



NEOMAN

SIGNATURE SIPS

CARIBBEAN VELVET

Aged Rum, Chocolate & Mint Cordial



BORN TO BE WILD

Vanilla Vodka, Passion Fruit Purée,
House-made Chili Syrup, Apple Juice



SMOKE ON THE WATER

Bourbon Whiskey, Almond Liqueur, Orange Bitters,
Lemon Juice, House-made Simple Syrup



NEGRITA

Dark Rum, Raspberry Liqueur, Coffee Liqueur,
Chocolate Bitters



WHISPER

Irish Whiskey, Orange & Chamomile Cordial,
House-made Simple Syrup



MEDIVH

London Dry Gin, Dry Vermouth,
Purple Basil Cordial



TULIP OF ERA - LALE DEVRİ

Vodka, Mastiha Liqueur, House-made
Salted Caramel, Clarified Turkish Coffee, Salt Flake



GLUTEN-FREE COCKTAILS

FRAGARIA

Aged Rum, Peach Schnapps, Hibiscus Cordial,
Strawberry Purée, Grapefruit Bitters, Prosecco



KAONO-POLITAN

Lemon-Infused Reposado Tequila, Aperol,
Mango Purée, Grapefruit Juice, Basil Leaves



MORA PENINSULA

Citrus-Infused Vodka, Bianco Vermouth,
Strawberry Purée, Lemon Juice



CLARIFIED COCKTAILS

ALBA NEGRONI

London Dry Gin, Sweet Vermouth, Campari



OPAL SOUR

Bourbon Whiskey, Lemon Juice, House-made Simple Syrup



At Akra Fethiye, most ingredients featured in our cocktail menu are carefully crafted in-house by our mixologists within our dedicated mixology laboratory. By prioritising seasonal and locally sourced produce, each cocktail is designed to express the natural character of its ingredients. In line with our sustainability philosophy, we apply a zero-waste approach wherever possible, minimising environmental impact while delivering a distinctive and memorable drinking experience.



Süt Ürünleri
Milk



Glüten
Gluten



Alkol
Alcohol



Fazla Acı
Very Spicy