

24 TL

CHEESECAKE

Çikolata sos veya frambuaz sos ile.
With chocolate sauce or raspberry sauce.

22 TL

TORTA DE COCO / COCONUT PUDDING CAKE

Karamelize edilmiş hindistan cevizli turta, dondurma ile.
With a scoop of ice cream.

20 TL

ÇITIR KABAK / CRISPY PUMPKIN

Dondurma ve tahin eşliğinde. / Served with ice cream and sesame oil sauce.

22 TL

APPLE PIE

Dondurma eşliğinde. / Accompanied with ice cream.

20 TL



Menu

*Fiyatlara KDV dahildir. / Our prices include VAT.

*Bazı ürünler temine bağlıdır. / Some menu items are subject to availability.