OLEA & BAR

MANDARIN ORIENTAL BOSPHORUS, ISTANBUL

A LA CARTE, BAR, BAR FOOD AND DOLCI

A LA CARTE MENU

This menu was revised on 16.07.2026.

APERITIVI

VEUVE CLICQUOT, “YELLOW LABEL”, BRUT, CHAMPAGNE

OLEA BELLINI
Peach puree, Veuve Clicquot, ‘Yellow Label’, brut, champagne / Veuve Clicquot ‘Yellow Label’ şampanya, şeftali püresi

COLD & RAW

GILLARDEAU OYSTER *(C)(F)(S)*
Red wine vinegar chili pepper sauce, fresh herb sauce, ginger pickled onions / Kırmızı şarap sirkeli acı biber sosu, taze baharat sosu, zencefilli soğan turşusu

IMPERIAL CAVIAR 10 GR / 30 GR *(F)(D)(G)(E)(S)(A)*
Served with classic condiments & toast / Klasik eşlikçiler ve blini ile servis edilir.

CRUDO DI MARE *(C)(F)(MOL)(S)(D)(M)(CE)(E)(G)*
(FOR 2 / 4 PEOPLE / 2 /4 KİŞİLİK) Oysters, fresh herb-marinated octopus, jumbo shrimp & salsa verde, Scallops marinated in lime, smoked salmon tartare, red wine chili Pepper sauce, fresh herb sauce, ginger pickled onions / İstiridye, taze baharatlı marine ahtapot, jumbo karides & salsa verde, Misket limonu ile marine edilmiş deniz tarağı, füme somon tartar, Kırmızı şaraplı acı biber sosu, taze baharat sosu, zencefilli soğan turşusu

PIATTO DI FORMAGGI *(D)(S)(N)(M)*
Parmesan cheese, Brie cheese, Kars Gruyère, “Niğde Blue” cheese, Fresh mozzarella / Parmesan peyniri, Brie peyniri, Kars Gravyeri, Niğde Mavisi peyniri, Taze mozzarella

PIATTO DI SALUMI *(S)(N)(G)*
Bresaola, lamb cotto, smoked beef, pepper salami / Bresaola, kuzu cotto, füme et, karabiberli sucuk

INSALATA

INSALATA CAPRESE *(D)(N)(V)*
Cow’s milk mozzarella, pink tomatoes, pesto sauce, seasonal greens / İnek sütü mozzarella peyniri, pembe domates, pesto sos, mevsim yeşillikleri

INSALATA CESARE *(C)(F)(D)(G)(CE)(M)(E)(S)*
Romain lettuce, parmesan cheese, garlic croutons, anchovies / Marul, parmesan peyniri, sarımsaklı kruton, ançüez

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INSALATA · CONTINUED

INSALATA DI POMODORI ANTICHI *(D)(S)(M)(H)(V)*
Colorful tomatoes, basil, ricotta cream, olives, Crispy onion, parmesan cheese / Renkli domatesler, fesleğen, ricotta kreması, ızgara zeytin, Kırmızı çıtır soğan, parmesan peyniri

INSALATA DI CARCIOFI *(G)(D)(S)(H)(M)(V)*
Artichoke marinated in citrus dressing, ginger-carrot cream, Lettuce, arugula, citrus vinaigrette / Narenciye soslu marineli enginar, marul, arugula, Zencefilli havuç kreması

INSALATA RUCOLA *(D)(S)(M)(H)(V)*
Rocket, parmesan cheese, semi-dried cherry tomatoes, balsamic vinaigrette / Roka, parmesan peyniri, kurutulmuş kiraz domates, balzamik sos

KING CRAB SALAD *(C)(F)(E)(CE)*
King crab (120 gr), green apple, lime 'aioli 'parsley, Gremolata sauce, lemon vinaigrette / Kral yengeç (120 gr), yeşil elma, maydanoz, yağ limon sos, Gremolata sos, lime ''aioli ''

ADD 10G CAVIAR / EK 10G HAVYAR *(F)* 4195

ANTIPASTI

BURRATA E POMODORINI *(D)(N)(M)(H)(E)(S)(V)*
Burrata cheese, pink tomatoes marinated in pesto sauce, Walnuts, rocket / Burrata peyniri, pesto sos ile marine edilmiş pembe domates, Ceviz, roka

CARPACCIO DI POLPO *(G)(CE)(S)(MOL)(F)(D)(H)(M)*
Octopus confit (65 gr), roasted red pepper puree, Garlic-infused creamy potato, crispy olives / Konfit ahtapot (65 gr), közlenmiş kırmızı biber püresi, Konfit Sarımsaklı patates kreması, çıtır zeytin

TARTARE DI SALMONE *(CE)(S)(M)(E)(G)(F)(D)*
Finely diced salmon gravlax (130 gr), avocado, Tomato, lemon aioli, capers, pear chutney, toasted bread, Passion fruit sauce / İnce doğranmış somon gravlax (130 gr), avokado, Domates, limon "aioli", kapari, soğan, armut chutney, Çarkıfelek meyvesi sos, kızarmış ekmek

ADD 10G CAVIAR / EK 10G HAVYAR *(F)* 4195

TARTAR DI MANZO *(S)(G)(M)(E)(D)(F)*
Finely chopped raw beef fillet (100 gr), red onion, Capers, parsley, mustard, worcestershire sauce, french fries / İnce kıyım çiğ bonfile (100 gr), kırmızı soğan, kapari, Maydanoz, hardal worcestershire sos, patates kızartması

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CARPACCIO DI MANZO *(D)(F)(S)(CE)(M)(E)(MUS)*
Thinly sliced marinated beef fillet (90 gr), rocket, Parmesan cheese, balsamic vinegar, tonnato sauce / İnce dilimlenmiş marine dana fileto (90 gr), roka, Parmesan peyniri, balzamik sirkesi, "tonnato" sos

FRITTO DI CALAMARI E GAMBERI *(C)(MOL)(F)(G)(E)(CE)(M)(D)*
Fried calamari (100 gr) and prawns (105 gr), crispy vegetables, Spicy mayonnaise / Kızartılmış karides (105 gr) ve kalamar (100 gr), çıtır sebzeler, Acılı mayonez

VITELLO TONNATO *(S)(CE)(F)(M)(E)(MUS)*
Thinly sliced veal (110 gr), capers, tonnato sauce / İnce dilimlenmiş dana eti (110 gr), kapari, tonnato sos

BRUSCHETTA *(G)(D)(N)(E)(S)(V)*
Toasted focaccia bread, Tomatoes marinated in pesto sauce, Parmesan cheese, basil / Kızartılmış Focaccia ekmeği, Pesto sos ile marinelenmiş domates, Parmesan peyniri, fesleğen

MELANZANE *(D)(S)(V)*
Smoked eggplant, sweet san marzano tomatoes, Ricotta cream, fresh herbs / Tütsülenmiş patlıcan, tatlı san marzano domatesi, Ricotta peyniri kreması, taze baharatlar

ZUCCHINE FRITTE *(D)(G)(V)*
Fried zucchini, ricotta cheese yoghurt sauce / Kızartılmış kabak, ricotta peynirli yoğurt sosu

MINESTRA DI VERDURE *(S)(L)(G)(E)(M)(SOY)(D)(N)(CE)(V)*
Seasonal vegetable soup, Homemade parmesan cheese bread / Mevsim sebzeleri çorbası, Ev yapımı parmesanlı ekmek

CREMA DI BROCCOLI *(CE)(D)(V)*
Fresh mint, tangy parmesan cream / Taze nane, ekşili parmesan kreması

PASTA & RISOTTO

RAVIOLI ALL'ASTICE *(D)(C)(F)(G)(E)(S)(CE)*
Lobster and shrimp filled ravioli, chives, Coriander, creamy bisque sauce / Istakoz ve karides dolgulu ravioli, kişniş, Frenk soğanı, kremalı Bisque sos

RIGATONI AL RAGU DI OXTAIL *(D)(G)(SOY)(S)(CE)(A)(MUS)(M)(E)*
Braised beef oxtail, ricotta cream, Chili pepper / Ağır ateşte pişmiş dana kuyruk, ricotta peyniri kreması, Acı biber

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PASTA & RISOTTO · CONTINUED

SPAGHETTINI CALAMARI E GAMBERI *(MOL)(C)(F)(CE)(S)(D)(G)(SOY)(M)(E)*
Shrimp, calamari, chili peppers, basil, garlic, Tomato sauce, bisque sauce, Parmesan cheese / Karides, kalamar, acı biber, fesleğen, sarımsak, Domates sos, bisque sos, Parmesan peyniri

TAGLIOLINI AL TARTUFO *(D)(G)(E)(MUS)(V)*
Homemade tagliolini, fresh black truffle, Truffle cream, parmesan cheese / Ev yapımı tagliolini, taze siyah trüf mantarı, Trüf mantarı kreması, parmesan peyniri

RISOTTO DI MARE *(MOL)(F)(C)(D)(S)(CE)*
Sea bass, salmon, calamari, clams, crispy olives, Parmesan cheese, bisque sauce / Levrek, somon, kalamar, vongole, çıtır zeytin, Parmesan peyniri, Bisque sos

LINGUINE ALLA BOTTARGA *(F)(G)(SOY)(M)(E)*
Linguine pasta, parmesan cheese, Bottarga roe infused with lemon butter / Linguine makarna, parmesan peyniri, Tereyağında limon ile lezzetlendirilmiş bottarga yumurtası

ADD 10G CAVIAR / EK 10G HAVYAR *(F)* 4195

LASAGNA ALLA BOLOGNESE *(D)(G)(E)(S)(CE)(N)*
Bolognese sauce, Homemade lasagna, Mozzarella, parmesan cheese, basil / Bolonez sos, el yapımı lazanya Mozzarella peyniri, Parmesan peyniri, fesleğen

RISOTTO ZAFFERANO E PORCINI *(D)(MUS)(V)*
Saffron risotto, porcini mushrooms, Parmesan cheese, garlic / Safranlı risotto, porcini mantarı, Parmesan peyniri, sarımsak

PIZZA

MARGHERITA *(G)(D)(S)(V)*
Mozzarella cheese, tomato sauce, fresh basil / Mozzarella peyniri, domates sos, taze fesleğen

PIZZA BRESAOLA *(D)(S)(G)*
Mozzarella, tomato sauce, Stracciatella cheese, Arugula, fried padron peppers / Mozzarella peyniri, domates sos, Stracciatella peyniri, Arugula, kızarmış padron biberi

FUNGHI DI STAGIONE *(D)(G)(MUS)(S)(V)*
Sautéed seasonal mushrooms, mozzarella cheese, Garlic, tomato sauce / Sotelenmiş mevsim mantarları, mozzarella peyniri, Sarımsak, domates sos

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PIZZA · CONTINUED

TARTUFATA *(G)(D)(MUS)*
Fresh black truffle, stracciatella cheese, Mozzarella cheese, rocket / Taze siyah trüf mantarı, stracciatella peyniri, Mozzarella peyniri, roka

QUATTRO FORMAGGI *(G)(D)(V)*
Gorgonzola, mozzarella, parmesan, and scamorza cheeses / Gorgonzola, mozzarella, parmesan ve scamorza peynirleri

SALAME PICCANTE *(G)(D)(S)(N)*
Spicy beef pepperoni salami, mozzarella cheese, Tomato sauce, chili peppers / Baharatlı dana pepperoni salamı, mozzarella peyniri, Domates sos, şili biber

BURRATA *(D)(G)(S)(V)*
Burrata cheese, confit tomatoes, confit garlic, rocket, thyme / Burrata peyniri, konfit domates, konfit sarımsak, roka, kekik

CARNE & PESCE

ZUPPA DI PESCE *(MOL)(C)(F)(D)(G)(CE)*
Clam, mussel, sea bass, shrimp, salmon (200 gr), Garlic, chili pepper, toasted bread / Vongole, midye, levrek, karides, somon (200 gr), Sarımsak, fesleğen, acı biber, kızarmış ekmek

FILETTO DI MANZO ALLA GRIGLIA *(S)(D)(MUS)(M)(G)(CE)*
Grilled beef tenderloin (190 gr), buttered seasonal vegetables, Roasted parmesan cheese potatoes, mushroom sauce / Izgara dana bonfile (190 gr), tereyağlı mevsim sebzeleri, Fırınlanmış parmesan peynirli patates, mantar sos

GAMBERI ALLA GRIGLIA *(C)(F)(S)(E)(CE)(M)(MUS)*
Grilled prawns (250 gr) seasoned with herbs, chimichurri, Tartar sauce, spicy mayonnaise / Baharatlarla lezzetlendirilmiş ızgara karides (250 gr), Maydanoz, chimichurri sos, tartar sos, acılı mayonez

BISTECCA ALLA FIORENTINA *(S)(D)(CE)(M)(MUS)*
Dry-aged beef T-bone (450 gr), roasted baby potatoes, Roasted broccolini, mustard demi-glace sauce / Dinlendirilmiş dana T-bone (450 gr), fırınlanmış körpe patates, Körpe brokoli, hardallı demi-glace sos

POLLETTO AL LIMONE E ROSMARINO *(S)(D)(MUS)(CE)(G)*
Free-range chicken (350 g), artichoke heart, Oven-baked parmesan potatoes, Buttered vegetables, lemon and rosemary sauce / Serbest gezen piliç (350 g), enginar kalbi, Fırınlanmış parmesan peynirli patates, tereyağlı sebzeler, Limon ve biberiye sos

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CARNE & PESCE · CONTINUED

TRANCIO DI SALMONE ALL'ARANCIA *(F)(D)(G)(CE)(N)(S)*
Butter-seared salmon fillet (190 g), almond celery purée, Baby beetroot, roasted potatoes, citrus sauce / Tereyağında pişirilmiş somon fileto (190 g), Bademli kereviz püresi, körpe pancar, Tereyağlı fırınlanmış patates, narenciye sos

SOGLIOLA ALLA MUGNAIA *(F)(S)(MUS)(G)*
Pan-fried sole (350 gr), garlic, capers and parsley butter sauce, Boiled baby potatoes, broccolini / Tereyağında pişmiş dil balığı (350 gr), sarımsak, kapari, Maydanozlu tereyağ sosu, körpe brokoli, patates

FILETTO DI BRANZINO CROCCANTE *(F)(MUS)(D)(A)*
Pan-seared sea bass (185 gr), olive-tomato salsa, Zucchini, glazed carrots, White wine and saffron Bagna Càuda sauce / Tavada sırlanmış levrek (185 gr), zeytinli domates salsa, Sakız kabağı, glaze havuç, Beyaz şaraplı ve safranlı Bagna Càuda sos

OSSOBUCO ALLA MILANASE *(D)(G)(S)(CE)(MUS)(A)*
Slow-cooked beef shank (565 gr) with aromatic herbs, Saffron risotto, saffron chips, gremolata sauce / Ağır ateşte aromatik baharatlar ile pişirilmiş dana incik (565 gr), Safranlı risotto, safran cipsi, gremolata sos

CONTORNI

TRUFFLE FRIES / TRÜFLÜ PATATES KIZARTMASI *(G)(D)(MUS)(V)*
Truffle oil / Trüf Yağı

GRILLED ASPARAGUS / IZGARA KUŞKONMAZ *(D)(V)*

MASHED POTATO / PATATES PÜRESİ *(D)(V)*

GRILLED SEASONAL VEGETABLES / IZGARA MEVSİM SEBZELERİ *(MUS)(D)(V)*

CREAMY SPINACH / KREMALI ISPANAK *(D)(V)*

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SIPS OF ITALY — BAR GUIDE

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HUGO – ALTO ADIGE
St-Germain Elderflower Liqueur, Prosecco, Soda, Lime, Fresh Mint. Created in South Tyrol just two decades ago, the Hugo celebrates the aroma of alpine meadows — a delicate balance of elderflower, mint, and prosecco that feels like a toast to summer itself.

BELLINI – VENICE
White Peach Purée, Prosecco. Born at Harry's Bar in Venice in the 1940s, the Bellini was inspired by the pink hues in Giovanni Bellini's Renaissance paintings — a blend of white peach and prosecco that captures the art and beauty of La Serenissima.

APEROL SPRITZ – VENICE
Aperol, Prosecco, Soda. Every terrace in Venice glows with its amber hue. The Aperol Spritz is Italy's most joyful signature — lighthearted, balanced, and instantly uplifting.

AMERICANO – MILAN
Garrone Sweet Vermouth, Campari, Soda. Created in the 1860s at Milan's Gaspare Campari Bar, this blend of bitters, vermouth, and soda became a favorite among travelers — the first sip of modern Italian aperitivo culture.

NEGRONI SBAGLIATO – MILAN
Garrone Sweet Vermouth, Campari, Prosecco. Legend says a bartender at Bar Basso reached for prosecco instead of gin — and the "mistaken" Negroni was born. A happy accident that Milan has cherished ever since.

NORTH & CENTRAL ITALY — SIGNATURES

OMBRA – BOLOGNA
Jim Beam Bourbon, Cynar, Dessert Wine, Demerara, Cacao, Marzipan / Jim Beam Bourbon, Cynar, Tatlı Şarap, Esmer Şeker, Kakao, Badem Ezmesi. Tribute to Bologna's portici, capturing the transition from the sun-warmed bricks of the city's historic arches to the deep, velvety shadows they cast as twilight settles over the terracotta rooftops.

GELATONA – FIRENZE
Absolut Elyx Vodka, Cantaloupe Soda, Vanilla Ice Cream / Absolut Elyx Votka, Kavun Sodası, Vaniyalı Dondurma. Liquid soul of Florence: the velvet richness of vanilla gelato awakened by a luminous, effervescent burst of sun-ripened cantaloupe.

MORA DI SETA – LOMBARDY
Malfy Gin, St-Germain, Hibiscus, Cherry, Citrus Foam / Malfy Cin, St-Germain, Hibisküs, Vişne, Narenciye Köpüğü. Mirrors the opulent texture of Lake Como silk. A sharp, botanical interplay of hibiscus and wild cherry, it evokes the misted, aristocratic elegance of a Lombardian lakeside estate.

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SIPS OF ITALY — BAR GUIDE

NORTH & CENTRAL ITALY — SIGNATURES · CONTINUED

SMERALDO – TRIESTE
Malfy Gin, Skinos, Italicus, Citrus, Sorrel / Malfy Cin, Skinos, Italicus, Narenciye, Kuzu Kulağı. Captures the crystalline chill of the Adriatic Bora. A sharp tension of resinous Skinos and verdant sorrel, it reflects the salt-crusted elegance and Hapsburg grandeur of the Trieste seafront.

SOUTHERN ITALY — SIGNATURES

AMALFI SPRITZ – AMALFI
Malfy Gin, Limoncello, Orange, Vanilla, Prosecco / Malfy Cin, Limoncello, Portakal, Vanilya, Prosecco. Sun-drenched, effervescent tribute to the coast's golden hour. It blends the bright zest of limoncello and orange with a soft whisper of vanilla, finished with crisp prosecco for a sparkling, luxurious embrace of the Mediterranean summer.

ANGRURIA FRIZZ – MATERA
Aperol, Watermelon, Prosecco, Soda / Aperol, Karpuz, Prosecco, Soda. Sparkling essence of a Matera summer. It blends the bittersweet glow of Aperol with the crisp, sun-ripened sweetness of watermelon, topped with effervescent Prosecco for a bright, breezy toast to the Mediterranean shore.

ASPROMONTE – CALABRIA
Ojo de Tigre Mezcal, Dried Chili Pepper, Honey, Clear Grapefruit Soda / Ojo de Tigre Mezkal, Kurutulmuş Biber, Bal, Berraklaştırılmış Greyfurt Sodası. Captures the raw, untamed spirit of the Calabrian mountains. It is a rugged, high-voltage clash of smoky agave and the region's signature chili heat, cooled by a sharp, electric burst of grapefruit soda.

SETA BIANCA – CAPRI
Havana Club 3 Años Rum, Coconut, Pineapple, Cantaloupe / Havana Club 3 Años Rom, Hindistan Cevizi, Ananas, Kavun. Smooth and luminous, Seta Bianca drifts like a breeze over Capri's turquoise bays. A sip of pure coastal elegance — light as silk, touched by sun, and kissed by the sea.

NEGRONI — DETOUR IN FLORENCE

NEGRONI DI LUSSO
Seventy One Gin, Antica Formula Sweet Vermouth, Campari. Opulent tribute to the night. Utilizing the complex, night-blooming botanicals of Seventy One Gin, it is a velvet-smooth masterpiece that elevates the classic bitter-sweet profile into a realm of pure, nocturnal luxury.

NEGRONI ALLE MANDORLE
Malfy Gin, Garrone Sweet Vermouth, Amaretto. Bittersweet warmth, inspired by Italian dolci.

(A) ALCOHOL ALKOL · (F) FISH BALIK · (C) CRUSTACEANS KABUKLULAR
(N) NUTS SERT KABUKLU YEMİŞLER · (G) GLUTEN · (P) PEANUT YER FISTIĞI
(SOY) SOY SOYA · (D) DAIRY SÜT ÜRÜNLERİ · (E) EGG YUMURTA · (S) SULPHITE SÜLFİT
(MOL) MOLLUSCS YUMUŞAKÇALAR · (H) HONEY BAL · (MUS) MUSHROOM MANTAR
(CE) CELERY KEREVİZ · (L) LEGUMES BAKLAGİLLER · (M) MUSTARD HARDAL
(V) VEGETARIAN VEJETARYEN · (VG) VEGAN

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SIPS OF ITALY — BAR GUIDE

NEGRONI — DETOUR IN FLORENCE · CONTINUED

NEGRONI FONDENTE
Malfy Gin, Antica Formula Sweet Vermouth, Campari, Cacao. A velvet-smooth blend of roasted cacao and herbal depth with a sophisticated dark chocolate finish.

NEGRONI RESERVE
Barrel-aged: Malfy Gin, Antica Formula Sweet Vermouth, Campari. Oak-kissed depth, Florence in slow motion.

IL BASSO VOLUME — LOW-ABV SELECTIONS

ARIA DI PESCA
White Peach Purée, Prosecco, Soda

SFUMATO
Campari, Orange Juice, Soda

Florence, 1919 — Count Camillo Negroni asked his bartender for something stronger than his Americano. The soda was replaced with gin — and an icon was born. A century later, the Negroni endures as a symbol of Italian balance — bold yet graceful, bitter yet harmonious. At Olea, we honor that spirit through six expressions of its eternal triad: spirit, vermouth, bitter.

LA VITA LUMINOSA — THE BRIGHT LIFE

GIARDINO
Sorrel, Green Apple, Citrus Blend / Kuzu Kulağı, Yeşil Elma, Narenciye

WHITE SILK
Pineapple, Coconut, Cantaloupe / Ananas, Hindistan Cevizi, Kavun

O SOLE MIO
Passion Fruit, Pineapple, Portakal, Mint / Çarkıfelek Meyvesi, Ananas, Portakal, Nane

Grazie mille for joining us on this journey. From the Alps to Sicily, every sip was a step through Italy's living spirit. As our travels pause, the road continues — in every bottle that tells its own story. Benvenuti to our collection of fine spirits.

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SIPS OF ITALY — BAR GUIDE

WHISKEY

CHIVAS REGAL 12

CHIVAS XV

CHIVAS REGAL 18

CHIVAS ULTIS XX

CHIVAS MIZUNARA

CHIVAS SMOOTH & SMOKY

CHIVAS REGAL 25

ROYAL SALUTE 21

BALLANTINE'S 21

J.W BLACK LABEL

J.W GOLD LABEL

J.W DOUBLE BLACK

J.W GREEN LABEL

J.W 18

J.W BLUE LABEL

DIMPLE 15

MONKEY SHOULDER

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SIPS OF ITALY — BAR GUIDE

SINGLE MALT WHISKEY — 5CL

GLENLIVET 12

GLENLIVET 15

GLENLIVET 18

GLENLIVET 21

ABERLOUR 12

ABERLOUR 18

SCAPA GLANSA

LAGAVULIN 8

LAGAVULIN 16

GLENMORANGIE SIGNET

GLENMORANGIE ORIGINAL 10

GLENMORANGIE QUINTA RUBAN 14

GLENMORANGIE 18

THE MACALLAN CLASSIC CUT

MACALLAN 12

MACALLAN 15

MACALLAN 18

GLENFIDDICH 12

(A) ALCOHOL ALKOL · (F) FISH BALIK · (C) CRUSTACEANS KABUKLULAR
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SIPS OF ITALY — BAR GUIDE

SINGLE MALT WHISKEY · CONTINUED

GLENFIDDICH 15

GLENFIDDICH 18

GLENFIDDICH 21

GLENFIDDICH 23

GLENFIDDICH 26

GLENFIDDICH 30

LAPHROAIG 10

TALISKER 10

ARDBEG 10

ARDBEG AN OA

CARDHU

GLENDRONACH

JAPANESE & TAIWANESE WHISKEY 5CL

KAMIKI

AKASHI

HIBIKI JAPANESE HARMONY

THE CHITA

KAVALAN

(A) ALCOHOL ALKOL · (F) FISH BALIK · (C) CRUSTACEANS KABUKLULAR
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SIPS OF ITALY — BAR GUIDE

JAPANESE & TAIWANESE WHISKEY · CONTINUED

YAMAZAKI 12

AMERICAN, IRISH & CANADIAN WHISKEY

LOT NO. 40

JAMESON

JAMESON BLACK BARREL

JAMESON CASKMATES STOUT EDITION

JACK DANIEL'S SINGLE BARREL

JACK DANIEL'S GENTLEMAN JACK

MAKER'S MARK

WOODFORD RESERVE RYE

WOODFORD RESERVE

BULLEIT BOURBON

WHISTLEPIG 10

VODKA

ABSOLUT ELYX

KETEL ONE

TITO'S GLUTEN FREE

STOLICHNAYA ELITE

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SIPS OF ITALY — BAR GUIDE

VODKA · CONTINUED

GREY GOOSE

BELVEDERE

BELVEDERE 10

BELUGA

BELUGA GOLD

KAUFFMAN

GIN 5CL

KI NO BI

MONKEY 47

MONKEY 47 BARREL CUT

MALFY

MALFY LIMONE

MALFY ROSA

BOMBAY SAPPHIRE

GIN MARE

TANQUERAY NO TEN

TANQUERAY

HENDRICK'S

(A) ALCOHOL ALKOL · (F) FISH BALIK · (C) CRUSTACEANS KABUKLULAR
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SIPS OF ITALY — BAR GUIDE

GIN · CONTINUED

AVIATION

ROKU

GIN SEVENTY ONE

GARDENER GIN

GUNPOWDER IRISH GIN

TEQUILA 5CL

CÓDIGO 1530 BLANCO

CÓDIGO 1530 REPOSADO

CÓDIGO 1530 ROSA

AVIÓN SILVER

AVIÓN REPOSADO

AVIÓN RESERVA 44

AVIÓN RESERVA CRISTALINO

DON JULIO BLANCO

DON JULIO 1942

PATRÓN AÑEJO

PATRÓN SILVER

PATRÓN XO CAFÉ

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SIPS OF ITALY — BAR GUIDE

TEQUILA · CONTINUED

CLASE AZUL PLATA

CASAMIGOS BLANCO

VOLCÁN X.A.

JOSE CUERVO RESERVA DE LA FAMILIA EXTRA AÑEJO

MEZCAL

OJO DE TIGRE JOVEN

DEL MAGUEY VIDA MEZCAL

ILEGAL MEZCAL JOVEN

MONTELOBOS

APÉRITIFS

GARRONE (BIANCO, ROSSO, EXTRA DRY)

MARTINI (BIANCO, ROSSO, EXTRA DRY)

LILLET BLANC

DIGESTIVE 5CL

HOUSE-MADE LIMONCELLO

VILLA MASSA LIMONCELLO

CHAMBORD

KAHLÚA

(A) ALCOHOL ALKOL · (F) FISH BALIK · (C) CRUSTACEANS KABUKLULAR
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SIPS OF ITALY — BAR GUIDE

DIGESTIVE · CONTINUED

FERNET BRANCA

MOLINARI SAMBUCA

BAILEY'S

SKINOS

DISARONNO AMARETTO

AMARULA

JÄGERMEISTER

SAFARI

COINTREAU

ST. GERMAIN

MALIBU

GRAND MARNIER

GRAPPA MORBIDA

DRAMBUIE

GRAPPA DI SASSICAIA

BEER

EFES PILSEN 33CL

HEINEKEN 33CL

(A) ALCOHOL ALKOL · (F) FISH BALIK · (C) CRUSTACEANS KABUKLULAR
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SIPS OF ITALY — BAR GUIDE

BEER · CONTINUED

CORONA 35CL

NON-ALCOHOLIC BEER / ALKOLSÜZ BİRA

RUM — 5CL

HAVANA CLUB 3 AÑOS

HAVANA CLUB 7 AÑOS

HAVANA CLUB UNION

RON ZACAPA 23

BACARDI BLANCA

DIPLOMATICO RESERVA

JANEIRO CACHAÇA

RAKI

MERCAN

BEYLERBEYİ GÖBEK

TEKİRDAĞ NO.10

TEKİRDAĞ GOLD

EFE 5

EFE GOLD

EFE YAŞ ÜZÜM

(A) ALCOHOL ALKOL · (F) FISH BALIK · (C) CRUSTACEANS KABUKLULAR
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SIPS OF ITALY — BAR GUIDE

RAKI · CONTINUED

YENİ RAKI

YENİ RAKI YENİ SERİ

YENI RAKI ÂLÂ

YENİ RAKI UZUN DEMLEME

KULÜP RAKI

İZMİR GÖBEK

COGNAC

MARTELL VS

MARTELL VSOP

MARTELL XO

RÉMY MARTIN VSOP

RÉMY MARTIN XO

HENNESSY VS

HENNESSY VSOP

HENNESSY XO

HENNESSY PARADIS

WATER, SOFT DRINKS & FRESH JUICES

YERLİ SU / LOCAL WATER 33CL/75CL

(A) ALCOHOL ALKOL · (F) FISH BALIK · (C) CRUSTACEANS KABUKLULAR
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SIPS OF ITALY — BAR GUIDE

WATER, SOFT DRINKS & FRESH JUICES · CONTINUED

S. PELLEGRINO 25CL/75CL

ULUDAĞ SODA

LOCAL MINERAL WATER 20CL

PERRIER 33CL

COCA COLA / COCA COLA ZERO / SPRITE / FANTA

REDBULL

ŞEKERSİZ RED BULL / RED BULL SUGARFREE

ULUDAĞ ZERO TONIC

THOMAS HENRY TONIC

GINGER ALE

PORTAKAL SUYU / ORANGE JUICE

GREYFURT SUYU / GRAPEFRUIT JUICE

NAR SUYU / POMEGRANATE JUICE

LEMONADE / LİMONATA

HOT BEVERAGES

ESPRESSO

DOUBLE ESPRESSO

AMERICANO

(A) ALCOHOL ALKOL · (F) FISH BALIK · (C) CRUSTACEANS KABUKLULAR
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SIPS OF ITALY — BAR GUIDE

HOT BEVERAGES · CONTINUED

CAPPUCCINO

CAFFÈ LATTE

TÜRK KAHVESİ / TURKISH COFFEE

TÜRK ÇAYI / TURKISH TEA

MELEZ TEA SELECTIONS

WAKE UP
Black Tea, Bergamot, Orange

BEAUTY
White Tea, Rose, Jasmine

BLACK TEA
English Breakfast Tea

WHITE
White Peony Tea

GREEN TEA / YEŞİL ÇAY

MINT / NANE

CHAMOMILE / PAPATYA

LINDEN / IHLAMUR

Tüm kokteyller minimum 5 cl alkol içerir. / All cocktails are prepared with a minimum of 5 cl of spirits.

(A) ALCOHOL ALKOL · (F) FISH BALIK · (C) CRUSTACEANS KABUKLULAR
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BAR FOOD MENU

This menu was revised on 24.07.2026.

BAR FOOD

ARANCINI *(G)(E)(D)(MUS)(CE)(V)*
Porçini mantarı, trüflü aioli, Parmesan peyniri / Porcini mushrooms, truffle aioli, Parmesan cheese

POLLO DI SOIA *(SOY)(D)(G)*
Taze baharat ve soya sosla marine edilmiş tavuk, patates kızartması / Chicken marinated with fresh herbs and soy sauce, French fries

POLPETTA AL SUGO *(D)(S)(E)(G)*
Baharatlı köfte, fesleğenli domates sosu, ricotta kreması, Parmesan peyniri / Spicy meatballs, basil tomato sauce, ricotta cream, Parmesan cheese

GAMBERI ALL'AGLIO *(F)(C)(D)(G)(E)(CE)(S)*
Tereyağında sote karides, şili biberi, kızarmış sarımsaklı ekmek / Sautéed shrimp in butter, chili peppers, toasted garlic bread

PIATTO DI FORMAGGI *(D)(S)(N)(M)*
Parmesan peyniri, Brie peyniri, Kars Gravyeri, Niğde Mavisi peyniri, taze mozzarella / Parmesan cheese, Brie cheese, Kars Gruyère, "Niğde Blue" cheese, fresh mozzarella

PIATTO DI SALUMI *(S)(N)(G)*
Bresaola, kuzu cotto, füme et, karabiberli sucuk / Bresaola, lamb cotto, smoked beef, pepper salami

PATATE FRITTE AL TARTUFO *(D)(G)(MUS)(V)*
Kızartılmış patates, trüf yağı, Parmesan Peyniri / French fries, truffle oil, Parmesan cheese

ZUCCHINE FRITTE *(G)(D)(V)*
Kızartılmış kabak, ricotta peynirli yoğurt sosu / Fried zucchini, ricotta cheese yoghurt sauce

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DOLCI

This menu was revised on 15.09.2026.

DOLCI

TIRAMISU AL TAVOLO *(A)(SOY)(D)(G)(E)(V)*
Mascarpone cheese, Amaretto, Kahlua, Espresso. Freshly prepared at your table.

TORTA AL CIOCCOLATO FONDENTE *(D)(SOY)(G)(E)(V)*
Chocolate molten cake, vanilla ice cream

PATE A CHOUX AL PISTACCHIO *(E)(D)(G)(N)(SOY)(V)*
Pâte à Choux filled with pistachio pastry cream, pistachio croquant. Vanilla chantilly, chocolate sauce, pistachio ice cream

MERENGITA AI FRUTTI DI BOSCO *(E)(D)(V)*
Italian-style meringue, vanilla pastry cream, forest berry sauce. Strawberry ice cream, fresh forest fruits

CHEESECAKE CRÈME BRÛLÉE *(E)(D)(G)(N)(SOY)(SE)(V)*
Vanilla cheesecake topped with Crème Brûlée. Passion fruit & mango compote, mango sorbet

TORTA DI MELE CARAMELLATE *(D)(N)(SOY)(N)(G)(E)(V)*
Caramelized apple Italian cake. Crispy walnut, vanilla ice cream

BROWNIE AL PISTACCHIO SENZA GLUTINE *(SOY)(D)(E)(N)(V)*
Gluten free chocolate cake, pistachio cream. Strawberry sorbet

SELEZIONE DI GELATO E SORBETTO *(SOY)(D)(N)(E)(V)*
Seasonal ice creams & sorbets

PIATTO DI FRUTTA *(VG)*
Seasonal fruits

PIATTO DI FRUTTI DI BOSCO *(VG)*
Forest berries

BEVANDE DOLCI

SGROPPINO ALLA OLEA
Homemade Limoncello, Vodka, lemon sorbet & Prosecco

(A) ALCOHOL ALKOL · (F) FISH BALIK · (C) CRUSTACEANS KABUKLULAR
(N) NUTS SERT KABUKLU YEMİŞLER · (G) GLUTEN · (P) PEANUT YER FISTIĞI
(SOY) SOY SOYA · (D) DAIRY SÜT ÜRÜNLERİ · (E) EGG YUMURTA · (S) SULPHITE SÜLFİT
(MOL) MOLLUSCS YUMUŞAKÇALAR · (H) HONEY BAL · (MUS) MUSHROOM MANTAR
(CE) CELERY KEREVİZ · (L) LEGUMES BAKLAGİLLER · (M) MUSTARD HARDAL
(V) VEGETARIAN VEJETARYEN · (VG) VEGAN

ALL PRICES ARE IN TL AND INCLUDE ALL TAXES.
~~ALL TIPS PAID BY CUSTOMERS ARE DISTRIBUTED TO EMPLOYEES IN ACCORDANCE WITH ARTICLE 51 OF THE TURKISH LABOR LAW NO. 4857.~~
IF YOU ARE ALLERGIC TO ANY FOOD PRODUCT, PLEASE INFORM THE SERVICE TEAM.

DOLCI

BEVANDE DOLCI · CONTINUED

AFFOGATO
Vanilla gelato, Espresso

AFFOGATO ALL'AMARETTO
Vanilla gelato, Espresso, Almond liqueur, dark chocolate

DIGESTIVI

HOUSEMADE LIMONCELLO

AMARETTO

FERNET BRANCA

GRAND MARNIER

GRAPPA DI SASSICAIA

(A) ALCOHOL ALKOL · (F) FISH BALIK · (C) CRUSTACEANS KABUKLULAR
(N) NUTS SERT KABUKLU YEMİŞLER · (G) GLUTEN · (P) PEANUT YER FISTIĞI
(SOY) SOY SOYA · (D) DAIRY SÜT ÜRÜNLERİ · (E) EGG YUMURTA · (S) SULPHITE SÜLFİT
(MOL) MOLLUSCS YUMUŞAKÇALAR · (H) HONEY BAL · (MUS) MUSHROOM MANTAR
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