strada

- FINE FOOD AND DRINK -

Rooted in the Legacy of Cafe Cadde
Familiar, Exciting, Timeless: The Strada Feeling

The moment you step into Strada, you sense that the outside world disappears, and you find your own world here.

Those delightful aromas reaching your nose,
the laughter echoing in your ears,
the flavors that linger on your palate...
They're both familiar and thrillingly new.

Strada offers a timeless venue experience
where you can feel many emotions all at once.
For those open to discovery,
Strada is a unique feeling—a distinct experience.

We call this the ***"Strada Feeling"***

Our roots trace back to the legacy of ***Cafe Cadde***—an Istanbul classic established in 1994,
which has welcomed three generations of guests
in the same location for 30 years.

We are carrying this valuable legacy into
the future with our kitchen that centers
on craftsmanship, seasonality, locality, and sustainability.

Each dish is carefully crafted and masterfully
balanced in flavor, inviting you to new
discoveries every time you visit.

The Strada Feeling awaits you in every dish, every corner, and every moment. This experience now belongs completely to you.
Welcome.

strada
- FINE FOOD AND DRINK -

MACHI

SÜREYYA LOKANTA

COLD STARTERS

SEA BASS CEVICHE

Sea bass fillet (100g), tiger's milk, ginger foam, coriander, crispy rice paper, pickled onions, mandarin & sage sauce
| 950.00 tl

SHRIMP TABBOULEH

Fine bulgur, jumbo shrimp, sour cream, flying fish roe
Our signature recipe, soon to be featured at our new restaurant Süreyya, opening in Ataşehir this December.
| 980.00 tl

BURRATA

Cranberry sauce, buffalo burrata, grilled pear, pesto, roasted pumpkin, seed sprouts, grissini
| 1.250.00 tl

AVOCADO SHRIMP

Jumbo shrimp (160g) and avocado mousse
| 1.150.00 tl

ARTICHOKE HEART CARPACCIO & GRILLED CALAMARI

Grilled calamari slices (150g), Urla 'sakiz' artichoke heart, celery, avocado, Mediterranean greens, orange vinaigrette
| 1.150.00 tl

BEEF CARPACCIO

Beef tenderloin (100g), pesto cheese sauce, roasted cibes, winter greens, orange gel
| 1.350.00 tl

CHEESE PLATTER

Goat cheese, Roquefort, Gouda, Kars gruyère, smoked Circassian, Camembert, grissini, roasted walnuts, seasonal fruits
| 1.150.00 tl

GEOGRAPHICALLY INDICATED PRODUCT
MADE INHOUSE
VEGETARIAN
VEGAN
GLUTEN-FREE OPTIONAL

SALADS

WINTER SALAD

Yedikule lettuce, fresh mint, spinach, dill, basil, beluga lentils, green apple, radish, beetroot, Datça almonds, kefir vinaigrette and olive oil with lemon
| 890.00 tl

AVOCADO & ARTICHOKE HEART

Urla 'sakiz' artichoke heart, avocado, pomegrante seeds, orange segment, Mediterranean greens, geographically-certified cold-pressed extra virgin olive oil from Geyikli Çamoba Village
| 1.250.00 tl

GRILLED SALMON & QUINOA SALAD

Grilled salmon (180g), pears poached in red wine, Antakya olives, orange segment, fennel, purslane, arugula, lettuce lea ves, mâche, geographically-certified cold-pressed extra virgin olive oil from Geyikli Çamoba Village
| 1.250.00 tl

STEAK SALAD

Grilled tenderloin slices (160g), Geyve quince, green apple, fresh arugula and lettuce leaves, caramelized grape sauce
| 1.450.00 tl

CLASSIC CAESAR SALAD

Romaine lettuce, Caesar sauce, parmesan cheesee, parmesan biscotti
Chicken (200g) | Shrimp (160g)
950.00 tl | 1.300.00 tl

SOUPS

TOMATO SOUP

Sun-dried tomatoes, pesto and parmesan biscotti
| 450.00 tl

ONION SOUP

With sourdough bread and gruyère cheese
| 480.00 tl

PUMPKIN SOUP

Shaved truffle mushrooms and pumpkin seeds
| 480.00 tl

***Prices include all taxes. A 12% service charge will be added to your bill. You may request to have this amount removed or adjusted.**
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YERLİ ÜRETİM

WARM STARTERS

BEET FRITTERS

Beet fritters with fresh winter herbs, Ezine white cheese, smoked strained yogurt, lemon and orange zest, walnuts
| 850.00 tl

DYNAMITE SHRIMP

Tempura-fried shrimp bites (200g), crispy Yedikule lettuce, nigella seeds, nori, spicy mayo
| 1.350.00 tl

KOKOREÇ ON RED WINE BREAD

Ring-cut "kokoreç" (a Turkish specialty) with red wine bread, grilled padrón peppers, heirloom cherry tomatoes, arugula salad
| 890.00 tl

CRISPY DUCK

Duck confit (100g) wrapped in baklava pastry, salted yogurt, green apple purée and sour cherry purée
| 1.050.00 tl

BEEF KATSU SANDO

Breaded and fried beef tenderloin (160g), Japanese sandwich bread, sun-dried tomato purée with caramelized onion, truffle aioli
Served medium-rare by default.
| 1.450.00 tl

SEA BASS BRIOCHE

Steamed sea bass (100g), brioche bread, grilled padrón peppers, heirloom cherry tomatoes, arugula salad
| 890.00 tl

GRILLED PADRÓN PEPPERS

Hummus, smoked strained yogurt, sumac
| 800.00 tl

FRESH MOZZARELLA FLATBREAD

On sourdough base:
Fresh mozzarella, tomato sauce, basil
| 690.00 tl

VEGAN

FALAFEL

With vegan yogurt dip, sumac, arugula salad
| 820.00 tl

SWEET POTATO GRATIN

Roasted sweet potato and celeriac, almond milk béchamel & tomato sauce, almond cheese crisps
| 790.00 tl

GEOGRAPHICALLY INDICATED PRODUCT
MADE INHOUSE
VEGETARIAN
VEGAN
GLUTEN-FREE OPTIONAL

SUSHI
by MACHI

Sushi is served daily from 14:00 to 22:45, except on Mondays.

Enjoy a special sushi selection from our next-door Nikkei restaurant MACHI, where Japanese and Peruvian cultures meet. Crafted by MACHI's chefs, brought to your table at Strada.

SPECIAL ROLL

6 pcs

MEXICAN

Shrimp tempura, crab tartare, avocado, cucumber, cream cheese, sesame seeds, sweet potato crisps, teriyaki sauce, Sriracha, spicy mayo
| *790.00 tl*

TRUFFLE SUZUKI

Seared sea bass, avocado, lemon, truffle oil, truffle mayonnaise, black truffle
| *780.00 tl*

ISTANBUL

Shrimp & crab tartare, cucumber, avocado, cream cheese, spicy mayonnaise
| *780.00 tl*

CRUNCHY

Salmon, avocado, cream cheese, shrimp chips, teriyaki sauce
| *720.00 tl*

URAMAKI
(CLASSIC ROLL)

6 pcs

CALIFORNIA

Surimi, avocado, cucumber, flying fish roe, mayonnaise
| *760.00 tl*

EBITEN

Shrimp tempura, avocado, cucumber, sweet chilli sauce
| *720.00 tl*

PHILADELPHIA

Smoked salmon, cream cheese, avocado, cucumber, tomato, green pepper, mango, spicy mayo
| *720.00 tl*

If you'd like to learn more about MACHI and Nikkei cuisine, our service staff will be happy to guide you.

YERLİ ÜRETİM

STONE OVEN PIZZA

MARGHERITA

Mozzarella, tomato, and basil
| 960.00 tl

DIAVOLO

Italian salami (50g), jalapeño sauce,
caramelized red onion, gherkins
| 1.370.00 tl

QUATTRO FORMAGGI

Gruyère, Roquefort, goat cheese,
fresh mozzarella
| 1.050.00 tl

ROBESPIERRE

Thinly sliced beef (100g), fresh mozzarella,
parmesan, demi-glace sauce
| 1.420.00 tl

FOREST MUSHROOM

Mixed mushrooms, basil leaves, aromatic olive oil,
fresh mozzarella, tomato sauce
| 1.180.00 tl

SMOKED TENDERLOIN

Smoked beef tenderloin (100 g), oyster mushrooms, arugula,
Halhali olives, parmesan, tomato sauce
| 1.550.00 tl

SMOKED RIBEYE & BURRATA

Smoked ribeye slices (90g), tomato sauce, burrata cheese,
arugula, parmesan
| 1.550.00 tl

GEOGRAPHICALLY INDICATED PRODUCT
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HOMEMADE PASTA

PAPPARDELLE RAGÙ

Ragù Bolognese sauce, mascarpone cheese
| 1.350.00 tl

SEAFOOD TAGLIATELLE

Jumbo shrimp, vongole clams, calamari.
With tomato & shrimp bisque sauce
| 1.550.00 tl

FRESH TRUFFLE TAGLIATELLE

Fresh truffle mushrooms, Beurre Blanc sauce
| 1.350.00 tl

BEEF-FILLED TORTELLINI

Tortellini stuffed with beef tenderloin, porcini mushrooms and caramelized onions, with Denizli yogurt, walnut olive oil and demi-glace sauce
| 1.200.00 tl

CHEESE RAVIOLI

Mascarpone, ricotta, Ezine cheese, fresh marjoram and thyme, pine nuts, sage butter, lime zest, Beurre Blanc sauce
| 1.200.00 tl

LASAGNA

Bolognese sauce, mozzarella, fresh basil, pesto sauce
| 1.050.00 tl

RISOTTO

OSSO BUCO & RISOTTO MILANESE

Osso buco braised in wine (240g) with Carnoli rice, saffron, demi-glace sauce, parmesan
| 1.400.00 tl

PORCINI MUSHROOM RISOTTO

Porcini mushroom, fresh basil, parmesan, truffle oil, Carnaroli rice
| 1.200.00 tl

SEAFOOD RISOTTO

Vongole clams (75g), calamari (50g), shrimp (80g), sofrito, bisque sauce, Carnaroli rice
| 1.380.00 tl

YERLİ ÜRETİM

MAIN COURSE

WHEN YOU CRAVE MEAT

LAMB TENDERLOIN ('KUSHLEME')

Grilled lamb loin fillet ('kushleme', 200g) from Thracian lamb,
smoked bulgur risotto, lamb jus, sour cherry sauce, fried basil leaves
| 1.850.00 tl

BEEF TENDERLOIN

Beef tenderloin (220g), potato pavé, steamed root vegetables,
demi-glace sauce, green salad
| 1.950.00 tl

CAFÉ DE PARIS

SET MENU

Beef tenderloin (220g),original Café de Paris sauce,
mustard-dressed walnut salad, unlimited French fries
| 2.350.00 tl

LAMB KARSKI

Sous-vide lamb karski (200g), potato pavé, sautéed oyster mushrooms,
Erzincan tulum yogurt and damson plum sauce, sweet potato purée, demi-glace sauce
| 1.650.00 tl

BEEF STROGANOFF

Thinly sliced tenderloin (180g), chestnut mushrooms, truffle mashed potatoes,
pickled gherkins, demi-glace sauce
| 1.300.00 tl

WHEN YOU CRAVE FISH

SEABASS WITH DATCA ALMONDS

Roasted seabass fillet (220 g) crusted with toasted hazelnut and black peppercorns,
Datça almonds, truffle potato purée, broccolini, edamame,
orange glaze, green salad
| 1.850.00 tl

GRILLED SALMON

Grilled salmon (220g), potato pavé, broccolini, chimichurri sauce, green salad
| 1.700.00 tl

GRILLED SEA BASS

Grilled sea bass (250g), cauliflower dip, sautéed vegetables,
baby potatoes, tomato sauce, winter greens
| 1.700.00 tl

WHEN YOU CRAVE CHICKEN

CHICKEN SCHNITZEL

Chicken breast (200g), mustard potato salad or French fries
| 1.250.00 tl

GRILLED CHICKEN CUTLET *('KULBASTI')*

Grilled chicken cutlet (200g), artichoke heart, steamed root vegetables, truffle potato purée
| 1.300.00 tl

STEAMED CHICKEN LEG

Boneless chicken leg (300g), velouté sauce, pan-sautéed Yedikule lettuce,
oven-baked baby potatoes with tarragon, basil sour cream sauce
| 1.250.00 tl

SIDES

TRUFFLE MASHED POTATOES | *420.00 tl*

STEAMED BASMATI RICE | *320.00 tl*

GRILLED SEASONAL VEGETABLES | *320.00 tl*

DESSERT

CANNOLI SICILIANI

With vanilla ice cream
| 750.00 tl

CRUNCH PROFITEROLE

With white chocolate and tahini sauce
| 750.00 tl

TIRAMISU & COFFEE CRÉMEUX

| 750.00 tl

FOREST FRUIT CRUMBLE

With vanilla ice cream
| 750.00 tl

CRÈME BRÛLÉE

| 750.00 tl

APPLE STRUDEL

With vanilla sauce
| 750.00 tl

WHITE CHOCOLATE & SOUR CHERRY BROWNIE

With vanilla ice cream
| 750.00 tl

FROM OUR PATISSERIE DISPLAY

Choose from our assortment of pastries, freshly made in-house.
Our service staff is happy to assist you with recommendations.
| 750.00 tl

OPEN BUFFET BRUNCH

SATURDAY

10.00-13.30

"Winter Breakfast"
| 1.350.00 tl

Enjoy 30% off with the CaddePara you've collected
on the CafeCadde Family mobile app:
945 CaddePara

SUNDAY

10.00-14.00

Full buffet | 2.350 tl
(With a complimentary glass of Prosecco or Mimosa)

Enjoy 30% off with the CaddePara you've collected
on the CafeCadde Family mobile app:
1645 CaddePara

Age 0-6: Free of charge,
Age 7-12: 50% discount

CAFECADDE FAMILY

IT'S THE PERFECT TIME TO DISCOVER OUR MOBILE APP
"CAFECADDE FAMILY" AVAILABLE AT STRADA, MACHI AND SÜREYYA

• Sign up and instantly receive 500 CaddePara.
(1 CaddePara = 1 TL)

• Earn back 10% of every spend in CaddePara.

• Double the value of your CaddePara when paying at **Süreyya**,
our new restaurant opening in Ataşehir this December,
and enjoy this benefit until the end of February 2026.
(This means 1000 CaddePara equals 2000 TL during that period)

• Pay with your CaddePara and enjoy 30% off
Strada's Weekend Buffet Brunch.

• Boost the value of your CaddePara
with surprise campaigns.

Download the "CafeCadde Family" app from App Store & Google Play
and join our privileged guests today.

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YERLİ ÜRETİM

Signature Cocktails

Balanced, Acidic, Floral

LONDON EYE

Beefeater, Quatro Sour, Apple, Melissa Cordial

Sweet, Intense, Fruity

SNOW WHITE

Havana 3, Pomegranate & Strawberry Cream

Smokey, Strong

SMOKEY GINGER

Jameson Black Barrel, Talisker, Rosemary & Thyme Cordial

Fizzy, Fruity, Sweet-Bitter

BERRY SPRITZ

Homemade Black Mulberry Wine, Martini Rosso, Cointreau, Campari

Botanical, Fruity, Sweet

FORAGING

Havana 3, Forest Fruit Shrub, Balsamic, Lavender

Botanical, Refreshing

SORREL DREAM

Absolut Elyx, Sorrel, Limoncello, Eucalyptus

Spicy, Tart, Chili

CHILI PASSION

Chili Infused Tequila, Passion Fruit, St. Germain

Slightly Sour, Refreshing, Spicy

TODDLER

Beefeater, Skinos, Mint & Tarragon, Cucumber

Strong, Tart, Floral

HIBISCUS MARGO

Altos Olmeca, Hibiscus Cordial, Tripel Sec

Sweet, Powerful, Intense, Botanical

BASIL COOLER

Monkey 47, Skinos, Martini Bianco, Basil Cream

by MACHI

Sour, Refreshing, Light

YUZU SAKE

Sake, Yuzu, Lillet, Fresh Thyme

Smokey, Carbonated, Strong

MEZCALINA

Altos Reposado, Tiger's Eye, Grapefruit Oleo, Honey, Grapefruit Tonic

Sweet & Sour, Caramelized, Salty

MIDNIGHT CARAMEL

Jameson Black Barrel, Salted Caramel, Spices, Banana

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YERLİ ÜRETİM

Classic Cocktails

Bitter, Strong

NEGRONI

Beefeater, Martini Rosso, Campari

Bitter, Strong, Sweet

OLD FASHIONED

Ballantines, Angostura

Aperitif, Bitter, Fruity

APEROL SPRITZ

Aperol, Prosecco

Sour, Strong

TOMMY'S MARGARITA

Altos Plata, Agave, Lime

Sour, Strong

MARGARITA

Altos Plata, Tripel Sec, Lime

Awakening

ESPRESSO MARTINI

Absolut, Kahlua, Espresso

Aperatif, Strong

DRY MARTINI

Beefeater, Martini Dry

Aperatif, Strong

VODKA MARTINI

Absolut, Martini Dry

Aperatif, Stong

DIRTY MARTINI

Vodka or Gin, Martini Dry, Olives

Spicy, Balanced

BLOODY MARY

Vodka, Tomatoes, Tabasco, Olives

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CHAMPAGNE | PROSECCO | SPARKLING WINE — 17 cl | 75 cl

Tallero “Vino Frizzante Secco”. İtalya NV | 700 tl | 3.000 tl

Cinzano Prosecco. İtalya | 4.000 tl

Garrone Prosecco. İtalya DOC | 3.500 tl

G.H Mumm Cordon Rouge Brut Champagne N.V. Fransa | 8.500 tl

G.H. Mumm Ice Xtra Demi Sec Champagne. Fransa | 9.000 tl

Louis Roederer “Collection Brut”. Fransa | 11.000 tl

WHITE WINE — 17 cl | 75 cl

Caeli “Porta Diverti” Sauvignon Blanc. Çanakkale 2024 | 600 tl 2.600 tl

Suvla Narince. Eceabat, Çanakkale 2024 | 570 tl | 2.500 tl

Chateau Seguin “Sauvignon de Seguin” Sauvignon Blanc. Bordeaux, Fransa 2023 | 2.800 tl

Prinz V Hessen Riesling. Almanya 2023 | 3.700 tl

Doluca “Signium” Sauvignon Blanc, Viognier, Narince. Mürefte, Tekirdağ 2023 | 3.300 tl

Selendi “Sarnıç” Chardonnay, Viognier, Narince. Manisa 2024 | 3.200 tl

Kavaklıdere Egeo “Fumé Blanc”. Denizli 2023 | 3.000 tl

Sevilen “İsabey” Sauvignon Blanc. İzmir 2024 | 3.600 tl

Pamukkale “Artı” Sauvignon Blanc. Denizli 2024 | 2.600 tl

Mor Salkım “Volante” Bornova Misketi. Bodrum 2024 | 2.800 tl

Urla “Chardonnay”. Urla, İzmir 2024 | 3.000 tl

Cielo Pinot Grigio. Italy 2024 | 2.500 tl

Château Galî Viognier. Gelibolu 2023 | 2.500 tl

Kavaklıdere “Emir”. Kapadokya 2023 | 2.900 tl

Pamukkale “Mulier” Misket. Denizli 2023 | 50cl 2.100 tl

ROSE & BLUSH — 17 cl | 75 cl

Caeli “Porta Diverti Roze” Merlot. Eceabat, Çanakkale 2022 | 600 tl | 2.600 tl

Cielo Pinot Grigio Blush. İtalya 2023 | 600 tl | 2.600 tl

Frescobaldi “Alíe” Rose. Syrah, Vermentino. Tuscany, İtalya 2023 | 3.500 tl

La “Smyrna Blush” Syrah, Grenache. Torbalı, İzmir 2023 | 2.900 tl

RED WINE — 17 cl | 75 cl

Caeli “Porta Diverti” Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot.
Eceabat, Çanakkale 2022 | 650 tl | 2.800 tl

Büyülübağ “Wild Fermented” Cabernet Sauvignon. Avşa Adası 2023 | 750 tl | 3.300 tl

Chateau Vartely Merlot. Moldova 2024 | 550 tl | 2.400 tl

Likya “Vineyard” Öküzgözü. Çanakkale 2021 | 600 tl | 2.600 tl

Suvla Syrah. Eceabat, Çanakkale 2023 | 750 tl | 3.300 tl

Castello di Querceto “Il Picchio” Chanti Classico. Tuscany, İtalya 2018 | 8.300 tl

Chateau Seguin “Bordeaux Supérieur. Cab. Sauvignon, Cab. Franc, Merlot.
Bordeaux, Fransa 2022 | 3.500 tl

Doluca “Alçıtepe” Cabernet Sauvignon, Shiraz. Mürefte, Tekirdağ 2021 | 3.600 tl

Selendi “Akhisar Blend” Cab. Sauvignon, Merlot, Shiraz, Cab. Franc. Manisa 2023 | 3.750 tl

Porta Caeli “Ament” Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot.
Eceabat, Çanakkale 2022 | 3.900 tl

Arcadia “İlktepe Blend” Cab. Franc, Cab. Sauvignon, Merlot. Kırklareli 2021 | 3.100 tl

Maison “La Folie” Merlot. Bordeaux, Fransa 2020 | 2.900 tl

LA “Concensus” Shiraz, Cabernet Sauvignon, Merlot. Torbalı, İzmir 2020 | 4.100 tl

Urla “Vourla” Merlot, Syrah, Cab. Sauvignon, Cab. Franc, Petit Verdot. Urla, İzmir 2023 | 3.300 tl

Urla “Tempus” Merlot, Syrah, Cab. Sauvignon, Cab. Franc. Urla, İzmir 2022 | 3.600 tl

Kavaklıdere “Egeo” Malbec. Denizli 2021 | 3.200 tl

Büyülübağ Öküzgözü & Boğazkere. Avşa Adası 2022 | 2.900 tl

Pamukkale “Artı” Cabernet Franc. Denizli 2021 | 2.900 tl

Pamukkale “Nodus” Syrah. Denizli 2021 | 3.100 tl

DESSERT WINE — 37,5 cl | 50 cl

La “Passito” Misket Tatlı Beyaz. Torbalı, İzmir 2023 | 1.800 tl

Prodom “Late Harvest” Misket, Yarı Tatlı. Aydın 2022 | 2.700 tl

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YERLİ ÜRETİM

Irish Whiskeys

JAMESON 460 tl
JAMESON BLACK BARREL 520 tl
JAMESON CASKMATES 480 tl
TULLAMORE 540 tl

American Whiskeys

BULLEIT BOURBON 730 tl
JACK DANIEL'S 540 tl
GENTLEMAN JACK 600 tl

Scottish Single Malt Whiskies

ABERLOUR 12 720 tl
ABERLOUR 14 1030 tl
ABERLOUR 16 1560 tl
ABERLOUR 18 1790 tl
THE GLENLIVET 12 630 tl
THE GLENLIVET 15 990 tl
THE GLENLIVET 18 1520 tl
GLENFIDDICH 12 900 tl
GLENFIDDICH 18 2500 tl
LAGAVULIN 12 1650 tl

MACALLAN 12 1690 tl
OBAN SINGLE MALT 1290 tl
ARDBEG 1150 tl
CAOL ILA 900 tl
SINGLETON DUFFTOWN 1130 tl
TALISKER 690 tl
OLD PULTENEY 12 900 tl
KILCHOMAN SANAIG 1100 tl
KILCHOMAN MACHIR BAY 950 tl

Scottish Whiskies

CHIVAS REGAL 12 460 tl
CHIVAS REGAL 15 680 tl
CHIVAS REGAL 18 900 tl
C.R. SMOOTH & SMOKY 460 tl
THE DEACON 460 tl
ROYAL SALUTE 21 2490 tl
COMPASS BOX SPICE 1270 tl
C.B. GLASGOW BLEND 1030 tl
JW BLACK LABEL 550 tl
JW DOUBLE BLACK 650 tl
JW BLUE LABEL 2570 tl
MONKEY SHOULDER 650 tl

World Whiskies

HIBIKI 1950 tl
CHITA 2150 tl
PIKE CREEK 460 tl
AKASHI 1250 tl
ICHIROS 1550 tl
KAMIKI 1650 tl
PAUL JOHN NIRVANA 600 tl

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Gin

MONKEY 47 700 tl
MONKEY 47 SLOE 630 tl
BEEFEATER 420 tl
MALFY 470 tl
MALFY ROSA 470 tl
MALFY LIMONE 470 tl
KINOBI 900 tl
KNUT HANSEN 900 tl
ROKU 860 tl
HENDRICK'S 930 tl
TANQUERAY TEN 640 tl
TANQUERAY DRY 620 tl
BOMBAY 460 tl

Mezcal

VIDA 900 tl
OJO DE TIGRE 680 tl
OJO DE TIGRE REPOSADO 800 tl
CAS AMIGOS BLANCO 1050 tl
C.A. BLANCO REPOSADO 1150 tl
SE BUSCA MESCAL 1050 tl

Rum

HAVANA CLUB 3 ANOS 430 tl
HAVANA CLUB 7 ANOS 490 tl
BAMBU ORIGINAL 430 tl
BAMBU XO 570 tl
BACARDI CARTA BLANCA 470 tl
ZACAPA 23 820 tl

Vodka

ABSOLUT BLUE 420 tl
ABSOLUT ELYX 520 tl
HAKU 960 tl
TITO'S VODKA 860 tl
GREY GOOSE 870 tl
BELVEDERE 1030 tl
KETEL ONE 590 tl
BELUGA 1250 tl

Tequila

ALTOS PLATA 450 tl
ALTOS REPOSADO 490 tl
AVION SILVER 680 tl
DON JULIO BLANCA 790 tl
PATRON SILVER 760 tl

Liqueur

MALIBU 420 tl
KAHLUA 420 tl
CAMPARI 530 tl
APEROL 530 tl
COINTREAU 900 tl
BAILEY'S 420 tl
RAMAZOTTI AMARO 420 tl
JAGERMEISTER 420 tl
LIMONCELLO 420 tl
SKINOS 460 tl
ST. GERMAIN 630 tl

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Vermouth

OTTO'S VERMOUTH 420 tl
MARTINI EXTRA DRY 420 tl
MARTINI ROSSO 420 tl
MARTINI BIANCO 420 tl

Cognac

MARTELL VS 750 tl
MARTELL VSOP 1050 tl
MARTELL XO 2750 tl
SORAU BRANDY 430 tl
HENNESSY VS 800 tl
HENNESSY VSOP 1250 tl

Beer

EFES GLUTENSİZ *50 cl* 400 tl
BOMONTİ FİLTRESİZ *50 cl* 380 tl
EFES ÖZEL SERİ *50 cl* 380 tl
MILLER *33 cl* 400 tl
BECKS *33 cl* 450 tl
CORONA *33,5 cl* 450 tl
ERDINGER *33 cl* 450 tl
LEFFE BLONDE *33 cl* 500 tl
HOEGARDEN *33 cl* 550 tl
DUVEL *33 cl* 600 tl

Mocktail

MINUS 450 tl
Sorrel sour, lime, apple

SWEET 450 tl
Sweet sour, sour cherry, vanilla

SWEET MINUS 450 tl
Pineapple, sweet sour, passion

*Prices include all taxes. A 12% service charge will be added to your bill.
You may request to have this amount removed or adjusted.
*Menu is effective from 17 November 2025.

Herbal Tea

GREEN TROPICAL 220 tl
Green tea, roobios, apple, mango, orangem, blue bottle

LINDEN TEA 220 tl

BOURBON VANILLA 220 tl
Roobios, vanilla essence

AUTUMN LEAVES 220 tl
Oolong,rose, cinnamonme, melissa

GREEN TEA 220 tl

Hot Coffee

ESPRESSO 180 tl

AMERICANO 220 tl

CORTADO 250 tl

FLAT WHITE 280 tl

CAPPUCCINO 280 tl

COFFEE LATTE 280 tl

COLOMBIA DECAF 250 tl

FILTER COFFEE 220 tl

TÜRK KAHVESİ 190 tl

\+ Soy Milk / Almond Milk / Oat Milk | +60.00 tl

Iced Coffee

ICED AMERICANO 300 tl
ICED COFFEE LATTE 300 tl
ICED COFFEE BAILEYS 430 tl

Tea

BREWED TEA 150 tl
EARL GREY 200 tl

Soft Drink

COCA COLA *Light/Zero* 220 tl
ENERGY DRINK 250 tl
GINGER SHOT 160 tl
Ginger, apple, lemon, turmericz

Sparkling Water

SPARKLING WATER *33cl* 140 tl
FIUGGI SPARKLING WATER *75cl* 220 tl
SAN PELLEGRINO *75cl* 300 tl
SAN BENEDETTO *75cl* 300 tl

Water

WATER *33cl / 75cl* 90 tl / 180 tl
FIUGGI WATER *75cl* 220 tl

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