LAVINIA LOUNGE

RAFFLES ISTANBUL

ALL-DAY DINING

Raffles Istanbul and Melez Tea are collaborate to presente an elegant afternoon tea inspired by Türkiye jewelery craftsmanship. This uniqe experience blends the artistry shaping precious stones with with Melez Tea's dedication to the craft of tea blending.

Daily 8.00am – 12.00am (last order 11.30pm) · Afternoon tea 2.00pm – 6.00pm

BREAKFAST

Every day 8.00am – 11.30am

MENU

CLASSIC EGG SELECTIONS

Eggs Any Style D,E — 1150
Poached, boiled, fried, omelet or scrambled

3-Eggs Omelet (Whole egg or Egg White) D,E — 1150
Your choice of: tomatoes, onions, peppers, cheese, mushrooms, beef pastrami, beef ham, sucuk

POACHED EGGS

Eggs Benedict D, E — 1150
Poached egg, English muffin, crispy beef pastrami, hollandaise sauce

Eggs Royale D, E,F — 1250
Poached egg, English muffin, smoked salmon, hollandaise sauce

Eggs Florentine D, E — 1050
Poached egg, English muffin, sautéed spinach, hollandaise sauce

Avocado Toast D, E — 1250
Poached egg, rye bread, mashed avocado, chia, baby spinach, tomato salad

LOCAL FLAVORS

Menemen GF, V,D, E — 1150
Scrambled eggs with spiced tomato sauce

Pide with Kashar Cheese V, D — 1150
With tomatoes and green peppers

BREAKFAST CLASSICS

French Crêpes V,D,E,N — 1150
Citrus hazelnut syrup, mixed berry compote

Chocolate Chip Pancakes V, D,E,N — 1150
Banana cream, caramelized banana, chocolate sauce

> (L) Locally Sourced Food, (H) Healthy, (V) Vegetarian, (VE) Vegan, (GF) Gluten Free, (N) Nuts, (Mu) Mustard, (D) Dairy, (Ce) Celery, (Mo) Molluscs, (E) Egg, (Se) Sesame, (So) Soy, (Su) Sulphite, (Cr) Crustaceans, (F) Fish, (P) Peanut All our seafood dishes are prepared with sustainability certified seafood. All Prices are in TL and inclusive of VAT. These prices are valid as of 01.05.2026.

BREAKFAST

MENU · CONTINUED

Classic Waffle V,D,E,N 1150
Lotus cream, mixed fruits, whipped cream, powdered sugar

Cinnamon French Toast V,D,E,N 1150
Whipped cream, caramel and mixed fruit sauce, powdered sugar, cinnamon

HEALTHY

Strawberry-Chia Granola VE,N 950
Yogurt, almonds, fresh mint

Date Oatmeal VE,N 1050
Almond milk, cinnamon powder, almond flakes

FRESH JUICES & SMOOTHIES

Fresh Juices
- — Green Apple 480
- — Pineapple 550
- — Orange,Grapefruit,Carrot 450

'Smoothies' 480
Green tea and honey,

Strawberry and Kiwi 480

COFFEE & TEA SELECTION

Turkish coffee 420

Espresso 420

Macchiato 420

Americano 470

Hot chocolate 480

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BREAKFAST

MENU · CONTINUED

Cappuccino	480
Café Latte	480
Turkish Tea	350

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LUNCH & DINNER

Daily 8.00am – 12.00am (last order 11.30pm)

SOUP

Red Lentil (D) 750
with croutons and lemon

Tomato (Ve) 750
Creamy tomato soup with fresh basil

SALAD

Classic Caesar (E, D, Su) 1050
Romaine lettuce, parmesan cheese, croutons, classic Caesar dressing • Grilled chicken – 1350 • Grilled shrimps (F) – 1750

Healthy Super Bowl (F, N, D) 1600
Grilled salmon, spinach, avocado, cucumber, cherry tomato, roasted pumpkin, flaxseed, yogurt-lime dressing

Burrata (D, N, Su) 1400
Mixed village tomatoes, avocado, arugula, basil, balsamic reduction

Lebanese Fattoush (D, Su) 1050
Romaine lettuce, tomato, cucumber, olives, red onion, feta cheese, pomegranate, crispy bread, pomegranate molasses

ALL-TIME CLASSICS

Crispy Calamari (F, E) 1450
Deep-fried baby calamari, green chili, spring onion, garlic-lemon mayonnaise

Chicken Croquettes (E, D) 1200
Spanish-style creamy chicken croquettes, smoked paprika aioli

Steak Sandwich (E, D, So) 1900
Grilled beef tenderloin, caramelized onion and mushroom, crispy potato, soy mayonnaise, cheddar cheese

The Beef Burger (D, E, Se) 1600
Grilled beef patty, cheddar cheese, lettuce coleslaw, caramelized onion, gherkin, sesame seed bun (Beef Burgers Are Recommended To Be Consumed Well Done For Food Safety Reasons.)

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LUNCH & DINNER

ALL-TIME CLASSICS · CONTINUED

The Club Sandwich (D, E) 1400
Grilled chicken, beef bacon, fried egg, tomato, lettuce, cucumber, mayonnaise, white toast bread

Chicken Quesadilla (D) 1400
Sour cream, guacamole sauce

Crispy Chicken Burger (Su, E) 1400
Breaded chicken leg, lime-aromated cabbage salad, cucumber pickle, chipotle sauce

Falafel Burger (V) 1100
Falafel, yogurt-tahini sauce, tomatoes, lettuce, pickle

PIZZA

Tomato and Mozzarella (D) 1100
Fresh tomatoes, basil, mozzarella and parmesan cheese

Seasonal Mushroom (D) 1350
Selection of mushrooms, mozzarella and parmesan cheese

Pepperoni (D) 1450
Beef pepperoni, mozzarella cheese, tomato sauce

PASTA

Penne Arrabbiata (D, E) 1050
Spicy tomato sauce

Spaghetti Napoletana (D, E) 1050
Tomato sauce

Prawn Linguine (D, E, F) 1900
Sautéed prawn, cherry tomato, chili pepper, parsley

Spaghetti Bolognese (D, E) 1400
Beef ragù sauce

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LUNCH & DINNER

DESSERTS

Flourless Chocolate Dome Cake (Gf, D, E) 950
With mixed berry sauce

ASSORTED FRUIT PLATE (GF, VE) 950
Sliced seasonal fruits

Assorted Ice Cream (D, N, E, So) 900
Vanilla, pistachio, raspberry, lemon, chocolate, strawberry, mango

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AFTERNOON TEA

Daily 2.00pm – 6.00pm

RAFFLES SIGNATURE TEA MOCKTAIL

RAFFLES SIGNATURE TEA MOCKTAIL
A seductive blend of black teas, Damask roses from Isparta the city of roses, spicy cloves and aromatic cardamom.

SIGNATURE CAKES &DESSERTS

Diamond G,D,N,E
Jaconde sponge with melez indulge(a bourbon vanilla roobios tisane), white chocolate bavaroise, mixberry cremaux

Chocolate Mirror G,D,N,E
Alcazar cake with melez spice masala chai syrup, double chocolate mousse, hazelnut crunchy

Lemon Dessert G,D,N,E
Lemon cremaux and mascarpone cream

Pain Au Choux G,D,N,E
Caramel cream, hazelnut croquant

Pavlova D,E
Mango and passion sauce, French cream

Raisin and Cinnamon Scones G,D,E
With mixed berry sauce,clotted cream

SAVOURY SNACKS

Stracciatella Sandwich D,N,Su
Tomato brioche, stracciatella cheese, tomato jam and roasted hazelnuts

Roast Beef Roll Mu,Su
Chia ceeds tortilla, homemade roastbeef, arugula, pickled cucumber

Salmon Mousee on Focaccia Bread D
Smoked salmon mousse, avocado and cream cheese with mango

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AFTERNOON TEA

ELEVATE YOUR EXPERIENCE

Veuve Clicquot, Yellow Label	2100
Veuve Clicquot, Brut Rosé	2300
Ruffino, Prosecco	950

MELEZ TEA SELECTION

Melez Sleep A relaxing herbal blend of orange, mint & chamomile	850
MELEZ INDULGE A blend of roobios & Madagascar vanilla beans	980
MELEZ BEAUTY A delicate blend of Chinese White tea featuring rose & jasmine	1100
MELEZ WAKE UP Blend of black teas, bergamot, orange	850
MELEZ PURE Hand-rolled green tea leaves freshly scented with jasmine blossoms	2350

RAFFLES SIGNATURE TEA 90 GR

Raffles Signature Tea 90 gr A seductive blend of black teas, Damask roses from Isparta the city of roses, spicy cloves and aromatic cardamom	1450

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COCKTAILS

LAVINIA COCKTAILS

SINGAPORE SLING 1200
Raffles Sipsmith gin, Luxardo cherry liqueur, Cointreau, Benedictine, Grenadine, Pineapple juice, Fresh lime juice, Angostura bitter

BOSPHORUS SLING 1200
Tanqueray gin, Luxardo cherry liqueur, Pomegranate juice, Fresh lime juice, Hibiscus grenadine, Simple syrup

ESPRESSO MARTINI 1200
Grey goose vodka, kahlua, espresso

C – NEGRONI 1200
Tanqueray gin, campari, sweet vermouth, kahlua, espresso

GIARDINO VERDE 1200
Don Julio Blanco Tequila, passion fruit, coconut syrup, green tea

ZACAPA FIZZ 1200
Zacapa rum, fresh ginger, ginger ale, lime

INDULGE 1200
Woodford Reserve whiskey, cointreau, vanilla syrup, passion fruit,orange, lime

RAFFLES SOUR 1200
JW Black Label whisky, amaretto, sweet & sour mix

B. B. SMASH 1200
Tanqueray gin, basil, raspberry, sweet & sour mix

LAVINIA 1200
Tanqueray gin, aperol, elder flower syrup, grapefruit, sweet & sour mix

LOW-ALCOHOLIC COCKTAILS

ELDERFLOWER SPRITZ (0,5% Alcohol) 880
White wine, Elderflower liqueur, Homemade sugar syrup, Sparkling water

TURKISH COFFEE MARTINI (1,2%Alcohol) 880
Vodka, Kahlua, Turkish coffee, Homemade sugar syrup

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COCKTAILS

NON - ALCOHOLIC COCKTAILS

MANGIPERA 800
Mango puree, apple juice, mango syrup, lemon juice

BAJIRU 800
Strawberry, basil, lemonade, lemon juice, honey syrup

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TEAS & COFFEES

BLACK TEA

RAFFLES SIGNATURE BLACK 585
A seductive and spicy blend of smooth black teas, Spartan rose, cloves and Indian cardamom

BLACK 585
British breakfast blend. A brisk blend of black teas, ideal for your morning cup

WAKE UP TEA 585
“Melez” earl grey, a balanced blend of black teas, bergamot & orange.

ASSAM 585
A bold black tea malty floral

BOLD TEA 585
Robust and smoky black tea blend featuring golden tea buds,finished off with slight honey notes.

TURKISH TEA

TURKISH TEA 375

GREEN TEA

SENCHA 585
Traditional green Japanese tea with sweet, invigorating, creamy and umami flavors.

“MELEZ” BALANCE TEA 585
A refreshing blend of Japanese green tea, yerba mate & lemongrass

“MELEZ” PURE TEA 680
Hand-rolled green tea leaves freshly scented with jasmine blossoms.

OOLONG TEA

ESCAPE 585
A tropical Oolong tea. An inspiring blend of coconut, ginger and Oolong.

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TEAS & COFFEES

OOLONG TEA · CONTINUED

TUNG TING 585
Also know as Green Dragon,a lightly roasted Taiwanese Oolong featuring floral and toasty notes.

WHITE TEA

BEAUTY TEA 585
A delicate blend of Chinese white tea featuring rose & jasmine.

WHITE PEONY 585
A delicate Chinese white tea made with young tea leaves and silvery unopened leaf buds featuring an amber infusion with sweet honey notes.

RAFFLES WINTER TEA

RAFFLES WINTER TEA 680

TISANES

RAFFLES OTTOMAN SPICE 585
A delightful blend reminiscent of the traditional Turkish Apple Tea with tropical notes and a refreshing ginger zest.

INDULGE TEA 585
A blend of rooibos & Madagascar vanilla beans

SLEEP TEA 585
A relaxing herbal blend of orange, mint & chamomille

REFRESH TEA 585
A citrus fruit tea; a refreshing Satsuma pineapple mélange.

HAPPY TEA 585
A mint fruit tea; a unique blend of strawberry and sweet mint.

ROMAN CHAMOMILE 585
The highest grade of chamomile in the world featuring sweet, honeyed notes, ideal to relax and let go.

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TEAS & COFFEES

SELECTION OF COFFEES

TURKISH COFFEE	425
ESPRESSO, MACCHIATO	485
AMERICANO, FILTER COFFEE	485
CAPPUCCINO, CAFFE LATTE	525

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