

strada

- FINE FOOD AND DRINK -



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

Our roots trace back to the legacy of **Cafe Cadde**,
an Istanbul classic established in 1994,
where we've welcomed three generations of guests
at the same address for over 30 years.

Today, we carry this legacy forward through a kitchen
built on craftsmanship, seasonality, locality and sustainability,
alongside weekend brunches that have become a **Cafe Cadde** tradition.

Each dish is carefully crafted and masterfully
balanced in flavor, inviting you to discover something new with every visit.

*The Strada Feeling awaits you in every dish,
every corner, and every moment.
This experience is now yours.
Welcome.*

DISCOVER “CAFECADDE FAMILY” OUR MOBILE APP FOR STRADA, MACHI AND SÜREYYA

- Earn 10% of your spend back as CaddePara and use it on your next visit across CafeCadde Family restaurants.
- Pay with your accumulated CaddePara and enjoy 30% off Strada's Weekend Brunch.
- Boost the value of your CaddePara with surprise campaigns.

 CafeCadde Family

strada
- FINE FOOD & DRINK -

| MACHI |

| SÜREYYA LOKANTA |

MEDITERRANEAN PLATES

Grilled calamari, artichoke heart, avocado, Mediterranean greens (gf) 1500 tl

Shrimp, guacamole, tobiko, sourdough crostini 1450 tl

Dynamite shrimp 1450 tl

Beef carpaccio, tulum cheese pesto, grilled apricot, Aegean wild greens (gf) 1600 tl

Crispy duck wrapped in baklava pastry, yogurt with tarragon 1100 tl

Kokoreç, wine-soaked bread 980 tl

Pink tomatoes, sea beans, samphire, olive tapenade, tulum cheese (vt, gf) 950 tl

Artichoke confit, broad bean purée, citrus caviar (vg, gf) 1350 tl

Melanzane, grilled eggplant, mozzarella, heirloom cherry tomatoes (vt) 1050 tl

Falafel, vegan cashew yogurt (vg) 980 tl

Padrón peppers, smoked strained yogurt (vt, optional vg, gf) 850 tl

Baked sweet potato gratin, almond milk béchamel (vg, gf) 980 tl

Cretan zucchini fritters, smoked strained yogurt 980 tl

Flatbread, fresh mozzarella, seasonal vegetables (vt) 900 tl

Burrata, hibiscus, nectarine sorbet, heirloom cherry tomatoes, strawberry (vt, optional gf) 1750 tl

Cheese selection; goat cheese, Roquefort, Gouda, Kars gruyère, smoked Circassian, Camembert (vt) 1500 tl

FROM THE GARDEN

Summer greens, mastic-infused mint, apricot, plum, strawberry, Datça almonds, kefir vinaigrette (vt, gf) 1450 tl

Urla artichoke, avocado, orange, Mediterranean greens, parmesan (vt, gf) 1750 tl

Grilled salmon (180g), quinoa, fennel, seasonal greens, Antakya green olives (gf) 1750 tl

Grilled beef slices (160g), grilled apricot, summer greens, whole grain mustard vinaigrette (gf) 2050 tl

Classic Caesar; chicken (200g) or shrimp (160g) 1450 tl | 1750 tl

We use geographically indicated cold-pressed olive oil from Çamoba Village, Geyikli in all our salads.

SOUPS

Tomato, parmesan biscotti (vt, optional vg, optional gf) 620 tl

Cold yogurt soup (vt) 620 tl

WOOD-FIRED THIN CRUST PIZZA

Mozzarella, tomato, basil (vt)	1350 tl
Italian salami, mozzarella, jalapeño sauce	1850 tl
Gruyère, Roquefort, goat cheese, mozzarella (vt)	1450 tl
Thinly sliced beef, mozzarella, parmesan	1950 tl
Fresh truffle, chestnut mushrooms, oyster mushrooms, mozzarella (vt)	1750 tl
Smoked beef fillet, burrata, oyster mushroom, olives, parmesan	1950 tl

FRESH PASTA

Linguine with shrimp, mussels, calamari, tomato bisque	1980 tl
Ravioli with mushroom and beef filling, walnut	1850 tl
Tagliatelle with fresh truffle mushroom, beurre blanc (vt)	1800 tl
Ravioli with mascarpone, ricotta, Ezine cheese, lemon zest (vt)	1550 tl
Lasagna, basil, bolognese	1800 tl

FROM THE PAN & GRILL

Risotto with porcini and fresh truffle mushrooms, basil (vt, gf)	1800 tl
Risotto with vongole, calamari, shrimp, tomato bisque	1950 tl
Risotto Milanese with wine-braised Osso Buco (240g), saffron, parmesan (gf)	2200 tl
Lamb karski (200g), potato pavé, summer vegetables, parmesan corn, mulberry sauce, green salad	2350 tl
Lamb tenderloin (200g), smoked firik bulgur, lamb jus, green salad	2550 tl
Beef cheek (150g), puff pastry, morel mushrooms, Kanlıca mushrooms, mulberry sauce, green salad	2350 tl
Beef tenderloin (220g), summer vegetables, potato pavé, demi-glace, green salad	2600 tl
Café de Paris; beef tenderloin (220g), walnut mustard salad, French fries	2950 tl
Beef Stroganoff; julienne beef (180g), chestnut mushroom, pickles, truffled mashed potato	1980 tl
Beef katsu sando (160g), potato pavé, Japanese pickles <i>Served medium-rare by default.</i>	1950 tl
Sea bass (220g), hazelnut & black pepper crust; asparagus, pea purée, Datça almonds, green salad	2350 tl
Salmon (220g), potato pavé, summer vegetables, Chimichurri, green salad	2550 tl
Grilled chicken chop (190g), summer vegetables, truffled mashed potato	1850 tl
Chicken schnitzel (200g), mustard potato salad	1800 tl

SUSHI & JAPANESE-PERUVIAN SELECTION

Sushi and Japanese-Peruvian specialties are served daily from 14:00 to 22:45, except on Mondays.

SPECIAL ROLL *[6 pcs]*

Mexican 980 tl

Shrimp tempura, avocado, cucumber, cream cheese, crab tartare, sweet potato, Sriracha, spicy mayo, teriyaki sauce

Truffle Suzuki 980 tl

Seared sea bass, avocado, mango, truffle purée, truffle mayo, sesame, teriyaki sauce

Istanbul 980 tl

Shrimp and crab tartare, cucumber, avocado, crispy phyllo, cream cheese, spicy mayo

Crunchy Sake 950 tl

Salmon, cucumber, avocado, cream cheese, panko, teriyaki sauce

Chu-Toro 950 tl

Seared medium-fatty tuna, cucumber, panko, pepper salsa, truffle spicy mayo

CLASSIC ROLL *[6 pcs]*

King Crab California 1200 tl

King crab, avocado, cucumber, tobiko, Japanese mayo, white sesame

Ebiten 950 tl

Shrimp tempura, panko, avocado, cucumber, sweet chili sauce

Philadelphia (gf) 950 tl

Smoked salmon, cream cheese, avocado, cucumber, California pepper, mango

CEVICHE

Hamachi 1050 tl

Mango, avocado, sweet potato, red onion, crispy corn, yuzu, green chili leche de tigre

TATAKI

Tuna 1350 tl

Pepper salsa, lime zest, crispy panko, garlic ponzu

Beef 1250 tl

Fresh truffle zest, crispy phyllo, chives, truffle ponzu

SANDO

Nikkei Ocean 1050 tl

Japanese bread, breaded shrimp & sea bass tartare, coleslaw, ají mustard

by
MACHI

DESSERTS

Parfait, passion fruit, salted chocolate	980 tl
Pavlova, strawberry, lemon	980 tl
Crispy profiteroles, white chocolate and tahini sauce	980 tl
Tiramisu Cremeux	980 tl
Crème Brûlée, fresh forest berries	980 tl
Dulce de Leche cheesecake	980 tl
Chocolate mousse	980 tl

SUMMER TREATS

Sorbet (3 scoops); lemon, strawberry, mulberry	750 tl
Ice cream (3 scoops); chocolate, pistachio, vanilla	750 tl

All desserts are made daily in our pastry kitchen.

FINAL DRINKS

Limoncello	420 tl
Disaronno	460 tl
Grappa	460 tl
Martell VSOP	1050 tl
Espresso Martini	980 tl
Dessert Wines	
La "Passito" Misket (37.5cl)	2650 tl
Pamukkale "Mulier" Misket (50cl)	2900 tl

WEEKEND BUFFET BRUNCH

Starting in July, our weekend buffet brunch is taking a short summer break.

We look forward to welcoming you back for brunch every Saturday and Sunday beginning in early September.

***All prices include VAT. Valid from June 12, 2026.**

***Please inform us of any food allergies or intolerances.**

vt: vegetarian | vg: vegan | gf: gluten-free



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, Ojo de Tigre, Grapefruit Oleo, Honey, Grapefruit Tonic



Sweet & Sour, Caramelized, Salty

MIDNIGHT CARAMEL

Jameson Black Barrel, Salted Caramel, Spices, Banana



Tropical, Carbonated, Light

PIÑA

Fat-Washed Rom with Coconut, Pineapple Oleo, Mineral Water

All cocktails are priced at 860 TL.

All cocktails are vegan, except Snow White and Basil Cooler.

*All prices include VAT. Valid from April 1, 2026.

Classic Cocktails



Bitter, Strong

NEGRONI

Beefeater, Martini Rosso, Campari



Bitter, Strong, Sweet

OLD FASHIONED

Ballantines, Angostura



Appetiser, 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



Appetiser, Strong

DRY MARTINI

Beefeater, Martini Dry



Appetiser, Strong

VODKA MARTINI

Absolut, Martini Dry



Appetiser, Strong

DIRTY MARTINI

Vodka or Gin, Martini Dry, Olives



Spicy, Balanced

BLOODY MARY

Vodka, Tomatoes, Tabasco, Olives



Sour, Refreshing, Acidic

PALOMA

Altos Olmeca, Grapefruit, Agave

All cocktails are priced at 860 TL.

All cocktails are vegan, except Snow White and Basil Cooler.

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CHAMPAGNE | PROSECCO | SPARKLING WINE — 15 cl 75 cl

Serena Piu Frizzante DOC - Treviso/ İtalya | 820 tl 4.100 tl

Cinzano Prosecco. İtalya | 5.300 tl

Garrone Prosecco. İtalya DOC | 4.700 tl

Café de Paris. Fransa | 4.500 tl

Pamukkale “Mulier” Suni Köpüren. Denizli | 375cl 2.900 tl

G.H Mumm Cordon Rouge Brut Champagne N.V. Fransa | 10.500 tl

Deutz Brut Classic Champagne. Fransa | 12.500 tl

G.H. Mumm Ice Xtra Demi Sec Champagne. Fransa | 11.500 tl

Louis Roederer “Collection Brut”. Fransa | 13.700 tl

WHITE WINE — 15 cl 75 cl

Caeli “Porta Diverti” Sauvignon Blanc. Çanakkale 2024 | 700 tl 3.500 tl

Suvla Narince. Eceabat, Çanakkale 2024 | 680 tl 3.400 tl

Mor Salkım “Volante” Chardonnay. Bodrum 2025 | 770 tl 3.850 tl

7Bilgeler “Khilon Fume Blanc” Sauvignon Blanc. Denizli 2023 | 4.400 tl

Chamlıja “Riesling”. Kırklareli 2024 | 4.400 tl

Emile Durand “Chablis”. Bourgogne, Fransa 2022 | 7.000 tl

Chateau Seguin “Sauvignon de Seguin” Sauvignon Blanc. Bordeaux, Fransa 2024 | 3.850 tl

Prinz V Hessen Riesling. Almanya 2023 | 5.100 tl

Doluca “Signium” Sauvignon Blanc, Viognier, Narince. Mürefte, Tekirdağ 2023 | 4.550 tl

Selendi “Sarnıç” Chardonnay, Viognier, Narince. Manisa 2024 | 4.450 tl

Kavaklıdere Egeo “Fumé Blanc”. Denizli 2024 | 4.100 tl

Sevilen “İsabey” Sauvignon Blanc. İzmir 2024 | 4.900 tl

Pamukkale “Artı” Sauvignon Blanc. Denizli 2024 | 3.600 tl

Mor Salkım “Volante” Bornova Misketi. Bodrum 2024 | 3.850 tl

Urla “Chardonnay”. Urla, İzmir 2024 | 4.100 tl

Kavaklıdere “Emir”. Kapadokya 2023 | 3.950 tl

Cielo Pinot Grigio. İtalya 2024 | 3.500 tl

Château Galî Viognier. Gelibolu 2023 | 3.500 tl

ROSE & BLUSH — 15 cl 75 cl

Caeli “Porta Diverti Roze” Merlot. Eceabat, Çanakkale 2023 | 700 tl 3.500 tl

Cielo Pinot Grigio Blush. İtalya 2024 | 680 tl 3.400 tl

Frescobaldi “Alie” Rose. Syrah, Vermentino. Tuscany, İtalya 2023 | 4.800 tl

La “Smyrna Blush” Syrah, Grenache. Torbalı, İzmir 2023 | 3.950 tl

*All prices include VAT.
Valid from April 4, 2026.

RED WINE 15 cl 75 cl

Caeli "Porta Diverti" Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot.
Eceabat, Çanakkale 2022 | 770 tl 3.850 tl

Büyülübağ "Wild Fermented" Cabernet Sauvignon. Avşa Adası 2023 | 860 tl 4.320 tl

Likya "Vineyard" Öküzgözü. Çanakkale 2022 | 720 tl 3.600 tl

Suvla Syrah. Eceabat, Çanakkale 2023 | 860 tl 4.320 tl

Chamlıja "Nev'i Şahsına Münhasır" Merlot, Cab. Sauvignon, Cab. Franc. Kırklareli 2020 | 5.500 tl

Kavaklıdere "1929" Cabernet. Franc. Denizli 2021 | 7.900 tl

7Bilgeler "Polemos" Cab. Sauvignon, Merlot, Cab. Franc, Petit Verdot. İzmir 2021 | 7.200 tl

Corvus "Corpus" Cab. Sauvignon, Petit Verdot, Merlot, Cab. Franc. Bozcaada 2018 | 5.900 tl

Planeta "Eruzione 1614", Nerello Mascalese. Etna, Sicilya, İtalya 2022 | 5.750 tl

Doluca "Alçitepe" Cabernet Sauvignon, Shiraz. Mürefte, Tekirdağ 2021 | 4.900 tl

Selendi "Akhisar Blend" Cab. Sauvignon, Merlot, Shiraz, Cab. Franc. Manisa 2023 | 5.150 tl

Castello di Querceto "Il Picchio" Chianti Classico. Tuscany, İtalya 2018 | 10.700 tl

Porta Caeli "Ament" Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot.
Eceabat, Çanakkale 2022 | 5.400 tl

Arcadia "İlktepe Blend" Cab. Franc, Cab. Sauvignon, Merlot. Kırklareli 2021 | 4.200 tl

Maison "La Folie" Merlot. Bordeaux, Fransa 2021 | 3.950 tl

LA "Concensus" Shiraz, Cabernet Sauvignon, Merlot. Torbalı, İzmir 2021 | 5.600 tl

Urla "Vourla" Merlot, Syrah, Cab. Sauvignon, Cab. Franc, Petit Verdot. Urla, İzmir 2024 | 4.550 tl

Urla "Tempus" Merlot, Syrah, Cab. Sauvignon, Cab. Franc. Urla, İzmir 2022 | 4.900 tl

Kavaklıdere "Egeo" Malbec. Denizli 2024 | 4.450 tl

Büyülübağ Öküzgözü & Boğazkere. Avşa Adası 2024 | 3.950 tl

Pamukkale "Artı" Cabernet Franc. Denizli 2021 | 3.950 tl

Pamukkale "Nodus" Syrah. Denizli 2024 | 4.200 tl

Château de Seguin "Bordeaux Supérieur" Cab. Sauvignon, Cab. Franc, Merlot.
Bordeaux, Fransa 2022 | 4.600 tl

DESSERT WINE

La "Passito" Misket Tatlı Beyaz. Torbalı, İzmir 2023 | 37,5cl 2.950 tl

Prodom "Late Harvest" Misket, Yarı Tatlı. Aydın 2022 | 37,5cl 2.950 tl

Pamukkale "Mulier" Misket. Denizli 2023 | 50cl 3.500 tl

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Irish Whiskeys

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

American Whiskeys

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

Scotch Single Malts

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

Blended Scotch Whiskies

CHIVAS REGAL 12 460 tl
CHIVAS REGAL 15 680 tl
CHIVAS REGAL 18 900 tl
CHIVAS REGAL 25 5050 tl
C.R. SMOOTH & SMOKY 460 tl
THE DEACON 550 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
PAUL JOHN NIRVANA 600 tl
J.P. WISER'S 470 tl
AKASHI 1250 tl
ICHIROS 1550 tl
KAMIKI 1650 tl

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
CODIGO BLANCO 490 tl
CODIGO ROSA 590 tl
AVION SILVER 680 tl
AVION REPOSADO 780 tl
AVION 44 RESERVA 3100 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

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
HARA GUZU 4C IPA 33 cl 550 tl
BLANC 1664 33 cl 600 tl
DUVEL 33 cl 600 tl

Mocktail

MINUS 650 tl
Sorrel sour, lime, apple

SWEET 650 tl
Sweet sour, sour cherry, vanilla

SWEET MINUS 650 tl
Pineapple, sweet sour, passion

Herbal Tea

GREEN TROPICAL 220 tl

Green apple, roobios, apple, mango, orange, cornflower

LINDEN TEA 220 tl

BOURBON VANILLA 220 tl

Roobios, vanilla essence

AUTUMN LEAVES 220 tl

Oolong, rose, cinnamon, 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

TURKISH COFFEE 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, tumeric

Mineral Water

MINERAL WATER *33cl* 140 tl

FIUGGI MINERAL 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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