# LOUNGE 6

RAFFLES ISTANBUL

## MENU

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## COCKTAIL (A)

**Bosphorus Sling** 1200
Gin, Cherry Liqueur, Pomegranate Juice, Lime Juice, Hibiscus Grenadine, Angostura Bitters, Sugar Syrup

**Classic Margarita** 1200
Tequila, Orange Liqueur, Lime Juice

**Aperol Spritz (Su)** 1200
Prosecco, Aperol, Sparkling Water

**Mojito** 1200
White Rum, Lime Juice, Brown Sugar, Mint Leaves, Sparkling Water

**Long Island Iced Tea** 1400
Vodka, White Rum, Gin, Tequila, Triple Sec, Lemon Juice, Simple Syrup, Cola

## MOCKTAIL

**Ginger Splash** 900
Ginger Ale, Grenadine Syrup, Lemon Juice, Honey Syrup

**Tropical Bloom** 900
Mango Puree, Apple Juice, Mango Syrup, Lemon Juice

## BEER (G, A)

Heineken, Miller, Corona 620

Efes Pilsen, Tuborg (L) 540

## CHAMPAGNE & SPARKLING WINE (A, Su)

*BY THE GLASS*

Louis Roederer Brut Rosé 3900

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(A) Alcohol, (C) Celery, (Cr) Crustaceans, (D) Dairy, (E) Egg, (F) Fish, (GF) Gluten-Free, (H) Hot, (L) Local, (Mo) Molluscs, (Mu) Mustard, (N) Nuts, (O) Organic, (P) Peanut, (Se) Sesame, (So) Soy, (Su) Sulphites, (V) Vegetarian, (Ve) Vegan.
All our seafood dishes are prepared using sustainability-certified seafood. All our tea and coffee products are sustainability-certified. All food and beverages are prepared in an environment where allergens are present. Due to the risk of cross-contamination, they may contain trace amounts of these allergens. Allow us to tailor your experience to perfection; please inform a member of our team if you have any special dietary requirements, food allergies, or intolerances. All prices are in TL and inclusive of VAT.

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## CHAMPAGNE & SPARKLING WINE (A, Su) · CONTINUED

| | |
|---|---|
| Ruffino, Prosecco “DOC” | 1350 |

## WINE (A, Su)

*BY THE GLASS — RED*

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|---|---|
| Büyülübağ, Cabernet Sauvignon Reserve, Türkiye (L) | 1150 |
| Cecchi Chianti Classico, Italy | 1250 |
| Maison La Folie, Merlot, France | 920 |

*BY THE GLASS — WHITE*

| | |
|---|---|
| Cloudy Bay, Sauvignon Blanc, New Zealand | 1450 |
| Büyülübağ, Chardonnay, Türkiye (L) | 950 |
| Doluca, Kav Narince, Türkiye (L) | 920 |

*BY THE GLASS — ROSÉ*

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|---|---|
| Porta Caeli, Felici Rosé, Türkiye (L) | 1050 |
| Kavaklıdere Egeo Rosé, Türkiye (L) | 940 |
| Lamberti Blush, Pinot Grigio, Italy | 870 |

## MILKSHAKE (D)

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|---|---|
| Strawberry Milkshake | 850 |
| Vanilla Milkshake | 850 |
| Banana Milkshake | 850 |

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## SOFT DRINK

| | |
|---|---|
| Iced Coffee | 525 |
| Red bull | 450 |
| Thomas Henry Tonic | 450 |
| Coca-Cola, Light, Zero | 400 |
| Sprite, Fanta | 400 |
| Fuse Tea Peach & Lemon | 400 |

## STARTER

Fresh Burrata Salad (D, Su, V) 1400
Mixed Village Tomatoes, Avocado, Arugula, Basil, Balsamic Glaze

Watermelon Salad (G, D, N, Se, V, L) 1100
Watermelon, White Cheese, Pistachio, Fresh Mint, Crispy 'Simit', Olives, Lime Dressing

Healthy Super Bowl (F, D, Mu) 1600
Grilled Salmon, Spinach, Avocado, Cucumber, Cherry Tomato, Roasted Pumpkin, Flaxseed, Yoghurt and Lime Dressing

Purslane Salad (D, V, L) 1100
Purslane, 'Mihaliç' Cheese, Artichoke Confit, Grapes, Cucumber, Green Olives, Cherry Tomato, Lemon Dressing

Quinoa-Avocado Salad (D, Su, V, L) 1200
Warm Quinoa, Avocado, Lettuce, Grilled Halloumi, French Beans, Roasted Carrot and Zucchini, Lemon Vinaigrette

## PIZZA & PASTA

Seasonal Mushroom (D, G, Ce, V) 1350
Selection of Mushrooms, Mozzarella and Parmesan Cheese

Tomato and Mozzarella (D, G, V) 1100
Fresh Tomatoes, Basil, Mozzarella and Parmesan Cheese

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## PIZZA & PASTA · CONTINUED

Traditional Turkish 'Manti' (G, D, L) 1100
Homemade Meat Stuffed Manti, Tomato Sauce, Yoghurt, Mint, Chili Flakes

Spaghetti Bolognese (D, E, G, Ce) 1200
With Beef Bolognese Sauce

Spaghetti Napoletana (D, E, G, Ce, V) 1050
With Tomato Sauce

Zucchini Spaghetti (N, V) 1100
Black Zucchini, Tomatoes, Green Peas, Olives, Basil Pesto

Penne Arrabbiata (D, E, G, V) 1050
With Spicy Tomato Sauce

## SANDWICH & BURGER

The Club Sandwich (G, E, D, Su, Mu) 1400
Grilled Chicken, Beef Bacon, Fried Egg, Tomato, Lettuce, Cucumber, Mayonnaise, Toasted White Bread

Beef Burger (G, E, D, Su, Mu) 1600
Grilled Beef Patty, Cheddar Cheese, Coleslaw, Caramelised Onion, Gherkin, Sesame Seed Bun

Chicken Quesadilla (G, D, Su) 1400
Served with sour cream and guacamole

Crispy Chicken Burger (D, E, G, Se, Su, Mu) 1400
Breaded Chicken Leg, Lime Cabbage Slaw, Cucumber Pickle, Chipotle Sauce

Steak Sandwich (E, G, Mu, Se, So) 1900
Grilled Beef Tenderloin, Caramelised Onion and Mushroom, Crispy Potatoes, Soy Mayonnaise

## DESSERT

San Sebastian Cheesecake (G, D, E) 950
With Milk Chocolate Sauce

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## DESSERT · CONTINUED

Flourless Chocolate Dome Cake (GF, D, E) 950
With Mixed Berry Sauce

Assorted Fruit Plate (Ve, GF, L) 950

Assorted Ice Cream and Sorbet (D, N, So) 900
Vanilla, Chocolate, Strawberry, Pistachio, Raspberry, Lemon and Mango

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