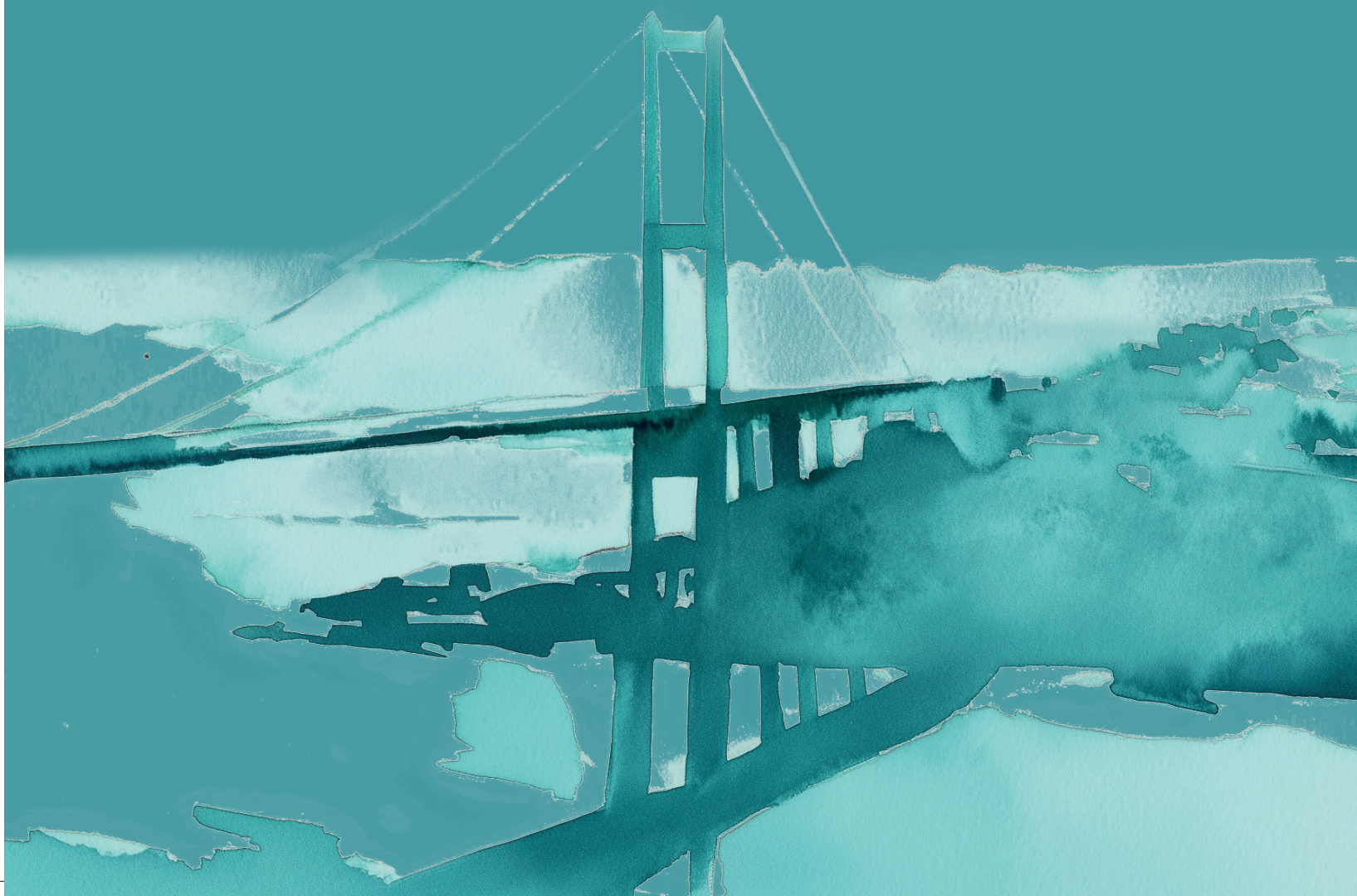


Bosphorus
Lounge



COLD SEAFOOD BAR / SOĞUK DENİZ MAHSÜLLERİ

Gillardeau Oysters 1 / 6 Gillardeau İstiridyeye 1 / 6 C, S, F Red wine vinegar chili pepper sauce <i>Kırmızı şarap sirkeli acı biber sosu</i>	1450₺ / 8500₺	Seafood Crudo Deniz Ürünleri Tabağı C, F, MOL, S, D, M, CE, E, G (FOR 2 / 4 PEOPLE) 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 <i>İstiridyeye, taze baharatlı marine ahtapot</i> <i>Jumbo karides & salsa verde</i> <i>Misket limonu ile marine edilmiş deniz tarağı</i> <i>Füme somon tartar, kırmızı şaraplı acı biber sosu</i> <i>Taze baharat sosu, zencefilli soğan turşusu</i>	11250₺ / 22500₺
Imperial Caviar (10g / 30g) Imperial Havyar (10g / 30g) F, D, E, G Served with classic condiments & Blini <i>Klasik eşlikçiler ve blini ile servis edilir</i>	4550₺ / 12050₺		
King Crab Salad / Kral Yengeç Salatası C, F, E, CE, H, M King crab, green apple, lime "Aioli" Gremolata sauce, lemon vinaigrette <i>Kral yengeç, yeşil elma, lime "Aioli "</i> <i>Gromolata sos, limon vinegret</i>	7250₺		

STARTERS / BAŞLANGIÇLAR

Cold Turkish Mezze Platter Soğuk Meze Tabağı D, N, SE, G, E, L "İmambayıldı" onion & tomato stuffed eggplant "Muhammara", "Köpoğlu" fried eggplant with yoghurt "Hummus", "Haydari" minted strained yoghurt Stuffed Vine Leaves, "Fava" bean paste <i>İmambayıldı, Muhammara, Köpoğlu, Humus</i> <i>Haydari, Yaprak Sarma, Fava</i>	2000₺	Fried Calamari & Shrimp Kızarmış Kalamar & Karides F, C, MOL, D, E, G, CE, M Fried calamari (8 pcs) and prawns (8 pcs) Crispy vegetables, spicy mayonnaise <i>Kızartılmış karides (8 adet) ve kalamar (8 adet)</i> <i>Çıtır sebzeler, acılı mayonez</i>	1950₺
Hot Mezze Platter / Sıcak Meze Tabağı D, N, SE, G, E, CE, M, H, SOY, S "Lahmacun", fried kibbeh, fried mantı, french fries Turkish cheese rolls "sigara böreği" <i>Lahmacun, içli köfte, çıtır mantı, patates kızartması</i> <i>sigara böreği</i>	2400₺	Bruschetta G, D, N, V Toasted focaccia bread, tomatoes marinated in pesto sauce, parmesan cheese, basil <i>Kızartılmış Focaccia ekmeği, pesto sos ile</i> <i>Marinelenmiş domates, parmesan peyniri, fesleğen</i>	1100₺
Burrata D, N, M, H, V Burrata cheese, pink tomatoes marinated in pesto sauce, walnuts, rocket <i>Burrata peyniri, pesto sos ile marine edilmiş</i> <i>Pembe domates, ceviz, roka</i>	2550₺	Fried Zucchini / Kızarmış Kabak Dilimleri G, D, V Fried zucchini, ricotta cheese yoghurt sauce <i>Kızarmış kabak, ricotta peynirli yoğurt sosu</i>	950₺
Beef Carpaccio / Dana Carpaccio D, MUS, F, S, CE, M, E Thinly sliced marinated beef fillet (90 gr), rocket Parmesan cheese, balsamic vinegar, Tonnato sauce <i>İnce dilimlenmiş marine dana fileto (90 gr), roka</i> <i>Parmesan peyniri, balzamik sirkesi, "Tonnato" sos</i>	1900₺	Vegetable Soup / Sebze Çorbası S, L, G, E, M, SOY, D, N, CE, V Seasonal vegetable soup Homemade parmesan cheese bread <i>Mevsim sebzeleri çorbası, ev yapımı parmesanlı ekme</i>	950₺

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SALADS / SALATALAR

Tomato & Mozzarella / Domates & Mozzarella 1750₺
D, N, V
Basil pesto, garden greens
Fesleğen pesto, bahçe yeşillikleri

Caesar Salad / Sezar Salatası 950₺
D, G, F, CE, M, S, E
Romaine lettuce, parmesan cheese
Garlic croutons, anchovies
Marul, parmesan peyniri, sarımsaklı kruton, ançüez
Add Grilled Chicken / *Tavuklu* 1250₺
Add Prawns / *Karidesli* C, F 1650₺

Rocket Salad / Roka Salatası 950₺
D, S, V
Rocket, parmesan, semi-dried cherry tomatoes
Balsamic dressing
Roka, parmesan peyniri, kurutulmuş kiraz domates
Balzemik sos

Artichoke Salad / Enginar Salatası 1650₺
S, G, D
Olive oil braised artichoke, ginger carrot purée, citrus
Vinaigrette, lettuce
Zeytinyağlı enginar, zencefilli havuç püresi, narenciye
Vinegret, marul

PASTA & RISOTTO / MAKARNA & RISOTTO

Penne all'Arrabbiata 1550₺
G, SOY, M, D
Spicy tomato sauce
Acılı domates sos

Braised Oxtail Rigatoni 2250₺
Dana Kuyruğu Ragu Soslu Rigatoni
M, SOY, G, D, S, CE, A, MUS
Slow-cooked oxtail ragout, ricotta cream
Chili pepper
Ağır ateşte pişmiş dana kuyruk
Ricotta peyniri kreması, acı biber

Seafood Spaghetti / Deniz Mahsullü Spagetti 2450₺
C, F, MOL, D, G, CE, S, M, SOY
Shrimp, calamari, bisque sauce, garlic, chili, basil
Kırmızı karides, kalamar, acı biber, fesleğen, sarımsak

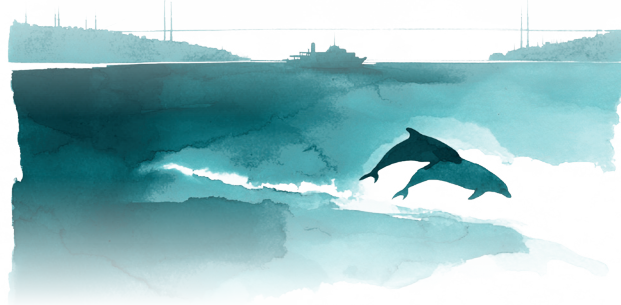
Fettuccine Alfredo 1850₺
G, S, MUS, D, SOY, M
Grilled chicken breast, mushroom, cream, basil
Izgara tavuk göğsü, mantar, krema, fesleğen

Black Truffle Tagliolini 2350₺
Siyah Trüf Mantarlı Tagliolini
E, D, G, MUS, V
Homemade tagliolini, black truffle cream
Aged parmesan
Ev yapımı tagliolini, siyah trüf mantarı kreması
Parmesan peyniri

Porcini Mushroom Risotto 1900₺
Porçini Mantarlı Risotto
D, MUS
Italian Carnaroli rice, saffron infusion
Porcini mushrooms, parmesan
İtalyan Carnaroli pirinci, safran
Porçini mantarı, parmesan peyniri

Lasagna Bolognese / Bolonez Soslu Lazanya 1850₺
D, G, E, S, CE, N
Bolognese sauce, homemade lasagna
Mozzarella, parmesan cheese, basil
Bolonez sos, el yapımı lazanya, mozzarella peyniri
Parmesan peyniri, fesleğen

Lobster Ravioli / Istakozlu Ravioli 3250₺
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



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ARTISAN PIZZA / ARTIZAN PIZZA

Margherita G, D, V San Marzano tomato sauce, mozzarella, basil <i>San Marzano domates sosu, mozzarella peyniri</i> <i>Taze fesleğen</i>	1400₺	Black Truffle & Stracciatella Siyah Trüf & Stracciatella D, G, MUS, V Fresh black truffle, stracciatella di bufala Mozzarella, rocket <i>Taze siyah trüf mantarı, stracciatella peyniri</i> <i>Mozzarella peyniri, roka</i>	2450₺
Pepperoni D, G, S Spicy beef pepperoni salami, mozzarella cheese Tomato sauce, chili peppers <i>Baharatlı dana pepperoni salamı, mozzarella peyniri</i> <i>Domates sos, şili biber</i>	1950₺	Pizza Bresaola D, S, G Mozzarella, tomato sauce, Stracciatella cheese Arugula, fried padron peppers <i>Mozzarella, domates sos, Stracciatella peyniri</i> <i>Arugula, kızarmış padron biberi</i>	3350₺
Quattro Formaggi / Dört Peynirli Pizza G, D, V Gorgonzola, mozzarella, parmesan, scamorza <i>Gorgonzola, mozzarella, parmesan ve scamorza peynirleri</i>	1950₺		



MAIN COURSES / ANA YEMEKLER

Grilled Beef Tenderloin / Izgara Bonfile D, CE, MUS, S, G, M Grilled beef tenderloin, oven-baked parmesan potatoes Buttered vegetables, mushroom sauce <i>Izgara dana bonfile, fırınlanmış parmesan peynirli patates</i> <i>Tereyağlı mevsim sebzeleri, mantar sos</i>	3250₺	Lemon & Rosemary Chicken Limon & Biberiyeli Tavuk D, S, MUS, CE Free-range chicken (350 gr), artichoke hearts Oven-baked parmesan potatoes, lemon sauce <i>Serbest gezen piliç (350 gr), enginar kalbi</i> <i>Fırınlanmış parmesan peynirli patates, limon sos</i>	2250₺
Grilled Jumbo Prawns / Izgara Jumbo Karides C, F, CE, E, M, MUS, S Marinated jumbo prawns (250 gr), tartar sauce Chili mayonnaise <i>Baharatlarla lezzetlendirilmiş izgara karides (250 gr)</i> <i>Sos, acılı mayonez</i>	3650₺	Pan-Seared Salmon Tavada Mühürlenmiş Somon F, G, D, N, S, CE Norwegian salmon (190 gr), almond celery purée Baby beetroot, roasted potatoes, citrus sauce <i>Tereyağlı somon fileto (190 gr), bademli kereviz püresi</i> <i>Körpe pancar, fırınlanmış patates, narenciye sos</i>	2300₺
Dry-Aged T-Bone Steak Dry-Aged T-Bone Biftek MUS, M, CE, S, D Dry-aged T-bone steak (450 gr), baby potatoes Broccolini, mustard demi-glace sauce <i>Dinlendirilmiş dana T-bone, fırınlanmış körpe patates</i> <i>Körpe brokoli, hardallı demi-glace sos</i>	4950₺	Crispy Sea Bass Fillet / Çıtır Levrek Fileto F, MUS, D, A Pan-seared sea bass, olive-tomato salsa, zucchini Glazed carrots, white wine and saffron Bagna Càuda sauce <i>Tavada sızlanmış levrek, zeytinli domates salsa, sakız kabağı</i> <i>Glaze havuç, beyaz şaraplı ve safranlı Bagna Càuda sos</i>	3150₺

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BITES & SANDWICHES ATIŞTIRMALIKLAR & SANDVIÇLER

Porcini Mushroom Arancini

950₺

Porcini Mantarlı Arancini

G, D, E, MUS, CE, M

Truffle aioli, parmesan

Trüflü "aioli", parmesan peyniri

Spicy Beef Meatballs / Acılı Köfte

1950₺

D, G, E, S

Basil tomato sauce, ricotta cream, parmesan

Fesleğenli domates sosu, ricotta kreması, parmesan peyniri

Garlic Butter Shrimp

1850₺

Terayağlı Sarımsaklı Karides

C, F, D, G, CE, E, M, S

Sautéed shrimp in butter, chili peppers

Toasted garlic bread

Tereyağında sotelenmiş karides, acı biber

Sarımsaklı kızarmış ekmek

Club House Sandwich / Club Sandviç

1850₺

G, E, S, D, C, M

Grilled chicken, fried eggs, lettuce, beef ham

Cheese, tomato, avocado, red cabbage coleslaw

Served with french fries

Izgara tavuk, yumurta, marul, dana jambon

Peynir, domates, avokado, kırmızı lahana salatası

Patates kızartması ile servis edilir

SIDE DISHES / EŞLİKÇİLER

French Fries / Patates Kızartması

600₺

G, V

Truffle Fries / Trüflü Patates Kızartması

650₺

D, G, MUS, V

Truffle oil, parmesan

Trüf yağı, parmesan peyniri

Grilled Asparagus / Izgara Kuşkonmaz

750₺

D, V

Butter, flaky sea salt

Tereyağ, deniz tuzu

Grilled Seasonal Vegetables

600₺

Izgara Mevsim Sebzeleri

VG

Daily selection

Izgara mevsim sebzeleri

Mashed Potatoes / Patates Püresi

600₺

D, V

Butter, cream

Tereyağ, krema



DESSERTS / TATLILAR

Warm Chocolate Fondant

Ilık Çikolatalı Fondan

D, G, E, SOY, V

Chocolate molten cake, vanilla ice cream

Yoğun çikolatalı akışkan kek, vanilyalı dondurma

1050₺

Cheesecake Crème Brûlée

G, E, D, N, SOY, SE, V

Vanilla cheesecake topped with crème brûlée

Passion fruit - mango compote & sorbet

Vanilyalı Crème Brûlée kaplı vanilyalı cheesecake

Çarkifelek meyvesi - mango komposto & sorbe

950₺

Pistachio Profiteroles / Antep Fıstıklı Profiterol

N, E, D, G, SOY, V

Pte à choux filled with pistachio pastry cream

Pistachio croquant, vanilla cream, chocolate sauce

Pistachio ice cream

Antep fıstıklı krema dolgulu profiterol, fıstıklı krokan

Vanilyalı şanti kreması, çikolata sos, fıstıklı dondurma

950₺

Ice Creams & Sorbets / Dondurmalar & Sorbeler

D, SOY, V

Seasonal ice cream & sorbets

Sezon dondurma ve sorbe çeşitleri

450₺

Seasonal Fruit Platter / Mevsim Meyveleri

VG

Seasonal sliced fruits

Mevsim meyveleri

1350₺

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BOSPHORUS SPECIALS / BOĞAZDAN SEÇKİLER
BETWEEN TWO SHORES / İKİ KIYI ARASINDA

BEVERAGES / İÇECEKLER

BETWEEN TWO SHORES / İKİ KIYI ARASINDA

**THE EAST WIND
DOĞU RÜZGARİ**

1150₺

Delicate, floral, and aromatic whispers of the East carried across the Bosphorus.

Hafif, çiçeksi ve aromatik Doğu esintilerini Boğaz boyunca taşır.

Violet Magic

Absolut Elyx, Skinos, White Peach
Lavender, Rose

*Absolut Elyx, Skinos, Beyaz Şeftali
Lavanta, Gül*

A soft bloom of peach and mastic lifted by florals and sunlight.

Şeftali, mastika ve çiçeksi notalar

Golden Sage

Sage-infused Malfy Gin, Passion Fruit
Yuzu, Lemon, Ginger, St-Germain

*Adaçayı infüze Malfy Cin, St -Germain
Çarkifelek Meyvesi, Yuzu, Limon, Zencefil*

Herbal calm meets tropical light wisdom in golden balance.

Bitkisel ve tropikal

Yuzu Bloom

Absolut Elyx, Malfy Gin, Lillet Blanc
Passion Fruit, Yuzu

*Absolut Elyx, Malfy Cin, Lillet Blanc
Çarkifelek Meyvesi, Yuzu*

Bright, modern, and radiant a citrus
Symphony in motion.

Narenciye senfonisi

Crystal Tide

Codigo 1530 Blanco Tequila, Chambord
Grapefruit Juice, Lychee, Lemon Juice

*Codigo 1530 Blanco Tekila, Chambord
Greyfurt Suyu, Liçi, Limon Suyu*

Lychee and grapefruit entwined bright
Delicate, endlessly calm.

Liçi ve greyfurt aromaları

**ISTANBUL NIGHTS
İSTANBUL GECELERİ**

1150₺

Smooth, smoky, and soulful where
East and West meet in perfect balance.

*Yumuşak içim, isli ve uzun bitiş
Doğu ile Batı arasındaki kusursuz denge.*

Amber Hearth

Chivas Regal Smooth & Smoky
Drambuie, Blood Orange, Lemon

*Chivas regal Smooth & Smoky
Drambuie, Kan Portakalı, Limon*

A glowing blend of smoke and
Citrus warmth shared by the fire.

Narenciye ile dengelenmiş isli tat

Velvet Date

Havana 7 Anos, Drambuie, Date
Quince, Lemon

*Havana 7 Anos Rom, Drambuie
Hurma, Ayva, Limon*

Rich, elegant, and warm where
Orient fruit meets island soul.

Doğu meyveleri ve narenciye

Winter Bloom

Rosemary-infused Malfy Gin, Triple Sec
Grapefruit, Agave, Lemon

*Biberiye infüze Malfy Cin, Portakal Likörü
Greyfurt, Agav, Limon*

A winter garden in a glass herbal
Warmth and crisp citrus.

Biberiye ve narenciye

**WESTERN LIGHT
BATI IŞIĞI**

1150₺

Golden, citrus, and modern where the
Mediterranean sun meets European elegance.

*Canlı narenciye notaları ve modern Akdeniz
güneşinin Avrupa zarafetiyle buluşması.*

Thyme Voyage

Thyme-infused Malfy Gin, Limoncello
Sorrel & Basil Cordial, Green Apple

*Kekik infüze Malfy Cin, Limoncello
Kuzukulağı - Fesleğen Sos, Yeşil Elma*

A journey through sunlit gardens thyme
Lemon, and green vitality entwined.

Bitkisel aromalar ve yeşil elma

Orange Breeze

Malfy Gin, Kumquat Cordial, Blood Orange
Bitters, Soda, Prosecco

*Malfy Cin, Kumkat şerbeti, Kan Portakalı
Bitterler, Soda, Prosecco*

A sparkling ode to the aperitivo hour
Sunny, bitter-sweet, and light.

Acı-tatlı ve ferahlatıcı

**Aegean Sour - from
Mandarin Bodrum**

Pisco, Orange Liqueur, Chilli Pepper
Lime, Bitters

*Pisco, Portakal Likörü, Acı Arnavut Biberi
Lime, Bitterler*

Sun-drenched and bold a coastal
Spirit kissed by spice.

Narenciye ve sıcak baharatlar

Midnight Velvet

Malfy Gin, Lillet Blanc
Blackberry & Blueberry, Lemon

*Malfy Cin, Lillet Blanc, Böğürtlen &
Yaban Mersini, Limon*

Dark berries meet citrus brightness
Smooth, elegant, and deep.

Koyu kırmızı orman meyveleri

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THE QUIET SHORE / SESSİZ KIYI

ZERO PROOF & WELLNESS COLLECTION ALKOLSÜZ & SAĞLIKLI SEÇKİLER

ZERO PROOF COCKTAILS ALKOLSÜZ KOKTEYLLER

Eden Cooler

Fresh Apple, Mint Cordial, Lemon, Pineapple Juice
Taze Elma, Nane Cordial, Limon, Ananas Suyu

Golden Hour

Passion fruit, White Peach, Orange Juice
Çarkifelek Meyvesi, Beyaz Şeftali, Portakal Suyu

Forest Berry

Blueberry, Raspberry, Strawberry, Cranberry, Cherry
Yaban Mersini, Ahududu, Çilek, Turna Yemişi, Vişne

Pomegranate Bloom

White Peach, Pomegranate, Grapefruit, Lemon
Beyaz Şeftali, Nar, Greyfurt, Limon

DETOX JUICES DETOKS SULARI

Go Green!

Celery, Green Apple, Cucumber, Ginger, Lime
Kereviz, Yeşil Elma, Salatalık, Zencefil, Lime

Sunshine Cleanse

Pineapple, Orange, Lemon, Turmeric
Honey infused Green Tea
*Ananas, Portakal, Limon, Zerdeçal
Bal infüze Yeşil Çay*

MATCHA & FUNCTIONAL MUSHROOMS

MATCHA & FONKSİYONEL MANTARLAR

Focus Matcha

Matcha & Lion's Mane mushroom
Milk of your choice / Seçtiğiniz süt ile servis edilir

Power Matcha

Matcha, Cordyceps mushroom & Golden milk
Milk of your choice / Seçtiğiniz süt ile servis edilir

Mood Matcha

Matcha, Raw cacao & Reishi mushroom
Milk of your choice / Seçtiğiniz süt ile servis edilir

Traditional Matcha Tea, Matcha Latte

RESET & RECHARGE BAR CANLANMA & TAZELENME BARI

Green Power Shake

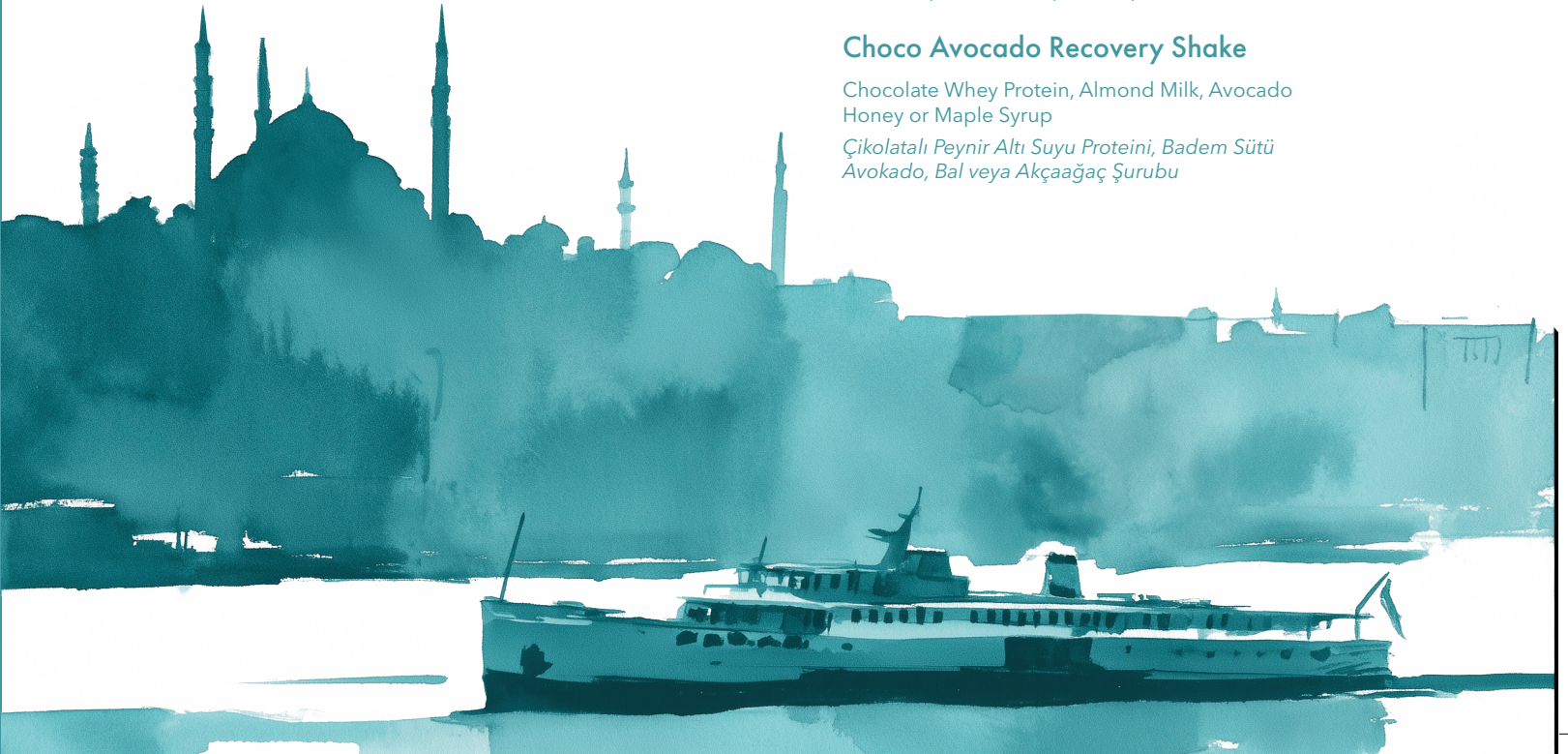
Spirulina, Spinach, Green Apple, Cucumber
Almond Milk, Honey or Agave
*Spirulina, Ispanak, Yeşil Elma, Salatalık
Badem Sütü, Bal ya da Agave*

Pollen Matcha Almond Shake

Bee Pollen, Almond Milk, Matcha, Almond Butter
Arı Polen, Badem Sütü, Matcha, Badem Ezmesi

Choco Avocado Recovery Shake

Chocolate Whey Protein, Almond Milk, Avocado
Honey or Maple Syrup
*Çikolatalı Peynir Altı Suyu Protein, Badem Sütü
Avokado, Bal veya Akçaağaç Şurubu*



COFFEE & TEA / KAHVE & ÇAY

TEA / ÇAY

Melez Tea Soothe	400₺
Herbal Blend with Fennel <i>Rezeneli Bitki Harmanı</i>	
Melez Tea Relax	400₺
Rooibos with Lavender <i>Lavantalı Rooibos</i>	
Melez Tea Maroc	400₺
Green Tea with Mint <i>Naneli Yeşil Çay</i>	
Melez Tea Goa	400₺
Black Tea with Mango <i>Mangolu Siyah Çay</i>	
Melez Tea Boost	400₺
Fruit Tea with Vitamin C <i>C Vitaminli Meyveli Çay</i>	

MANDARIN ORIENTAL SIGNATURE TEA BLENDS MANDARIN ORIENTAL İMZA ÇAYLARI

MO Bosphorus

Bosphorus Dream	420₺
Chamomile, Peach, Lavender and Apple <i>Papatya, Şeftali, Lavanta ve Elma</i>	

Oriental Spice	420₺
Black Tea, Orange Peel, Cardamom, Cloves and Cinnamon <i>Siyah Çay, Portakal Kabuğu, Karanfil ve Tarçın</i>	

MO Bodrum

Bodrum Sunset	420₺
Tropical Hibiscus, Mango and Spices <i>Tropikal Hibiskus, Mango ve Baharatlar</i>	

Aegean Breeze	420₺
Satsuma, Lemongrass and Linden <i>Bodrum Mandalinası, Limon Otu ve Ihlamur</i>	

COFFEE / KAHVE

Espresso, Ristretto	350₺
Cappuccino, Latte, Hot Chocolate, Double Espresso, Americano	450₺
Turkish Coffee	400₺

SOFT BEVERAGES / MEŞRUBATLAR

Fresh Juices 30cl	500₺
Red Bull / Sugar Free 25cl	450₺
Yerli Su / Local Water 33cl	150₺
Yerli Su / Local Water 75cl	220₺
San Pellegrino 25cl	350₺
San Pellegrino 75cl	520₺
Perrier 25cl	400₺
Uludağ Soda / Mineral Water 20cl	60₺
Sırma Soda / Mineral Water 75cl	350₺
Coca Cola / Zero / Fanta / Sprite	400₺
Ayran	300₺

All our teas and coffees are sustainably sourced.
Tüm çay ve kahvelerimiz sürdürülebilir kaynaklardan elde edilmiştir.

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This menu was revised on 13.04.2026

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APERATIFS & LOUNGE SIGNATURES APERATİF & LOUNGE İMZA İÇECEKLER

Veuve Clicquot "Yellow Label"

2500₺

Brut – Champagne

Veuve Clicquot, "Yellow Label", brut, şampanya

Golden Bellini

2500₺

*Peach puree, Veuve Clicquot
"Yellow Label", brut, champagne*

*Şeftali püresi, Veuve Clicquot
"Yellow Label", brut, şampanya*

Golden Sage

1150₺

*Sage-infused Malfy Gin, Passion Fruit
Yuzu, Lemon, Ginger, St-Germain*

*Adaçayı infüze Malfy Cin, Çarkıfelek Meyvesi
Yuzu, Limon, Zencefil, St -Germain*

WINE BY THE GLASS / KADEH ŞARAPLAR

SPARKLING WINE KÖPÜKLÜ ŞARAP

Ruffino Prosecco 12,5cl 1300₺

Veuve Clicquot, 'Yellow Label' 12,5cl 2500₺

Moët & Chandon Imperial, Rose 20cl 4000₺

Moët & Chandon Imperial, Brut 20cl 4000₺

WHITE WINE / BEYAZ ŞARAP 15CL

Egeo, Sauvignon Blanc, Türkiye 950₺

Egeo, Chardonnay, Türkiye 950₺

Sartori, Pinot Grigio, Italy 900₺

Michele Chiarlo, "Le Marne" Gavi, Italy 1500₺

Cloudy Bay, Sauvignon Blanc,
New Zealand 1500₺

ROSE WINE / ROZE ŞARAP 15CL

Egeo Rose, Türkiye 950₺

Cecchi, "La Mora" Rosato, Italy 1100₺

Chateau Minuty, "Prestige", France 1100₺

RED WINES / KIRMIZI ŞARAP 15CL

Montes Classic, Merlot, Chile 900₺

Castellani, Chianti Classico, Italy 1100₺

Kastro Tireli, Kalecik Karası-Syrah,
Türkiye 1000₺

Terrazas, Cabernet Sauvignon,
Argentina 1100₺

Chamlıja, Pinot Noir, Türkiye 1100₺



SPIRITS / DISTİLE İÇKİLER

BLENDED WHISKY BLEND VİSKİ

Chivas Regal 12	900₺
Chivas XV	1000₺
Chivas Regal 18	1500₺
Chivas Ultis XX	3500₺
Chivas Mizunara	900₺
Chivas Smooth & Smokey	950₺
Chivas Regal 25	6500₺
Royal Salute 21	3500₺
Ballantine's 21	1800₺
J.W Black Label	900₺
J.W Gold Label	900₺
J.W Double Black	950₺
J.W Green Label	1600₺
J.W 18	1400₺
J.W Blue Label	3800₺
Dimple 15	900₺
Monkey Shoulder	1050₺

SINGLE MALT WHISKY TEK MALT VİSKİ

Glenlivet 12	1000₺
Glenlivet 15	1800₺
Glenlivet 18	2500₺
Glenlivet 21	4500₺
Aberlour 12	1150₺
Aberlour 18	2500₺
Scapa Glansa	1200₺
Lagavulin 8	1100₺
Lagavulin 16	2200₺
Glenmorangie Signet	4500₺
Glenmorangie Original 10	900₺
Glenmorangie Quinta Ruban 14	1400₺
Glenmorangie 18	2500₺
Macallan Classic Cut	1650₺
Macallan 12	1500₺
Macallan 15	2700₺
Macallan 18	5600₺
Glenfiddich 12	1100₺
Glenfiddich 15	1500₺
Glenfiddich 18	2400₺
Glenfiddich 21	4200₺
Glenfiddich 23	6200₺
Glenfiddich 26	11000₺
Glenfiddich 30	16500₺
Laphroaig	1200₺
Talisker 10	1350₺
Ardbeg AN OA	950₺

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SPIRITS / DISTİLE İÇKİLER

JAPANESE & TAIWANESE JAPONYA & TAYVAN

Kamiki	1600₺
Akashi	1100₺
Hibiki Japanese Harmony	2800₺
The Chita	1300₺
Kavalan	1300₺
Yamazaki 12	4100₺

AMERICAN, CANADIAN, IRISH AMERİKA, KANADA, İRLANDA

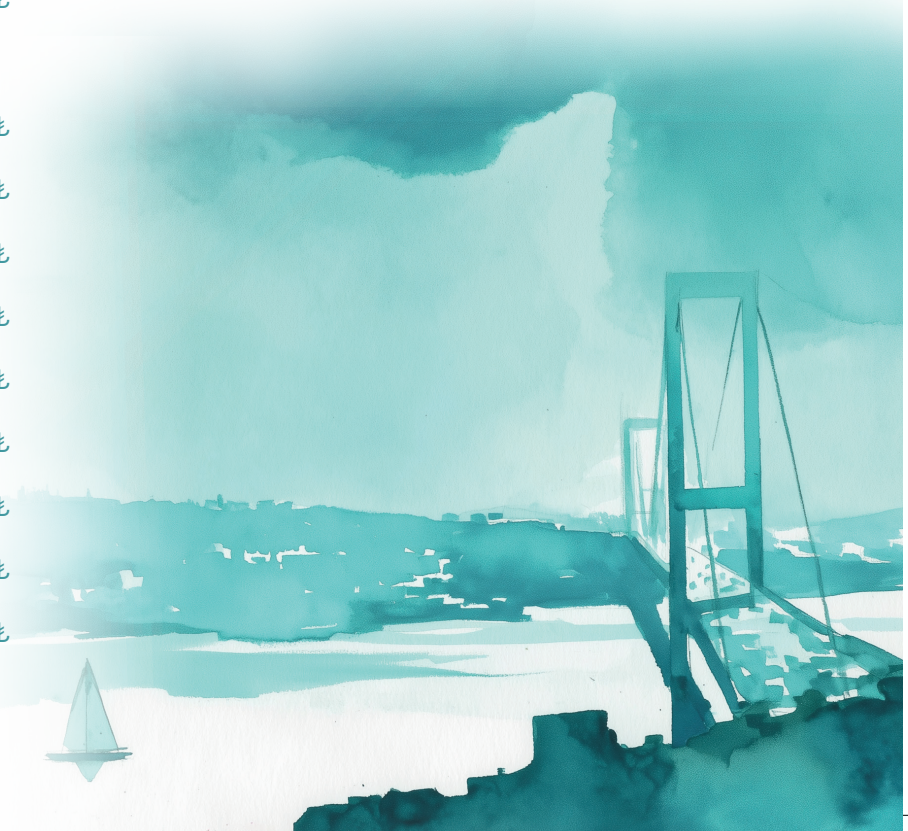
Lot No. 40	900₺
Jameson	900₺
Jack Daniels Single Barrel	1500₺
Jack Daniels Gentlemen Jack	950₺
Maker's Mark	950₺
Woodford Reserve Kentucky Straight Rye	900₺
Woodford Reserve Kentucky Straight Bourbon	950₺
Bulleit Bourbon	950₺
WhistlePig Old Fashioned	1400₺

VODKA / VOTKA

Absolut Elyx	900₺
Ketel One	900₺
Titos Gluten Free	900₺
Stolichnaya Elite	950₺
Grey Goose	900₺
Belvedere	900₺
Beluga	1300₺
Beluga Gold	2900₺
Kaufmann	1500₺

GIN / CİN

KI NO BI	1150₺
Monkey 47	1000₺
Monkey 47 Barrel Cut	1200₺
Malfy	900₺
Malfy Limone	900₺
Malfy Rosa	900₺
Bombay Sapphire	900₺
Gin Mare	1100₺
Tanqueray No. Ten	950₺
Hendrick's	1050₺
Hendrick's Lunar	1050₺
Aviation	900₺
Roku	1050₺
Gin Seventy One	3200₺
Gardener Gin	1000₺



SPIRITS / DISTİLE İÇKİLER

TEQUILA / TEKİLA

Codigo 1530 Blanco	900₺
Codigo 1530 Reposado	1000₺
Codigo 1530 Rosa	1100₺
Avion Silver	900₺
Avion Reposado	1100₺
Avion Reserva 44	3500₺
Avion Reserva Cristalino	4500₺
Olmecca Altos Plata	900₺
Olmecca Altos Reposado	900₺
Don Julio Blanco	1100₺
Don Julio 1942	4700₺
Patron Anejo	1100₺
Patron Silver	900₺
Patron XO Cafe	900₺
Clase Azul Plata	3200₺
Jose Cuervo de la Familia Extra Anejo	3700₺
Volcan XA	3500₺
Casamigos	900₺

MEZCAL / MEZKAL

Ojo de Tigre Joven	1150₺
Del Maguey Vida Mezcal	1500₺
Illegal Mezcal Joven	1200₺

COGNAC / KONYAK

Martell VS	950₺
Martell VSOP	1400₺
Martell XO	3600₺
Hennessy VS	950₺
Hennessy VSOP	1500₺
Hennessy XO	3700₺
La Fontain De La Pouyade	15500₺
Remy Martin VSOP	1400₺
Remy Martin XO	3700₺

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SPIRITS / DISTİLE İÇKİLER

RAKİ

Mercan	500₺
Beylerbeyi Göbek	550₺
Tekirdağ No. 10	600₺

BEER / BİRA

Efes Pilsen 33 cl	500₺
Heineken 33 cl	550₺
Corona 35 cl	650₺

APERİTİFS / APERATİFLER

Garrone (Bianco, Rosso, Extra Dry)	750₺
Martini (Bianco, Rosso, Extra Dry)	

DİGESTİVE / DİJESTİF

750 TL

Villa Massa Limoncello
Chambord
Kahlua
Fernet Branca
Molinari Sambuca
Grappa Morbida
Bailey
Skinos
Drambuie
Disaronno Amaretto
Amarula
Jagermeister
Safari
Cointreau
St. Germain
Lillet Blanc
Malibu
Grand Marnier



Bosphorus
Lounge

