



7 MEHMET



1937

ENG



SIGNATURE DISH



LOCAL DISH



VEGETARIAN



VEGAN



CONTAINS EGG



CONTAINS DAIRY



CONTAINS GLUTEN



CONTAINS FISH



CONTAINS SHELLFISH



CONTAINS MOLLUSCS



CONTAINS MEAT



CONTAINS CHICKEN



CONTAINS TOMATO



CONTAINS SOY



CONTAINS NUT



CONTAINS SESAME



CONTAINS MUSTARD



CONTAINS SULFATE



CONTAINS CELERY



CONTAINS BROAD BEAN

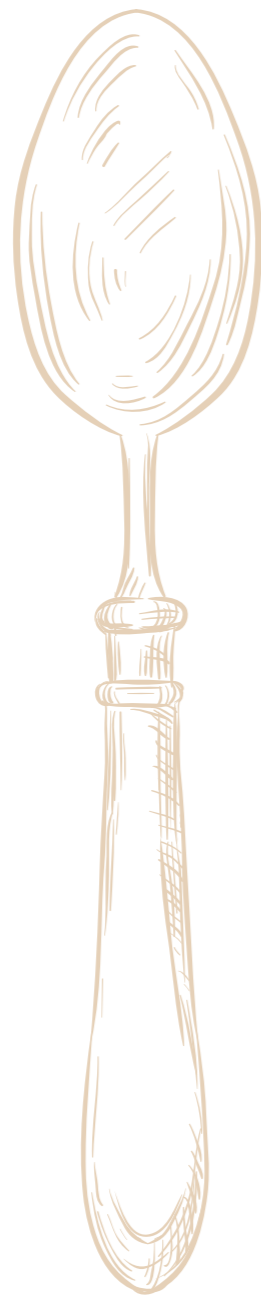
CHEESE & CHARCUTERIE

	CHARCUTERIE PLATE _____	1.700₺		
	smoke meat, "pastirma" spicy cured beef, aged kashar cheese and walnuts			
		CHEESE PLATE <u>with walnuts</u> _____	1.100₺	
		EZİNE CHEESE <u>Turkish feta cheese</u> _____	350₺	
	+ TOMATO & CUCUMBER 400₺ + OLIVES & TOMATO 650₺			
			GOAT CHEESE _____	650₺
	+ OLIVES & TOMATO & CUCUMBER 950₺ + PICKLED CHERRY PEPPERS & OLIVES 950₺			
		"TULUM" CHEESE & WALNUTS <u>skin bag cheese</u> _____	450₺	
		AGED KASHAR CHEESE <u>with walnuts</u> _____	450₺	
		STRAINED HONEY & WATER BUFFALO CLOTTED CREAM _____	550₺	
		STRAINED YOGHURT _____	400₺	
		GREEN OLIVES _____	400₺	
		BLACK OLIVES _____	400₺	
		PICKLED BEETS _____	400₺	
		PICKLED ÇENGELKÖY CUCUMBERS _____	400₺	
		ASSORTED PICKLED VEGETABLES _____	450₺	
		RED PEPPERS SPREAD _____	400₺	
		SMOKED MEAT <u>with walnuts</u> _____	950₺	
		FRIED "SUCUK" <u>spicy Turkish sausage</u> _____	950₺	
		GRILLED "SUCUK" <u>spicy Turkish sausage</u> _____	950₺	
		"PASTIRMA" <u>spicy cured beef</u> _____	950₺	
	FRIED 1.000₺ GRILLED 950₺ IN PARCHMENT PAPER 950₺			
		GRILLED HALLOUMI CHEESE _____	500₺	
		CRISPY KASHAR CHEESE FRIES _____	500₺	

EGGS





			FRIED EGGS _____	450₺
	+ POTATO & KASHAR CHEESE 550₺ + MINCED MEAT 950₺ + "SUCUK" SPICY TURKISH SAUSAG 900₺		+ SAUTÉED MEAT 1.200₺ + "PASTIRMA" SPICY CURED BEEF 1.250₺	
			OMELETTE _____	600₺
	+ FRESH HERBS 650₺ + EZİNE CHEESE -TURKISH FETA 650₺ + KASHAR CHEESE 650₺		+ "SUCUK" SPICY TURKISH SAUSAGE 900₺ + POTATO & KASHAR CHEESE 700₺	
	+ "PASTIRMA" SPICY CURED BEEF 950₺			
			"MENEMEN" <u>scrambled eggs with sautéed vegetables, topped with sunny-side up eggs</u> _____	700₺





SOUPS

 **TROTTER SOUP** _____  650¢

     **TRIPLE SOUP ~ BIG CHUNKS** ~ same recipe since 1937 _____  650¢















     **TRIPLE SOUP ~ SMALL CHUNKS** ~ same recipe since 1937 _____  650¢

SOUP OF THE DAY _____ *












* Varies on daily basis. Please ask for info



MEZZES

  "HİBEŞ" tahini dip with garlic, lemon juice and spices	450₺
   STEWED WHITE GRAPE LEAVES with pan-fried pumpkin seeds	700₺
  FAVA red onion & dill	450₺
  FAVA WITH FRIED ONIONS ↘ depends on availability: fava beans or green lentils	650₺
  GRAPE LEAF ROLLS stuffed with rice and herbs	450₺
  CABBAGE LEAF ROLLS stuffed with rice and herbs	550₺
   STUFFED BELL PEPPER with rice and herbs	450₺
 MASHED AVOCADO with garlic and extra virgin olive oil lemon dressing	450₺
   RUSSIAN POTATO SALAD mixed with boiled vegetables, pickled cucumbers and mayonnaise	450₺
  "BARBUNYA PİLAKİ" stewed kidney beans with sun-dried tomatoes	450₺
  STEWED GREEN BEANS with tomato and extra virgin olive oil	450₺
   "ŞAKŞUKA" pan-fried vegetables in tomato sauce	450₺
  "İMAMBAYILDI" eggplant stuffed with tomato and fresh herbs	450₺
 CHARCOAL-GRILLED RED PEPPERS with extra virgin olive oil	450₺
  CHARCOAL-GRILLED & MASHED EGGPLANT with fresh herbs and extra virgin olive oil	450₺
    SHREDDED CHICKEN WITH WALNUTS topped with paprika and browned butter	600₺
  PURSLANE IN YOGHURT	450₺
   "HAYDARI" spicy thinned yoghurt with dried mint + WALNUTS 550₺	450₺
   MASHED EGGPLANT IN YOGHURT + TOMATO SAUCE 550₺ + PAN-FRIED CAYENNE PEPPERS 550₺	450₺
  "CACIK" strained yoghurt with fresh herbs + SEASONAL FRUITS 550₺	450₺
   ARTICHOKE HEARTS available seasonally	550₺
 COMMON MALLOW SALAD available seasonally	450₺
SEA BEANS SALAD available seasonally	450₺
 WILD RADDISH LEAVES WITH SEASONAL FRUITS available seasonally	600₺
    CELERY WITH AVOCADO	800₺

STARTERS

    HOME-STYLE ROUND CUT DEEP FRIED POTATOES	450₺
+ YOGHURT & BROWNED BUTTER 550₺ + "TARATOR" GARLIC & WALNUT SAUCE 600₺	
+ PAN-FRIED CAYENNE PEPPERS & YOGHURT 550₺ + TOMATO SAUCE 550₺	
   PAN-FRIED GREEN BEANS topped with yoghurt and browned butter	600₺
   SPARKLING WATER BATTERED PUMPKIN FRIES topped with yoghurt	450₺
   DEEP FRIED OKRA available seasonally • topped with yoghurt and browned butter	600₺
   SPARKLING WATER BATTERED ZUCCHINI FRIES topped with yoghurt	450₺
    DEEP FRIED ZUCCHINI with "tarator" garlic and walnut sauce	600₺
   PAN-FRIED CHAYOTE SQUASH available seasonally • with "tarator" garlic and walnut sauce	600₺
   DEEP FRIED VEGETABLES potato, eggplant and green pepper + TOMATO SAUCE & YOGHURT 600₺	550₺
    "ŞAKŞUKA" deep fried vegetables with tomato sauce -served hot-	600₺
   ZUCCHINI PATTY ↘ please choose: pan-fried grilled	450₺
 GRILLED SEASONAL VEGETABLES ↘ please choose: boiled grilled	550₺
  GRILLED MUSHROOMS STUFFED WITH KASHAR CHEESE	550₺
  SAUTÉED MUSHROOM topped with yoghurt and browned butter	450₺
  BOILED SPINACH topped with yoghurt and browned butter	450₺
  SAUTÉED GREENS & ROOTS topped with yoghurt and browned butter	550₺
    PUMPKIN STUFFING 4 pcs. topped with yoghurt and browned butter ↘ available for pre-order a day in advance	700₺
 FRIED FLOURED LIVER	700₺
  GRILLED LAMB LIVER	700₺
   BAKED HUNTER STYLE "BÖREK" with minced meat and walnut filling • yoghurt and browned butter	550₺
   PAN-FRIED "PAÇANGA BÖREK" with "pastırma" spicy cured beef, tomato, green pepper and kashar cheese filling	550₺
   BAKED FOLDED PASTRY WITH TURKISH FETA CHEESE	400₺
  KOLOT CHEESE honey, mint, pan-fried persimmon and almond	950₺



SALADS



- 🌿 🍅 **KNIFE-FREE GREEN SALAD WITH AVOCADO** _____ 700₺
 Seasonal greens, avocado, semi boiled broccoli and cauliflower, tomato, cucumber and extra virgin olive oil lemon dressing
- 🌿 🍅 **FRUIT TOPPED GREEN SALAD** _____ 700₺
 Seasonal greens, chef's choice of fruit, avocado, semi boiled broccoli and cauliflower, extra virgin olive oil lemon dressing
- 🌿 🍅 **RAINBOW SALAD** _____ 700₺
 Lupin beans, pink grapefruit or pomelo, lemon peels and pieces, semi boiled broccoli and cauliflower, tomato, pickled Çengelköy cucumbers, purple basil and apple vinegar olive oil dressing
- 🌿 🍅 **GRILLED CAPIA PEPPER SALAD** _____ 650₺
 Grilled capia pepper, avocado, cherry tomatoes, cucumber, green onion, semi boiled broccoli and cauliflower, pomegranate sour, apple vinegar and extra virgin olive oil dressing
- 🌿 🍅 **GRATED VEGETABLE SALAD WITH AVOCADO** _____ 700₺
 Avocado, grated tomato, cucumber and green pepper, fresh mint leaves with extra virgin olive oil lemon dressing
- 🥕 🍅 🥛 **ROCKET SALAD** _____ 550₺
 Finely-chopped rocket leaves, tomato, topped with grated Turkish feta cheese and extra virgin olive oil lemon dressing
- 🌿 🍅 **SEASONAL GREEN SALAD** _____ 550₺
 Rocket and lettuce leaves, tomato, grated red cabbage, carrot and extra virgin olive oil lemon dressing
- 🌿 🍅 **MIXED GREEN SALAD** _____ 550₺
 Greens of the season, tomato, cucumber and extra virgin olive oil lemon dressing
- 🌿 🍅 **TOSSED GREENS SALAD** _____ 700₺
 Masaged lettuce leaves and green onions, finely chopped avocado, tomato and extra virgin olive oil lemon dressing
- 🌿 🍅 **SHEPHERD'S SALAD** _____ 550₺
 Tomato, onion, cucumber, green pepper and extra virgin olive oil lemon dressing
- 🌿 🍅 **7 MEHMET STYLE SHEPHERD'S SALAD** _____ 700₺
 Tomato, onion, cucumber, green pepper, avocado, balsamic vinegar, pomegranate sour and extra virgin olive oil dressing
- 📍 🌿 🍅 **JUICY SALAD FROM GÖMBE** _____ 650₺
 Grated tomato and cucumber, thyme, garlic, tomato paste, chili peppers, grape vinegar, pomegranate sour and extra virgin olive oil dressing -served with ice cubes-
- 🌿 🍅 **SPOON SALAD** _____ 550₺
 Finely chopped tomato, onion, green pepper and extra virgin olive oil lemon dressing
- 🌿 🥜 🍅 **"GAVURDAĞI" SALAD** _____ 550₺
 Finely chopped walnuts, tomato, red onion, cucumber, green pepper, pomegranate sour and extra virgin olive oil dressing
- 🌿 🥕 **RADISH SALAD WITH "TARATOR" DRESSING** _____ 600₺
 Grated radish with garlic and walnut sauce and extra virgin olive oil lemon dressing
- 🐟 🍅 **FISH SALAD WITH AVOCADO DRESSING** _____ 1.200₺
 Leaves of butterhead lettuce, boiled fish, pickled Çengelköy cucumber and avocado dressing
- 🌿 🍅 **CALAMARI SALAD** _____ 1.350₺
 Boiled calamari, tomato, green pepper, pickled Çengelköy cucumber, pepper corns, dill and extra virgin olive oil lemon dressing
- 🌿 🥕 **CALAMARI & RADISH SALAD WITH "TARATOR" DRESSING** _____ 1.350₺
 Boiled calamari and grated radish with garlic and walnut sauce and extra virgin olive oil lemon dressing



MEAT • MAIN COURSES

grilled

- 📍 🌿 🕒 🍴 🍷 **"KÖFTE"** Turkish style meat patty 1.000₺
SKEWERS 1.000₺ + ONIONS 1.050₺ + KASHAR CHEESE 1.050₺
- 🍴 🍷 **LAMB SKEWERS ~ SMALL PIECES** on wooden skewers 1.550₺
- 🍴 🍷 **LAMB SKEWERS ~ BIG PIECES** 1.650₺
- 🍴 🍷 **BEEF STEAK** 1.650₺
- 🍴 🍷 **LAMB CHOPS** 1.800₺
- 🍴 🍷 **ASSORTED MEATS** 1.850₺
- 🍴 🍷 **BEEF STEAK ROLL** stuffed with tomato sauteed mushroom and kashar cheese 1.850₺
- 🍴 🍷 **BEEF TENDERLOIN MEDALLIONS** 2.000₺
CUT AGAINST THE GRAIN 2.450₺ + TOMATO SAUTEED MUSHROOM & KASHAR CHEESE 2.450₺
- 🍴 🍷 **BEEF TENDERLOIN SKEWER** 2.000₺

sides

The above is served with rice and mashed potatoes

- + RICE STUFFING
WITH LIVER & RAISINS & ALMONDS
- EGGPLANT PURÉE
WITH MILK & BROWNED FLOUR
- SPINACHI PURÉE +350₺
WITH MILK & BROWNED FLOUR

pan-fried

- 🍴 🍷 🍴 **FRIED & STEWED LAMB SHANK** 1.500₺
- 🍴 🍷 **LAMB SHANK** 1.500₺
- 🍴 🍷 **"TANDIR"** roasted lamb + rice stuffing 1.800₺
- 🍴 🍷 🌿 🍴 **BEEF STEAK SCHNITZEL** 1.600₺
- 🍴 🍷 🌿 🍴 **LAMB CHOPS SCHNITZEL** 1.800₺
- 🍴 🍷 🌿 🍴 **BEEF TENDERLOIN SCHNITZEL** cut against the grain 2.500₺
garlic and parsley sauce on the side

sides

The above is served with rice and mashed potatoes

- + RICE STUFFING
WITH LIVER & RAISINS & ALMONDS
- EGGPLANT PURÉE
WITH MILK & BROWNED FLOUR
- SPINACHI PURÉE +350₺
WITH MILK & BROWNED FLOUR

- 🍴 🌿 🍷 **"KÖFTE" WITH TOMATO SAUCE** 1.200₺
Turkish style meat patty with seared pita in butter and tomato sauce
- 🍴 🌿 🍷 **SKEWERED "KÖFTE" WITH TOMATO SAUCE** 1.250₺
skewered Turkish style meat patty with seared pita in butter and tomato sauce
- 🍴 🍷 🌿 **BEEF CHOPS** thinly cut • with rice stuffing 1.750₺
+ SEARED PITA IN BUTTER & TOMATO SAUCE 1.700₺ THICK CUT 2.000₺
- 🍴 🌿 🍷 **BEEF TENDERLOIN TOPPED WITH TOMATO SAUCE** 2.000₺
with seared pita in butter and yoghurt

- 🍴 🍷 **MEAT SAUTÉ** 1.500₺
- 🍴 🍷 **SAUTÉED LAMBCHOPS** please choose: classical | juicy 1.500₺
- 🍴 🍷 **SHEPHERD STYLE SAUTÉED MEAT** tomato chunks, green pepper and shallots 1.500₺
- 🍴 🍷 **HUNTER STYLE SAUTÉED MEAT** with garlic, onion and thyme 1.600₺
- 🍴 🍷 🌿 🍴 **DRY "KÖFTE" PAN-FRIED MIX VEGETABLES** Turkish style meat patty 1.550₺
- 🍴 🌿 🍷 **SAUTÉED LAMB WITH EGGPLANT PURÉE** 1.600₺
- 🍴 🍷 **SEARED BEEF TENDERLOIN** 2.600₺
with seared pita in butter, spinach purée and shoestring potato fries



SPECIALTY MEATS / OFFALS









-  **PAN-FRIED TRIPE IN BUTTER** _____ 700₺
-  **"KOKOREÇ"** lamb intestine medallions _____ 1.200₺
-  **STEWED LAMB INTESTINE WITH CHICKPEAS** _____ 1.000₺

available for pre-order
a day in advance

- KIDNEY** please choose: pan-fried | grilled _____ 700₺
- BOILED BRAIN** _____ 700₺
- BOILED BEEF TONGUE** _____ 700₺
-  **FRIED BEEF TONGUE** topped with fried pumpkin seeds in butter _____ 700₺



CHICKEN • MAIN COURSES

grilled

-   **SKEWERED CHICKEN** _____ 1.000₺
-   **GRILLED CHICKEN** _____ 1.000₺
-   **GRILLED CHICKEN WINGS** _____ 1.000₺
-   **GRILLED CHICKEN WITH TOMATO SAUTEED MUSHROOM & KASHAR CHEESE** _____ 1.350₺






sides

The above is served with rice and mashed potatoes

- | | | | | |
|---|--|---|--|---|
| + RICE STUFFING
<small>WITH LIVER & RAISINS & ALMONDS</small> | | EGGPLANT PURÉE
<small>WITH MILK & BROWNE FLOUR</small> | | SPINACHI PURÉE +350₺
<small>WITH MILK & BROWNE FLOUR</small> |
|    | |   | |   |







-   **GRILLED CHICKEN WITH TOMATO SAUCE** thinly sliced • with pita seared in butter _____ 1.250₺












pan-fried

-      **CHICKEN SCHNITZEL** _____ 1.250₺
- + MUSTARD & KASHAR CHEESE** 1.350₺

sides

The above is served with rice and mashed potatoes

- | | | | | |
|---|--|---|--|---|
| + RICE STUFFING
<small>WITH LIVER & RAISINS & ALMONDS</small> | | EGGPLANT PURÉE
<small>WITH MILK & BROWNE FLOUR</small> | | SPINACHI PURÉE +350₺
<small>WITH MILK & BROWNE FLOUR</small> |
|    | |   | |   |

-   **CHICKEN SAUTÉ** _____ 1.200₺
-   **SHEPHERD STYLE CHICKEN SAUTÉ** tomato chunks, green pepper and shallots _____ 1.200₺
-    **CHICKEN SAUTÉ WITH SOY SAUCE** _____ 1.200₺
-     **FREE RANGE CHICKEN WITH RICE STUFFING** _____ 7.000₺
- available as whole chicken • only for pre-order





SEAFOOD

- 🍳 🍷 🍷 **PAN-FRIED SHRIMP & KASHAR CHEESE "BÖREK"** filled pastry _____ 1.100₺
- 🍷 🍷 🍷 🍷 🍷 **SEA COWPEA WITH VARIOUS SHELLFISH** available seasonally _____ 1.200₺
- 🍷 🍷 🍷 🍷 **DRY "KÖFTE" WITH FISH** _____ 2.150₺
- 🍷 🍷 🍷 🍷 🍷 **TURKISH STYLE FETTUCCINE WITH CALAMARY AND SHRIMPS** _____ 1.600₺
- 🍷 🍷 🍷 🍷 **CALAMARI PATTY** with spinach and green onion _____ 1.000₺
- 🍷 🍷 🍷 🍷 **PAN-FRIED FLOURED CALAMARI** _____ 1.500₺
- 🍷 🍷 🍷 **SKEWERED GRILLED CALAMARI** _____ 1.500₺
- 🍷 🍷 🍷 🍷 🍷 **SEA FISH, PAN FRIED CALAMARI, SHRIMPS WITH ALMOND TOPPING** _____ 3.300₺
- 🍷 🍷 **BOILED SHRIMP** with parsley and extra virgin olive oil lemon dressing _____ 1.750₺
- 🍷 🍷 **SHRIMP SAUTÉED IN BUTTER** _____ 2.150₺
- 🍷 **CORNMEAL BATTERED SHRIMP** topped with mashed avocado _____ 2.200₺
- 🍷 🍷 🍷 **GRILLED SHRIMP** _____ 2.150₺
- 🍷 🍷 🍷 **SHRIMP IN "GÜVEÇ"** Turkish casserole with tomato, green pepper, onion, garlic and kashar cheese _____ 2.150₺
- 🍷 🍷 🍷 🍷 **"CİVE" WITH SHRIMP** local stew with tomato, rice, garlic and basil _____ 1.950₺
- 🍷 🍷 🍷 **SHRIMP TOPPED ARTICHOKE HEARTS** available seasonally _____ 2.150₺
- 🍷 **DAILY FISH OPTIONS** _____ * _

*Price varies daily

PAN-FRIED - WITH OLIVE OIL

Classic

🍷 🍷 w/ almond & lemon dressing

🍷 w/ "tarator" garlic & walnut dressing

"Bahar" style - fillet

CHARCOAL-GRILLED

Classic

Skewered

"Bahar" style - fillet

🍷 🍷 w/ wine & vegetables

STEAMED

w/ cream

🍷 w/ fish head

🍷 Dry

in parchment paper

SALT-BAKED

For 6 to 8 persons

Prep time: 3 hrs

SAUTÉED

w/ vegetables

STEWED

🍷 🍷 w/ potato & onion

fish cooking methods





RICE & BULGHUR

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"SEZEN" BULGHUR PILAF for three _____ 1.700₺
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RICE PILAF WITH CHERRY TOMATO for three _____ 1.600₺
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RICE PILAF WITH DRIED TOMATOES for three _____ 1.600₺
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TURKISH STYLE BULGHUR for three _____ 1.350₺
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RICE PILAF WITH BERGAMOT JAM & PINEAPPLE _____ 700₺
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RICE PILAF WITH FIG JAM & WALNUTS _____ 700₺
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RICE PILAF WITH ARTICHOKE HEARTS _____ 700₺
- 🍷 🍷 🍷 🍷
RICE STUFFING enriched with liver, raisins and pan-fried almonds _____ 850₺
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TURKISH STYLE RICE _____ 450₺

🌾 PASTA & TURKISH STYLE FETTUCCINE

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SPAGHETTI _____ 550₺
- 🍷 🍷 🍷 🍷
WITH CREAM 650₺ TOMATO SAUCE 650₺ TOMATO SAUCE AND MINCED MEAT 950₺
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TURKISH STYLE FETTUCCINE _____ 600₺
- 🍷 🍷 🍷 🍷
+ MINCED MEAT 950₺ + WALNUTS & "TULUM" SKIN BAG CHEESE 650₺
- 🍷 🍷 🍷 🍷
WITH CREAM, CHICKEN AND MUSHROOMS 950₺

HOME-STYLE STEWS























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CREAMED SPINACH STEW _____ 800₺
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SPINACH ROOT STEW _____ 800₺
- 🍷 🍷 🍷
GREEN BEAN STEW _____ 800₺
- 🍷 🍷 🍷
ZUCCHINI STEW _____ 800₺
- 🍷 🍷 🍷
EGGPLANT STEW _____ 800₺
- 🍷 🍷 🍷 🍷
"CİVE" STEW local stew with rice, garlic, tomato and basil _____ 950₺



DESSERTS

-     **PUMPKIN DESSERT** same recipe since 1937 800₺
served with grated walnuts, double roasted tahini and water buffalo clotted cream
-   **"HÖŞMERİM"** 650₺
-   **QUINCE DESSERT** available seasonally • served with water buffalo clotted cream 600₺
-    **TURKISH BREAD PUDDING** served with water buffalo clotted cream 600₺
-    **ALMOND "KEŞKÜL"** Turkish milk pudding topped with almond 550₺
PAN-FRIED ALMOND, WATER BUFFALO CLOTTED CREAM AND PISTACHIO 600₺
-    **BAKED RICE PUDDING** 400₺
-    **CHOCOLATE CREAM PUDDING** 400₺
-    **CRÈME CARAMEL** 400₺
-   **GOAT MILK ICE CREAM** please ask for flavours 400₺
-  **SEASONAL LOCAL FRUITS** 450₺

WEEKEND MENU

-      **"SU BÖREĞİ" WITH MINCED MEAT** same recipe since 1937 700₺
boiled and baked pastry with minced meat filling
-      **"MANTI" SOUP** 650₺
-     **"MANTI"** minced meat stuffed dumplings topped with yoghurt and browned butter 700₺
-      **WHITE BEAN SALAD** with boiled egg, tomato, fresh onion, parsley and tahini dressing 700₺
-      **BLACK EYED PEA SALAD** 700₺
with boiled egg, tomato, fresh onion, parsley and tahini dressing



SOFT DRINKS

FRESHLY SQUEEZED FRUIT & VEGETABLES JUICES

PARSLEY JUICE	<small>parsley, orange juice, ginger</small>	275₺
HOME MADE LEMONADE		250₺
PINEAPPLE JUICE		400₺
APPLE JUICE		250₺
ORANGE JUICE		250₺
GRAPEFRUIT JUICE		250₺
CARROT JUICE		250₺
POMEGRANATE JUICE	<small>available seasonally</small>	280₺

SOFT DRINKS

"AYRAN"	<small>home made yoghurt drink</small>	210₺
TURNIP JUICE		210₺
TOMATO JUICE		210₺
COCA COLA	<small>ORIGINAL ZERO</small>	210₺
FANTA		210₺
SPRITE		210₺
ICE TEA	<small>LEMON PEACE MANGO WATERMELON</small>	210₺
CHERRY JUICE		210₺
PEACH JUICE		210₺
APRICOT JUICE		210₺
GRAPE JUICE		210₺
SCHWEPES TONIK	<small>CLASSIC</small>	230₺
THOMAS HENRY	<small>CLASSIC SLIM</small>	350₺
ENERGY DRINK		350₺

STILL & SPARKLING WATERS

STILL WATER	<small>75cl</small>	120₺
SPARKLING WATER	<small>KIZILAY BEYPAZARI</small>	130₺
ULUDAĞ PREMIUM SPARKLING WATER	<small>25cl</small>	200₺
ULUDAĞ PREMIUM SPARKLING WATER	<small>75cl</small>	350₺
SAN PELLEGRINO	<small>25cl</small>	270₺
SAN PELLEGRINO	<small>75cl</small>	470₺

COFFEES

FILTER COFFEE	200₺
RISTRETTO	200₺
ESPRESSO	200₺
AMERICANO	220₺
CAPPUCCINO	240₺
CAFFÈ LATTE	270₺
LATTE MACCHIATO	240₺
TURKISH COFFEE	130₺

ICE COFFEES

ICED AMERICANO	<small>americano, brown sugar</small>	300₺
WHITE CHOCOLATE MOCHA	<small>americano, white chocolate sauce, milk, cream</small>	320₺
GINGERBREAD ICE COFFEE	<small>americano, ginger cookie sauce, cream</small>	320₺
ICED TURKISH MOCHA	<small>turkish coffee, chocolate sauce, milk, cream</small>	320₺

HOT DRINKS

HOT CHOCOLATE	270₺	
SALEP	<small>hot milk, cinnamon</small>	270₺

STEAMED TEAS

SAGE TEA	200₺
LINDEN TEA	200₺
THYME TEA	200₺
GREEN TEA	200₺
ROSE HIP TEA	200₺
HIBISCUS TEA	200₺
TURKISH TEA	50₺

