

ROOM SERVICE

KAHVALTI / BREAKFAST

Continental

24€

Edam Peyniri, Gauda Peyniri, Kuru Meyve Kayısı, İncir, Erik, Dana Salam, Hindi FÜme, Erik Marmeladı, Süzme Bal, Tereyağı Kızarmış Sosis Hardal & Ketçap ile Kızarmış Ekmek, Kruvasan, Üzümlü Danish, Muffin

Continental Breakfast

Edam Cheese, Gouda Cheese, Dried Fruits: Apricots, Figs, Plums, Beef Salami, Smoked Turkey, Plum Marmalade, Strained Honey, Butter Fried Sausage with Mustard & Ketchup Toasted Bread, Croissant, Raisin Danish, Muffin



Türk Kahvaltı

20€

Ezine Peyniri, Eski Kaşar, Dil Peyniri, Tulum Peyniri, Ceviz, Domates, Salatalık, Roka, Marul ile Siyah ve Yeşil Zeytin Çilek ve Vişne Reçeli, Süzme Bal, Tereyağı, Taze Kaymak Simit, Poğaç, Ekmek Çeşitleri

Turkish Breakfast

Ezine Cheese, Aged Kashar Cheese, Sliced Cheese, Tulum Cheese, Walnuts, Tomatoes, Cucumbers, Arugula, Lettuce with Black and Green Olives Strawberry and Sour Cherry Jam, Strained Honey, Butter, Fresh Cream Turkish Bagel (Simit), Poğaç (Turkish Pastry) and Various Breads



Vegan Kahvaltı

20€

Cevizli Vegan Peyniri, Tofu Peyniri, Otlı Vegan Peyniri, Avokado Dilimleri, Yeşil, Siyah, Kıрма ve Izgara Zeytin (Yöreden Sızma Zeytinyağılı Marine), Vegan Tereyağı, Göbek Marul, Yedikule, Salkım Domates, Silor Salatalık, El Yapımı Çilek Reçeli ve Ayva Reçeli Vegan Ekmek Sepeti

Vegan Breakfast

Walnut Vegan Cheese, Tofu Cheese, Herb Vegan Cheese, Avocado Slices, Green, Black, Crushed and Grilled Olives (Marinated with Local Extra Virgin Olive Oil), Vegan Butter, Iceberg Lettuce, Yedikule Tomatoes, Cherry Tomatoes, Silor Cucumbers, Homemade Strawberry Jam and Quince Jam, Vegan Bread Basket



Arzunuza Göre Yumurta Çeşitleri;

7€

Peynirli Omlet, Karışık Omlet, Vejetaryen Omlet, Sucuklu Yumurta, Göz Yumurta, Menemen, Kavurmalı Yumurta Çırpılmış Yumurta, Haşlanmış Yumurta, Sporcu Omleti

Egg Varieties According to Preferences

Cheese Omelet, Mixed Omelet, Vegetarian Omelet, Sausage and Egg, Fried Egg, Menemen, Scrambled Egg with Meat, Scrambled Egg, Boiled Egg, Athlete's Omelet



Arzuya Göre;

7€

Mısır Gevreği Sade, Ballı Mısır Gevreği, Çikolatalı Pirinç Patlağı, Müsli Çeşitleri, Meyveli Mısır Gevreği, Smoothie Bowl, Chialı Yoğurt, Taze Portakal Sulu Meyveli Granola, Akçaağaç Şuruplu Pankek, Berry Pankek

According to Preferences

Plain Corn Flakes, Honey Corn Flakes, Chocolate Rice Crisps, Muesli Varieties, Fruit Corn Flakes, Smoothie Bowl, Chia Yogurt, Fruit Granola with Fresh Orange Juice, Maple Syrup Pancakes, Berry Pancakes



ÇORBA / SOUP

Günün Çorbası

8€

(Kruton Ekmek, Arnavut Biberi Yağ ile)

Soup of the Day

(Sourdough Croutons with Albanian Pepper Oil)

Mercimek Çorbası

8€

(Ekşi Mayalı Kruton Ekmek, Arnavut Biberi Yağı)

Lentil Soup

(Sourdough Croutons with Albanian Pepper Oil)



SOĞUK SEÇENEKLER / COLD SELECTIONS

Peynir ve Şarküteri Tahtası

20€

(Edam Peyniri, Gauda Peyniri, Kars Gravyeri, Parmesan Peyniri, Bergama Tulumu, Obruk Peyniri Füme Kaburga, Füme Dana Cotto, Füme Dil, Verigo Üzüm, Taze Sakız Ceviz ile)

Cheese and Charcuterie Board

(Edam Cheese, Gouda Cheese, Kars Gruyere, Parmesan Cheese, Bergama Tulum Cheese, Obruk Cheese, Smoked Ribs, Smoked Beef Cotto Smoked Tongue, Verigo Grapes, Fresh Walnuts)



Füme Balık

15€

(Somon Füme, Bafa Gölü Yılan Balığı Füme, Alabalık Füme, Roka, Kuzu Kulağı, Endivyen, Bildircin Yumurtası Dilimi, Somon Havyarı, Turunçlu Zeytinyağı ile)

Smoked Fish

(Smoked Salmon, Bafa Lake Smoked Eel, Smoked Trout, Served with Arugula, Lamb's Tongue Salad, Endives, Quail Egg Slices, Salmon Roe, And Citrus-Infused Olive Oil)



Burrata

10€

(Konfit Heirloom Tomatoes, Beybi Roka Yaprakları, Kavrulmuş Çam Fıstığı, Pesto ve Balzamik Glase Sos ile)

Burrata

(Confit Heirloom Tomatoes, Baby Arugula Leaves, Roasted Pine Nuts, Pesto and Balsamic Glaze Sauce)



SANDVIÇLER / SANDWICHES

Steak Sandviç

20€

(Ciabata Ekmeğinde, Izgara Dana Eti, Karamelize Soğan, Kornişon Turşu, Ballı Hardal Sos, Trüflü Patates Kızartması ile)

Steak Sandwich

(Ciabatta Bread with Grilled Beef, Caramelized Onions, Gherkin Pickles, Honey Mustard Sauce, Served with Truffle French Fries)



Tulum Sandviç

15€

(Frençel Ekmeğinde Tuzsuz Tulum Peyniri, Pembe Domates, Çıtır Marul, Rokalı Pesto Sos)

Tulum Cheese Sandwich

(Frençel Bread with Unsalted Tulum Cheese, Pink Tomatoes, Crispy Lettuce, Arugula Pesto Sauce)



Somon Sandviç

18€

(Ciabata Ekmeğinde, Somon Füme, Roka Yaprakları, Kırmızı Soğan Turşusu, Ekşi Krema ile)

Smoked Salmon Sandwich

(Ciabatta Bread with Smoked Salmon, Arugula, Pickled Red Onion, and Sour Cream)



MAKARNALAR / PASTA

Spagetti Pescataro

15€

(Karışık Deniz Mahsulleri Spagetti, Limonlu Domates Sos, Taze Fesleğen, Parmesan Peyniri ile)

Spaghetti Pescataro

(Mixed Seafood Spaghetti with Lemon Tomato Sauce, Fresh Basil, and Parmesan Cheese)



Güveçte Sicilya Usulü Lazanya

12€

(El Yapımı Lazanya, Bolonez Sos, Tereyağlı Supreme Sos, Parmesan ve Domates Sos ile)

Sicilian-Style Casserole Lasagna

(Homemade Lasagna with Bolognese Sauce, Buttered Supreme Sauce, Parmesan and Tomato Sauce)



Penne Napolitan / Bolonez

10€

(Penne Makarna, İsteğe Bağlı Bolonez ya da Napolitano Sos, Parmesan ve Taze Fesleğen ile)

Penne Napolitano / Bolognese

(Penne Pasta with Choice of Bolognese or Napolitano Sauce, Parmesan, and Fresh Basil)



SALATALAR / SALADS

Sezar Salata

12€

(Göbek Marul, Kruton Ekmek, Parmesan Peyniri, Klasik Sezar Sos, İsteğe Bağlı Izgara Tavuk veya Karidesli)

Caesar Salad

(Iceberg Lettuce, Croutons, Parmesan, Classic Caesar Dressing, Optional Grilled Chicken or Shrimp)



Tulum Peynirli Roka Salatası

10€

(Çıtır Roka Yaprakları, Yöreden Tulum Peyniri, Cheery Domates, Karamelize Ceviz, Nar Ekşili Sos ile)

Arugula Salad with Tulum Cheese

(Crispy Arugula Leaves, Local Tulum Cheese, Cherry Tomatoes, Caramelized Walnuts, with Pomegranate Molasses Dressing)



Tarla Domates Salatası

10€

(Pembe Domates, Kırmızı Soğan Turşusu, Taze Nane, Taze Fesleğen, Vişneli Balzamik Sos ile)

Field Tomato Salad

(Pink Tomatoes, Pickled Red Onions, Fresh Mint, Fresh Basil, with Cherry Balsamic Sauce)



ANA YEMEKLER / MAIN COURSES

Hamburger

12€

(El Yapımı Burger Köftesi, Karamelize Soğan, Kibrit Patates, Marul, Domates, Kornişon Turşu, Kokteyl Sos)

Hamburger

(Handmade Beef Patty, Caramelized Onion, Shoestring Fries, Lettuce, Tomato, Gherkin Pickles, Mixed / Cocktail Sauce)



Cheeseburger

13€

(El Yapımı Burger Köftesi Karamelize Soğan, Peynir Fondü, Kornişon Turşu)

Cheeseburger

(Handmade Beef Patty, Caramelized Onion, Cheese Fondue, Gherkin Pickles)



Beğendili Izgara Köfte

15€

(Köz Patlıcan Beğendi, Kasap Köfte, Pita Ekmeği, Kıl Biber Izgara, Konkase Sos ile)

Grilled Meatballs with Eggplant Puree

(Roasted Eggplant Puree, Butcher's Meatballs, Pita Bread, Grilled Chili Peppers with Concasse Sauce)



Dana Bonfile

25€

(Izgara Kuşkonmaz, Patates Püresi, Beybi Havuç, Taze Baharatlı Dömi Glase ile)

Beef Tenderloin

(Served with Grilled Asparagus, Mashed Potatoes, Baby Carrots, Demi-Glace with Fresh Herbs)



Piliç Shnitzel

15€

(Panellenmiş Tavuk Göğsü, Soğanlı Patates Ezmesi, Maydanozlu Sarımsaklı Tereyağı)

Chicken Schnitzel

(Breaded Chicken Breast, Onion Mashed Potatoes, Parsley-Garlic Butter)



TATLILAR / DESSERT

San Sebastian Cheesecake

(Çikolata Sos, Taze Orman Meyveleri ile)

12€

San Sebastian Cheesecake

(Served with Chocolate Sauce and Fresh Forest Berries)



Çilekli Magnolya

(Taze Çilek ve Özel Magnolya Toprağı ile)

12€

Strawberry Magnolia

(Fresh Strawberries and Special Magnolia Crumble)



Fıstık Sarma

(Antep Fıstığı ve Maraş Kesme Dondurma ile)

15€

Pistachio Roll

(Served with Antep Pistachio and Maraş-Style Sliced Ice Cream)



Meyve Şöleni

(Mevsiminde Taze Meyveler)

15€

Fruit Platter

(Seasonal Fresh Fruits)



WHITE WINES

75cl

Pouilly Fume "De Ladoucette"
Sauvignon Blanc, 75 Cl 95 €

Chablis 1er Cru Beauregard" Jean Marc Brocard"
Chardonnay, 75 Cl 85 €

Suvla Reserve Roussanne - Marsanne Organic
Roussanne, Marsanne, 75 Cl 80 €

Pinot Grigio Attems Frescobaldi
Pinot Grigio, 75 Cl 40 €

Dr. Loosen Riesling Trocken
Riesling, 75 Cl 40 €

RED WINES

Gaja Ca' Marcanda Promis Toscana 2022
Merlot, Shrah, Sangiovese, 75 Cl 140 €

Etna Rosso Sul Vulcano 2021
Nerello Mascalese & Nerello Cappuccio, 75 Cl 85 €

Marqués de Murrieta Reserva Rioja 2018
Tempranillo & Graciano & Mazuelo & Garnache, 75 Cl 65 €

Sarafin Merlot 2022
Merlot, 75 Cl 60 €

Clarendelle Bordeaux By Haut-Brion 2017
Cabernet Sauvignon, Cabernet Franc, Merlot 75 Cl 55 €

ROSE WINE

Whispering Angel "Chateau d'Esclans"
Cinsault, Syrah, Mourvedre, 75 Cl 55 €

Suvla Blush Karasakız
Karasakız, 75 Cl 50 €

CHAMPAGNES & SPARKLING WINE

Dom Perignon Blanc 460 €

Dom Perignon Rose 700 €

Moet Chandon Brut Imperial 120 €

Moet Chandon Rose Imperial 150 €

Mumm Cordon Rouge Brut 110 €

Mumm Rose 200 €

Prosecco Spumante DOC Piccini 50 €

Prosecco Spumante Rose Piccini 50 €

Prosecco Frizzante Signore Giuseppe 40 €

PREMIUM SPIRITS

5 cl

70cl

TEQUILA

Patron Reposado

10 €

100 €

Don Julio Blanco

10 €

90 €

DELUXE WHISKY

Chivas Regal 25 Y. O

610 €

790 €

Johnnie Walker Blue Label

25 €

325 €

Royal Salute 21 Y. O

25 €

325 €

Lagavulin 16 Y. O

20 €

270 €

Macallan Double Cask 12 Y. O

14 €

180 €

Glenfiddich 12 Y. O

9 €

120 €

MALT WHISKY

Hibiki Japanese Harmony

20 €

270 €

Lagavulin Single Malt Whisky 12 Y.

14 €

180 €

Aberlour Malt Whisky 12 Y.O

8 €

100 €

Talisker Malt Whisky 10 Y

8 €

100 €

PREMIUM SPIRITS

5 cl

70 cl

COGNAC

Remmy Martin XIII Louis Cognac

650 €

8900 €

Hennessy Paradise Cognac

135 €

1800 €

Remmy Martin X.O Cognac

30 €

400 €

Hennessy X.O Cognac

30 €

400 €

Martell X.O Cognac

30 €

400 €

VODKA

Beluga Noble	10 €	115 €
Grey Goose Vodka	10 €	115 €
Belvedere Vodka	9 €	105 €
Titos	9 €	105 €

GIN

5 cl

70 cl

Seventyone	35 €	420 €
Gin Mare	10 €	120 €
Monkey 47 (50 cl)	9 €	80 €

BEERS

33cl

Lefte Blonde	7 €
Corona	7 €
Miller Bottle	4 €
Beck's Bottle	4 €
Heineken Bottle	4 cl
Efes Pilsen Bottle	3 €

SOFT DRINKS

Schweppes Tonic 0,25 cl	3 €
Redbull	4 €
Coca Cola	3 €
Coca Cola Zero	3 €
Fanta	3 €
Sprite	3 €
Fuse Tea	3 €
Ayran	3 €
Selection Of Fruit Juice Orange Juice, Peach, Apple, Cherry	3 €
Fresh Orange Juice	4 €
Home Made Lemonade	4 €

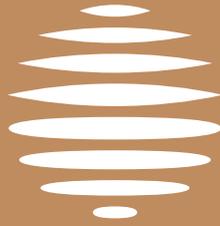
COCKTAILS

CASSANDRA Blush wine, Peach liqueur, Triple sec, Soda, Fresh berries	8 €
LA ISLA BONITA Apricot-infused Irish whiskey, Safari, House-made apricot sour mix, Passion fruit oleo saccharum	8 €
SHEPHERD Gin, Elderflower liqueur, Sorrel sour mix	8 €
MY WAY Sage-infused tequila, House-made limoncello Bergamot cordial, Fresh lime juice	8 €
PRETTY WOMEN Citrus peel-infused vodka, Mandarin juice, Vanilla liqueur Citrus blend, Strawberry & Satsuma tincture	8 €

SPIRITS

5cl

Raki	6 €
J&B Rare	6 €
Jameson	8 €
Jack Daniel's	8 €
Chivas Regal 12 Y.O	8 €
Absolut	6 €
Gordon's Gin	6 €
Beefeater Gin	6 €
Bacardi	6 €
Baileys	6 €
Jager Maister	6 €
Hennesy V.S	8 €



AKRA
DİDİM