

## Başlangıçlar / Starters

<b>Günün Çorbası</b> <div>Servis personeline danışınız.</div> <i>Soup Daily</i> <div><i>Please ask your server.</i></div>	<b>220 ₺</b>
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<b>Mevsimsel Turşu Tabağı</b> <div>Sezonsal olarak değişir.</div> <i>Seasonal Pickle Selection</i> <div><i>Changes seasonally.</i></div>	<b>345 ₺</b>
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<b>Kırkağaç Kavunu</b> <div><i>Melon</i></div>	<b>290 ₺</b>
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<b>Karaburun Çekic Kırma Yeşil Zeytin</b> <div><i>Green Olives</i></div>	<b>250 ₺</b>
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## Peynirler / Cheese Selections

<b>Şırdan Mayalı İnek Beyaz Peyniri</b> <div><i>Rennet Coe's Milk Cheese</i></div>	<b>205 ₺</b>
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<b>Bergama Tulum Peyniri</b> <div><i>Bergama Tulum Cheese</i></div>	<b>220 ₺</b>
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## Salatalar / Salads

<b>Kıva Tablacı Salatası</b> <div>Domates, kırmızı soğan, maydanoz, sumak, nar ekşisi, pul biber, yağ, limon</div> <i>Kıva Tablacı Salad</i> <div><i>Tomatoes, red onion, parsley, sumac, pomegranate molasses, red pepper flakes, olive oil, lemon</i></div>	<b>520 ₺</b>
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<b>Gavurdağı Salatası</b> <div>Domates, salatalık, köy biberi, kırmızı soğan, maydanoz, ceviz, nar ekşisi</div> <i>Gavurdağı Salad</i> <div><i>Tomatoes, cucumbers, green peppers, red onion, parsley, walnuts, pomegranate molasses</i></div>	<b>520 ₺</b>
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<b>Roka Domates Kırmızı Soğan Salatası</b> <div>Roka, domates, kırmızı soğan, beyaz peynir</div> <i>Rocket, Tomato and Red Onion Salad</i> <div><i>Rocket, tomatoes, red onion, white cheese</i></div>	<b>520 ₺</b>
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## Zeytinyağlılar / Olive Oil Dishes

<b>Zeytinyağlı Kereviz</b> <div>Kök kereviz, havuç, soğan, patates, portakal, dereotu</div> <i>Celery Root with Olive Oil</i> <div><i>Celery root, carrots, onions, potatoes, orange, dill</i></div>	<b>345 ₺</b>
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<b>Zeytinyağlı Yaprak Sarma</b> <div>Pirinç, kereviz sapı, kuş üzümü, çam fıstığı, soğan, maydanoz, dereotu, nar ekşisi</div> <i>Stuffed Vine Leaves with Olive Oil</i> <div><i>Rice, celery stalks, currants, pine nuts, onions, parsley, dill, pomegranate molasses</i></div>	<b>345 ₺</b>
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## Mezeler / Mezzes

<b>Soka – Kaymaklı Boşnak Biberi</b> <div>Fermente Boşnak biberi, kaymaklı yoğurt</div> <i>Bosnian Soka Mezze</i> <div><i>Fermented Bosnian peppers with clotted cream yogurt</i></div>	<b>370 ₺</b>
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<b>Humus Akari</b> <div>Domates, salatalık turşusu, çam fıstığı ile</div> <i>Hummus Akari</i> <div><i>Tomatoes, pickled cucumbers, topped with pine nuts</i></div>	<b>345 ₺</b>
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<b>Çifte Kavrulmuş Bozkır Tahinli Mütebbel</b> <div>Köz patlıcan, tahin, yoğurt, nar</div> <i>Mutabbal with Double-Roasted Bozkır Tahini</i> <div><i>Roasted eggplant, tahini, yogurt, pomegranate</i></div>	<b>345 ₺</b>
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<b>Girit Ezme</b> <div>Antep iç fıstık, lor peyniri, beyaz peynir, tam yağlı taze peynir, süt, fesleğen, yeşil yağ</div> <i>Girit Ezme</i> <div><i>Pistachio, curd cheese, white cheese, full-fat fresh cheese, milk, basil, green herb oil</i></div>	<b>370 ₺</b>
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<b>Köpeoğlu</b> <div>Kızarmış patlıcan, yoğurt, köy biberi, kapya biber, ev yapımı domates sosu</div> <i>Köpeoğlu</i> <div><i>Fried aubergine, yogurt, green Turkish peppers, red bell peppers, homemade tomato sauce</i></div>	<b>370 ₺</b>
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<b>Muhammara</b> <div>Köz kapya biber, biber salçası, ceviz, nar ekşisi, nar taneleri, panko</div> <i>Muhammara</i> <div><i>Charred red bell peppers, red pepper paste, walnuts, pomegranate molasses, pomegranate seeds, panko</i></div>	<b>345 ₺</b>
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<b>Portakalh Levrek Marin</b> <div>150 gr levrek, portakal, rezene, kırmızı soğan, maydanoz, kavurğa</div> <i>Orange Marinated Sea Bass</i> <div><i>150 g sea bass, orange, fennel, red onion, parsley, toasted grains</i></div>	<b>635 ₺</b>
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<b>Ispanak Borani</b> <div>Ispanak, süzme yoğurt, sarımsak, acı yağ</div> <i>Spinach Borani</i> <div><i>Spinach, strained yogurt, garlic, chili oil</i></div>	<b>345 ₺</b>
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<b>Ayvahlık Tekmil Fava</b> <div>Soğan, havuç, dereotu, zeytinyağı ile</div> <i>Ayvahlık Style Fava</i> <div><i>Onions, carrots, dill, olive oil</i></div>	<b>345 ₺</b>
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<b>Atom</b> <div>Köz kapya biber, kuru arnavut biberi, süzme yoğurt, acı yağ ile</div> <i>Atom</i> <div><i>Charred red bell peppers, dried chili peppers, strained yogurt, chili oil</i></div>	<b>345 ₺</b>
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<b>Kuru Cacık</b> <div>Yoğurt, salatalık, sarımsak, kuru nane, kekik, yeşil yağ</div> <i>Kuru Cacık (Thick Yogurt Dip)</i> <div><i>Yogurt, cucumber, garlic, dried mint, thyme, green herb oil</i></div>	<b>300 ₺</b>
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<b>Patlıcan Salatası</b> <div>Köz patlıcan, köz arpacık soğan, köz sarımsak, nar, nar ekşisi, maydanoz, taze kekik</div> <i>Aubergine Salad</i> <div><i>Charred aubergine, charred shallots, charred garlic, pomegranate, pomegranate molasses, parsley, fresh thyme</i></div>	<b>370 ₺</b>
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<b>Köz Biberli Pancar</b> <div>Pancar, köz kapya biber, portakal, dereotu</div> <i>Beetroot with Charred Red Pepper</i> <div><i>Beetroot, charred red bell pepper, orange, dill</i></div>	<b>345 ₺</b>
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<b>Girit Kabak</b> <div>Yoğurt, ceviz, dereotu ve acı yağ ile</div> <i>Girit Courgette</i> <div><i>Yogurt, walnuts, dill, chili oil</i></div>	<b>370 ₺</b>
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## Ara Sıcaklar / Hot Starters

<b>Sıcak Atom</b> <div>Köz patlıcan, atom, tereyağ, ceviz, kırmızı toz biber</div> <i>Warm Atom</i> <div><i>Charred aubergine, spicy yogurt, butter, walnuts, red pepper flakes</i></div>	<b>435 ₺</b>
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<b>Kuzu Kokoreç</b> <div>150 gr kuzu kokoreç, domates, köy biberi, Tablacı salatası, lavaş</div> <i>Lamb Kokorec</i> <div><i>150 g lamb kokorec, tomato, green pepper, Tablacı salad (onion, parsley, red pepper), lavash</i></div>	<b>910 ₺</b>
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<b>Tereyağlı Ciğer</b> <div>150 gr dana ciğer, tereyağı, karamelize soğan, kimyon, pekmiz</div> <i>Buttered Liver</i> <div><i>150 g beef liver, butter, caramelized onions, cumin, grape molasses</i></div>	<b>860 ₺</b>
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<b>Sigara Böreği</b> <div>Taze yufka, beyaz peynir, taze kaşar, lor peyniri, maydanoz, tarator sos</div> <i>Cheese Roll</i> <div><i>Fresh pastry, Turkish white cheese, kasseri, curd cheese, parsley, tarator sauce</i></div>	<b>320 ₺</b>
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<b>İçli Köfte</b> <div>40 gr kuzu &amp; dana eti, bulgur, ceviz</div> <i>Stuffed Bulgur Dumpling</i> <div><i>40 g lamb &amp; beef, bulgur, walnuts</i></div>	<b>275 ₺</b>
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<b>Çıtır Kalamar</b> <div>150 gr ince şerit kesim, acı biber soslu kalamar, tarator sos</div> <i>Crispy Calamari</i> <div><i>150 g thinly sliced calamari, spicy pepper sauce, tarator sauce</i></div>	<b>780 ₺</b>
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<b>Tereyağlı Karides</b> <div>160 gr karides, çeri domates, tereyağı, sarımsak, maydanoz</div> <i>Garlic Butter Prawns</i> <div><i>160 g prawns, cherry tomatoes, butter, garlic, parsley</i></div>	<b>910 ₺</b>
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<b>Pastırmalı Sıcak Humus</b> <div>Sıcak humus, 40 gr pastırma, tereyağı</div> <i>Warm Hummus with Beef Pastrami</i> <div><i>Warm hummus, 40 g beef pastrami, butter</i></div>	<b>565 ₺</b>
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<b>Paçanga Böreği</b> <div>Baklava yufkası, 25 g pastırma, kaşar peyniri, renkli biberler</div> <i>Paçanga Böreği</i> <div><i>Phyllo pastry, 25 g pastrami, kasseri cheese, mixed bell peppers</i></div>	<b>400 ₺</b>
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<b>Soğan Tava</b> <div>Arpacık soğan, sarımsak, taze kekik, isot</div> <i>Onion Pan</i> <div><i>Shallots, garlic, fresh thyme, isot pepper</i></div>	<b>395 ₺</b>
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<b>Pazı Kavurma</b> <div>Pazı, soğan, renkli biber ile</div> <i>Roasted Chard</i> <div><i>Chard, onion, mixed bell peppers</i></div>	<b>435 ₺</b>
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## Ana Yemekler / Main Courses

<b>Balkan Köfte</b> <div>Tırnak pide üzerinde, 200 gr ızgara Balkan köfte, köz domates, köz biber ve soğan, acı köz biber sos</div> <i>Balkan Meatballs</i> <div><i>On flatbread, 200 g grilled Balkan meatballs, charred tomatoes, charred peppers and onions, spicy charred pepper sauce</i></div>	<b>945 ₺</b>
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<b>Kıva Kebap</b> <div>Kömür ızgarasında şişte 180 gr dana ve kuzu eti, sumaklı soğan, köz domates, köz biber, lavaş</div> <i>Kıva Kebap</i> <div><i>180 g hand-chopped lamb &amp; beef skewer, charcoal-grilled, sumac onions, charred tomatoes and peppers, lavash</i></div>	<b>975 ₺</b>
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<b>Yaprak Kanat</b> <div>230 gr yaprak kanat, sumaklı soğan, köz domates, köz biber, lavaş</div> <i>Grilled Chicken Wings</i> <div><i>230 g grilled chicken wings, sumac onions, charred tomatoes and peppers, lavash</i></div>	<b>830 ₺</b>
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<b>Yağlı Kara</b> <div>200 gr kuzu karski, köz patlıcan, köz domates, köz biber</div> <i>Yağlı Kara</i> <div><i>200 g lamb karski, charred aubergine, charred tomatoes and peppers</i></div>	<b>1.350 ₺</b>
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<b>İzgara Dana Bonfile</b> <div>200 gr bonfile, bebek patates, köz biber</div> <i>Grilled Beef Tenderloin</i> <div><i>200 g beef tenderloin, baby potatoes, charred peppers</i></div>	<b>1.440 ₺</b>
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<b>İzgara Levrek</b> <div>600 gr levrek, roka, domates, soğan salatası, limon</div> <i>Grilled Sea Bass</i> <div><i>600 g sea bass, rocket, tomato and onion salad, lemon</i></div>	<b>1.350 ₺</b>
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## Tatlılar / Desserts

<b>Antakya Çıtır Kabak Tatlısı</b> <div>Tahin sos ve ceviz</div> <i>Antakya Crispy Pumpkin Dessert</i> <div><i>Tahini sauce, walnuts</i></div>	<b>450 ₺</b>
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<b>Dondurmalı İrmik Helvası</b> <div>İrmik helvası, kaymaklı dondurma, tarçın</div> <i>Semolina Halva with Ice Cream</i> <div><i>Semolina halva, clotted cream ice cream, cinnamon</i></div>	<b>410 ₺</b>
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<b>Havuç Dilim Baklava</b> <div>Kaymaklı dondurma</div> <i>Pistachio Baklava</i> <div><i>Clotted cream ice cream</i></div>	<b>450 ₺</b>
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## Meşrubatlar / Soft Drinks

<b>Coca-Cola Orijinal Tat / Zero Sugar / Light</b>	<b>170 ₺</b>
<b>Fanta</b>	<b>170 ₺</b>
<b>Sprite</b>	<b>170 ₺</b>
<b>Fuse Tea Şeftali - Limon 330 ml.</b>	<b>170 ₺</b>

<b>Peach - Lemon</b>	<b>170 ₺</b>
<b>Cappy Meyve Suyu Vişne - Portakal 330 ml.</b>	<b>170 ₺</b>
<b>Sour Cherry - Orange Juice</b>	<b>150 ₺</b>
<b>Ayran</b>	<b>150 ₺</b>
<b>Şalgam Bardak / Glass</b>	<b>270 ₺</b>
<b>Şalgam Karaf / Carafe</b>	<b>270 ₺</b>
<b>Maden Suyu / Mineral Water 200 ml.</b>	<b>140 ₺</b>
<b>Su (Büyük) / Water (Big) 750 ml.</b>	<b>150 ₺</b>
<b>Redbull Energy Drink 250 ml.</b>	<b>250 ₺</b>
<b>Redbull Sugar Free</b>	<b>250 ₺</b>

<b>Ayran</b>	<b>150 ₺</b>
<b>Şalgam Bardak / Glass</b>	<b>150 ₺</b>
<b>Şalgam Karaf / Carafe</b>	<b>270 ₺</b>
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<b>Redbull Energy Drink 250 ml.</b>	<b>250 ₺</b>
<b>Redbull Sugar Free</b>	<b>250 ₺</b>

## Biralar / Beers

<b>Efes Pilsen 33 cl</b>	<b>320 ₺</b>
<b>Miller 33 cl</b>	<b>350 ₺</b>
<b>Bud 50 cl</b>	<b>390 ₺</b>
<b>Bomonti Filtresiz 50cl</b>	<b>390 ₺</b>
<b>Torch, Kölsch 33 cl</b>	<b>390 ₺</b>
<b>Corona 33 cl</b>	<b>400 ₺</b>

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<b>Bomonti Filtresiz 50cl</b>	<b>390 ₺</b>
<b>Torch, Kölsch 33 cl</b>	<b>390 ₺</b>
<b>Corona 33 cl</b>	<b>400 ₺</b>

<b>Ayran</b>	<b>150 ₺</b>
<b>Şalgam Bardak / Glass</b>	<b>150 ₺</b>
<b>Şalgam Karaf / Carafe</b>	<b>270 ₺</b>
<b>Maden Suyu / Mineral Water 200 ml.</b>	<b>140 ₺</b>
<b>Su (Büyük) / Water (Big) 750 ml.</b>	<b>150 ₺</b>
<b>Redbull Energy Drink 250 ml.</b>	<b>250 ₺</b>
<b>Redbull Sugar Free</b>	<b>250 ₺</b>

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<b>Torch, Kölsch 33 cl</b>	<b>390 ₺</b>
<b>Corona 33 cl</b>	<b>400 ₺</b>

<b>Ayran</b>	<b>150 ₺</b>
<b>Şalgam Bardak / Glass</b>	<b>150 ₺</b>
<b>Şalgam Karaf / Carafe</b>	<b>270 ₺</b>
<b>Maden Suyu / Mineral Water 200 ml.</b>	<b>140 ₺</b>
<b>Su (Büyük) / Water (Big) 750 ml.</b>	<b>150 ₺</b>
<b>Redbull Energy Drink 250 ml.</b>	<b>250 ₺</b>
<b>Redbull Sugar Free</b>	<b>250 ₺</b>

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<b>Bud 50 cl</b>	<b>390 ₺</b>
<b>Bomonti Filtresiz 50cl</b>	<b>390 ₺</b>
<b>Torch, Kölsch 33 cl</b>	<b>390 ₺</b>
<b>Corona 33 cl</b>	<b>400 ₺</b>

\*Organik üzümlerden üretilmiştir. Gıda alerjiniz var ise siparişinizi verirken servis personeline bildirmenizi rica ederiz. 10.02.2026 tarihinden itibaren uygulanan fiyatlardır. Fiyatlarımız TL cinsindedir ve KDV dahildir. Yiyeceklerin üretim yeri Türkiye'dir. \*Crafted by organic grapes.

Please inform us of any food allergies at the time of order. Prices are valid from 10.02.2026.

All prices are in TL and inclusive of VAT. Foods are produced in Türkiye.

## Şaraplar / Wines

<b>Köpüklü Şaraplar ve Şampanyalar / Sparkling Wines &amp; Champagnes</b>					
BX609	Argos Bağları, "Nahita Dokya", Méthode Charmat Brut, Emir, Türkiye <i>Organic*</i>	2023	<b>125 ml</b>	<b>635₺</b>	<b>750 ml</b>
BX043	Ruffino Prosecco, Veneto, İtalya/Italy	NV		<b>4065₺</b>	

<b>Beyaz Şaraplar / White Wines</b>					
Bl021	Cielo, Pinot Grigio, Veneto, İtalya/Italy	2024	<b>150 ml</b>	<b>490₺</b>	<b>750 ml</b>
BT138	Kayra, "Allure", Cripsy Chardonnay, Denizli, Türkiye	2022		<b>2.355₺</b>	
BT137	Kayra, "Allure", Sauvignon Blanc, Trakya, Türkiye	2024		<b>470₺</b>	<b>2.355₺</b>
BT130	Kayra, "Vintage", Sauvignon Blanc, Trakya, Türkiye	2023		<b>2.675₺</b>	
BT086	Kayra, "Vintage", Narince, Tokat, Türkiye	2022		<b>490₺</b>	<b>2.460₺</b>
BT606	Argos Bağları, "Nahita Dokya" Emir, Kapadokya, Türkiye <i>Organic*</i>	2024		<b>515₺</b>	<b>2.570₺</b>
BT609	Argos Bağları, "Nahita Dokya", Chardonnay-Emir, Kapadokya, Türkiye <i>Organic*</i>	2023		<b>620₺</b>	<b>3.105₺</b>
BT608	Argos Bağları, "Nahita Dokya", Chardonnay, Kapadokya, Türkiye <i>Organic*</i>	2023		<b>3.530₺</b>	
BT215	7 Bilgeler "Khilon", Sauvignon Blanc, Denizli, Türkiye	2023		<b>3.210₺</b>	
BT180	Selendi "Sarnıç" Beyaz, Manisa, Türkiye	2022		<b>3.370₺</b>	
BT065	Doluca "Sarafin" Fumé Blanc, Saroz, Türkiye	2021		<b>3.640₺</b>	
BT300	Porta Caeli "Pacem" Sauvignon Blanc, Eceabat, Türkiye	2022		<b>3.210₺</b>	

<b>Kırmızı Şaraplar / Red Wines</b>					
KT244	Kayra, "Vintage" Shiraz, Elazığ, Türkiye	2021	<b>150 ml</b>	<b>2.675₺</b>	<b>750 ml</b>
KT496	Kayra, "Versus", Dedeçesme Kupaj, Tekirdağ, Türkiye	2019		<b>2.675₺</b>	
KT606	Argos Bağları, "Nahita Dokya",Syrah-Boğazkere, Kapadokya, Türkiye <i>Organic*</i>	2024		<b>515₺</b>	<b>2.570₺</b>
KT076	Kavakhdere, "Egeo", Merlot, Denizli, Türkiye	2021		<b>555₺</b>	<b>2.780₺</b>
KT723	7 Bilgeler, "Hippokrates", Ege, Türkiye	2022		<b>3.105₺</b>	
KT998	Asarcık Bağları, Öküzgözü-Boğazkere, Selimiye, Türkiye	2021		<b>3.100₺</b>	

Kl314	Santa Cristina, Chianti Superiore, Marchesi Antinori, Toscana, İtalya/Italy	2021		<b>620₺</b>	<b>3.315₺</b>
KT104	Caeli Winery, "Porta Diverti", Çanakkale, Türkiye	2021		<b>470₺</b>	<b>2.355₺</b>
KT602	Caeli Winery, "Ament", Blend, Eceabat, Türkiye	2020		<b>3.905₺</b>	
KT362	Chamlija, "Felix Culpa", Pinot Noir, Kırklareli, Türkiye	2020		<b>3.425₺</b>	
KT412	Chamlija, "Nev'i Sahsına Münhasır", Kırklareli, Türkiye	2020		<b>4.225₺</b>	
KT139	Doluca, "Sarafin" Cabernet Sauvignon, Saroz, Türkiye	2021		<b>3.640₺</b>	

<b>Roze Şaraplar / Rosé Wines</b>					
PT139	Kayra, "Allure" Beyaz Kalecik Karası Denizli, Türkiye	2023	<b>150 ml</b>	<b>2.355₺</b>	<b>750 ml</b>
PT065	Argos Bağları, "Nahita Dokya" Kalecik Karası Rosé, Kapadokya, Türkiye <i>Organic*</i>	2023		<b>535₺</b>	<b>2.675₺</b>
PT148	Caeli Winery, "Felici", Cabernet Sauvignon, Eceabat, Türkiye	2022		<b>3.425₺</b>	
Pl002	Cielo, "Blush" Pinot Grigio delle Venezie, Veneto, İtalya/Italy	2022		<b>490₺</b>	<b>2.460₺</b>