



WHHEN

KITCHEN • BRASSERIE

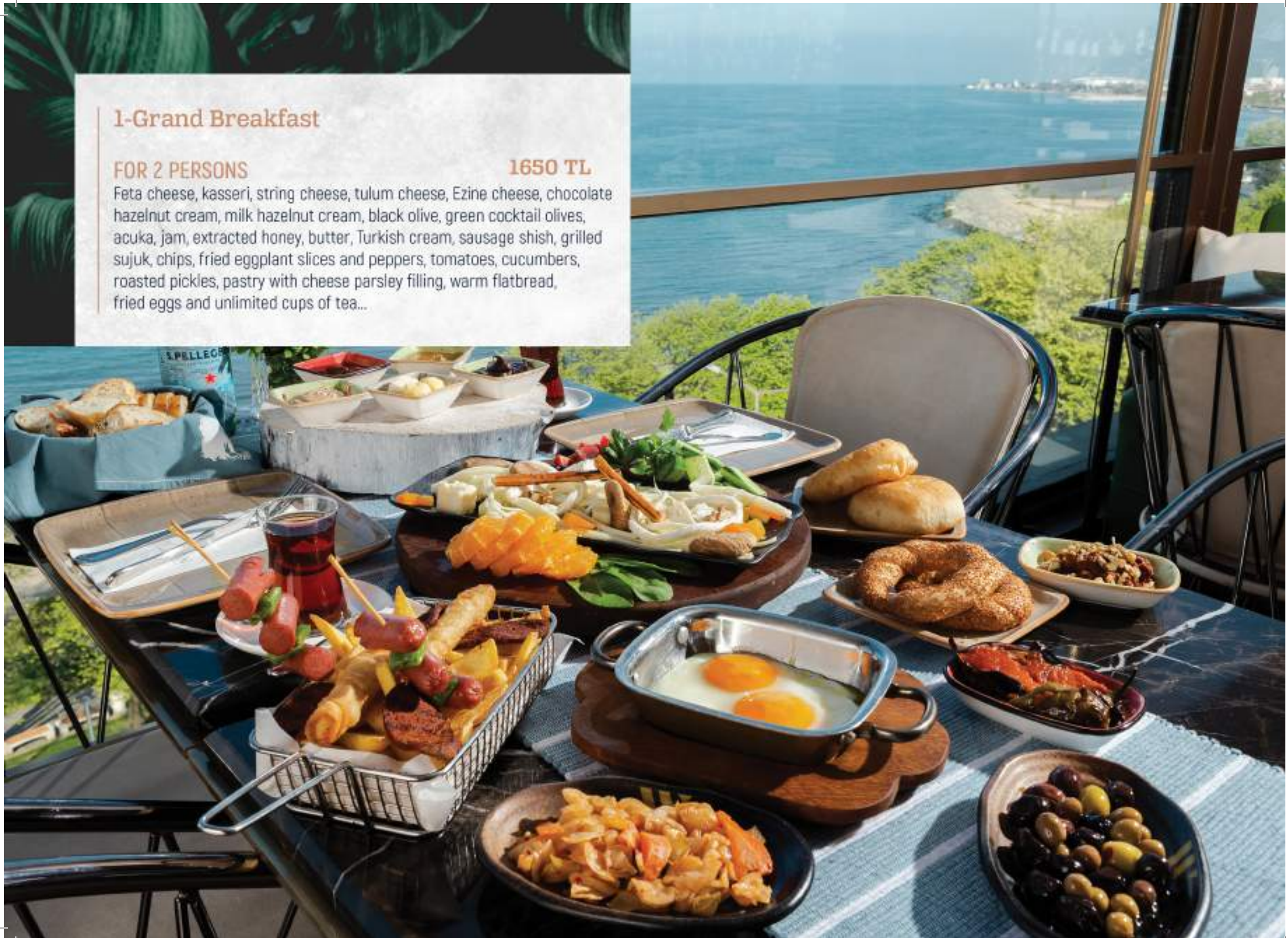


1-Grand Breakfast

FOR 2 PERSONS

1650 TL

Feta cheese, kasseri, string cheese, tulum cheese, Ezine cheese, chocolate hazelnut cream, milk hazelnut cream, black olive, green cocktail olives, acuka, jam, extracted honey, butter, Turkish cream, sausage shish, grilled sujuk, chips, fried eggplant slices and peppers, tomatoes, cucumbers, roasted pickles, pastry with cheese parsley filling, warm flatbread, fried eggs and unlimited cups of tea...

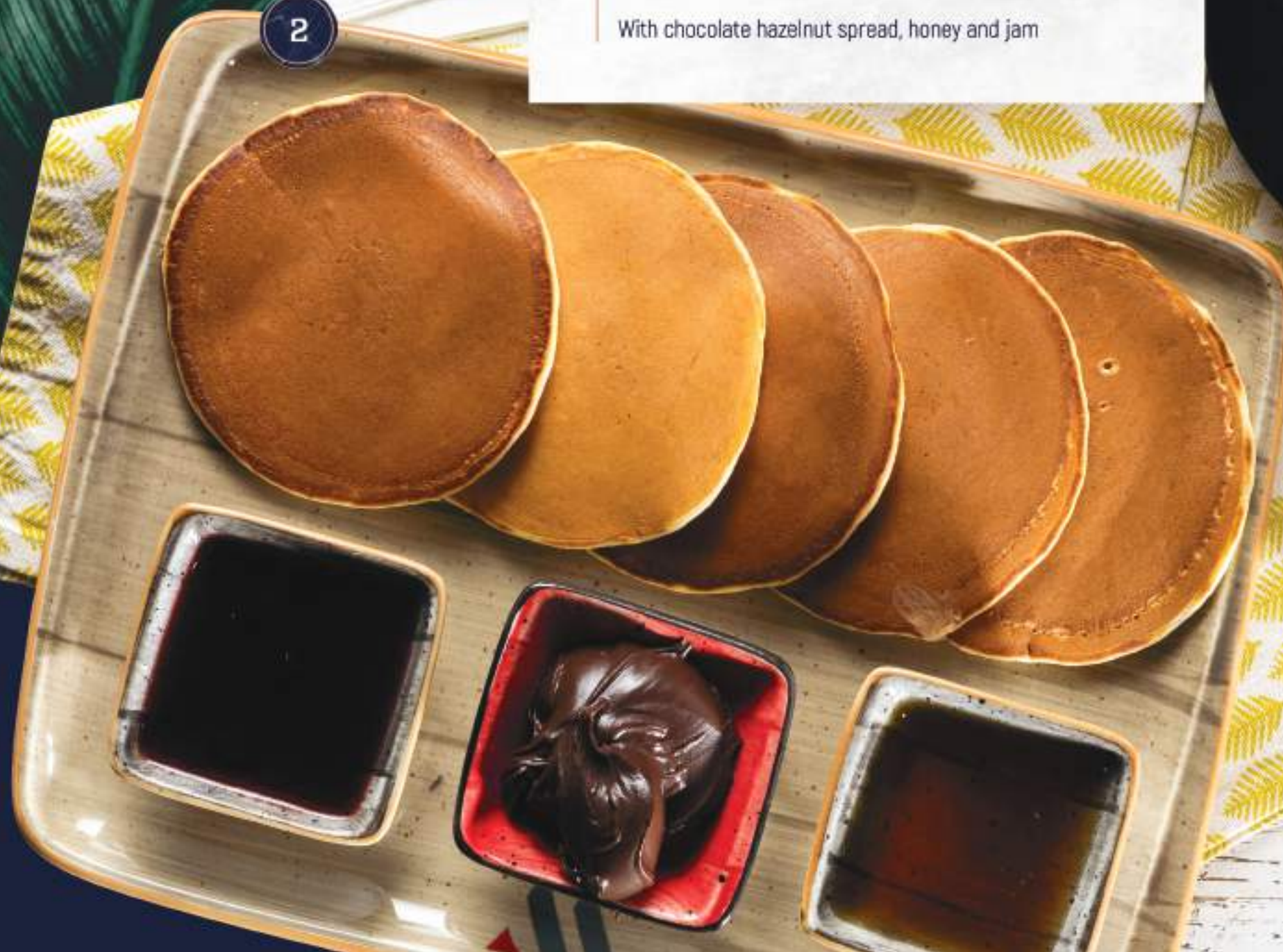


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2-Pancakes

500 TL

With chocolate hazelnut spread, honey and jam





3

3-Breakfast With French Toast **500 TL**

Bread slices dipped in beaten egg and then fried served, feta cheese, tulum cheese, black olives, honey, sliced tomatoes and cucumbers

4-Breakfast Plate **700 TL**

Feta cheese, kasseri, tulum cheese, extracted honey, butter, jam, black and green olives, boiled egg, sliced tomatoes cucumbers, spring rolls, pan fried sausage, served with chips and cup of tea





5-Open Buffet Breakfast

700 TL

(EVERYDAY 07.00 TO 10.30 75 TYPES OF BREAKFAST DELICACIES AND UNLIMITED CUPS OF TEA)

FRIED EGGS

6-Mihlama 380 TL
Corn flour, cheese wire and local butter...

7-Fried Egg 200 TL

8-Fried Egg With Sujuk 350 TL

9-Fried Egg With Pastrami 380 TL

10-Fried Egg With Roasted Meat 340 TL

11-Menemen 300 TL





12



13



14

OMELETTE

12-Mixed Omelette 280 TL

Sujuk, salami, mushroom, green pepper, capia pepper

13-Sujuk Omelette 340 TL

14-Mushroom Omelette 220 TL

15-Pastrami Omelette 380 TL

16-Cheese Omelette 200 TL



17

18

20

STARTERS

17-Black Cabbage Soup 150 TL

18-Cajun Chicken Basket 450 TL
Crispy and spicy cajun chicken slices, sausage, potato wedges, sour cream, BBQ sauce...

19-Soup of the Day 130 TL

20-Potato Wedges 240 TL



22



24



23



21- Regional Dish	400 TL
22-Pachanga Pastry	300 TL
23-Spring Rolls	290 TL
24-When Snacks Basket	650 TL
Potato wedges, onion rings, sausage, spring rolls, shish meatballs, paneed chicken slices, pachanga pastry, sour cream and salsa sauce	

25-Cheese Plate

700 TL

Kashkaval, roquefort cheese, smoked Circassian cheese, gouda, grilled halloumi, with walnuts and dried fruit

25

Instagram icon
@kocmenorke

KOCMEN
ORKE RESTAURANT



28

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26

26-Mini Wraps With Steak 650 TL

Three mini tortilla with sauteed steak pieces, potato wedges, ketchup and sour cream sausage

27-Chicken Nachos 680 TL

Tortilla chips with chicken pieces, mix fajita vegetable, jalapeno pepper, sour cream and avacado sauce

28-Steak Nachos 700 TL

Tortilla chips with steak pieces, mix fajita vegetable, jalapeno pepper, sour cream and avacado sauce

TOASTS

29-Kasseri Toast 340 TL

30-Sujuk Toast 365 TL

31-Wholemeal Toast 360 TL
Feta cheese, green pepper

32-Combo Toast 390 TL
Kasseri, sujuk, salami





33

35

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FLAT BREAD TOAST

33-Kasseri & Roast Meat Flat Bread Toast

Roasted meat, kasseri, onion and potato wedges 550 TL

34-Chicken Flat Bread Toast

Sauteed chicken pieces, green pepper, red pepper, onion, kasseri and potato wedges 520 TL

35-Vegetarian Flat Bread Toast

Caramelized onion, mushroom, capia pepper, local green pepper, kasseri and potato wedges 400 TL

SALADS

36-Mediterranean Salad

Mediterranean greens, feta cheese, black olive, iceberg lettuce, arugula, fresh mint, dill, tomatoes, cucumber, parsley with oil and lemon dressing

350 TL

37-Crispy Chicken Salad

Mediterranean greens, paneed chicken slices, cherry tomatoes, cucumber, sweetcorn, black olive slices with oil and lemon dressing

450 TL

38- Steak Salad with Mustard Seeds

500 TL

39-Grilled Chicken Salad

Grilled chicken slices, iceberg lettuce, tomatoes, arugula, parsley, croutons, parmesan shavings with oil and lemon dressing

440 TL

40-Grilled Norwegian Salmon Salad

Mediterranean greens, cherry tomatoes, cucumber, grilled Norwegian salmon, sweetcorn, black olive, with oil and lemon dressing

490 TL



40

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41-Cajun Chicken Salad

400 TL

Crispy and spicy cajun chicken, Mediterranean greens, cherry tomatoes, cucumber, sweetcorn, black olive slices, chips with oil and lemon dressing

42-Gavurdağ Salad

350 TL

Tomatoes, cucumber, onion, green pepper, walnuts, feta cheese, sumac, parsley with pomegranate syrup dressing

43-When Salad

380 TL

Mixed Mediterranean greens, tulum cheese, walnuts, green apple, cherry tomatoes, raisins, pomegranate seeds (depending on the season), with pomegranate seeds syrup, oil and lemon dressing

44-Tuna Fish Salad

470 TL

Mediterranean greens, red onion, cherry tomatoes, cucumber, sweetcorn, black olive slices, Tuna fish with oil and lemon dressing

43



41



42



44





46



47



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45

PIZZAS

45-Sujuk Pizza 560 TL

Special pizza sauce, mozzarella, sujuk

46-Tuna Fish Pizza 550 TL

Special pizza sauce, mozzarella, Tuna fish, red onion, arugula leaves

47-Cajun Chicken Pizza 550 TL

Special pizza sauce, mozzarella, green pepper, capia pepper, mushroom, spiced creamy cajun chicken slices

48-Margherita 460 TL

Special pizza sauce, mozzarella, arugula leaves

49-Carnaval Pizza 560 TL

Special pizza sauce, mozzarella, sujuk, pastrami, mushroom, green and red pepper, olive, sweetcorn

50-Chicken Pizza 560 TL

Special pizza sauce, mozzarella, chicken fillet slices, green pepper, red pepper, mushroom, tomatoes



51-Mexican Steak Pizza 600 TL

Special pizza sauce, mozzarella, thin steak leaves, jalapeno pepper, red pepper, cheddar, avocado sauce and sour cream

52-Pizza Fungi 500 TL

Special pizza sauce, mozzarella, regional fishy milkcap and fresh mushroom

53-Veal Tandoori Pizza 650 TL

Special pizza sauce, mozzarella, green pepper, capia pepper, tandoori beef roast on low heat

54-Vegetarian Pizza 490 TL

Special pizza sauce, mozzarella, fresh mushroom, green and red pepper, olive slices, sweetcorn



51

52



53



BURGERS

55-Chicken Burger (150gr Chicken) 460 TL

Handmade chicken meatloaf, tomatoes, lettuce, pickle and potatoes wedges

56-When Burger (120gr Meat) 600 TL

Grilled beef fillet, tomatoes, lettuce, pickle and potatoes wedges

57-Double Burger (300gr Meat) 800 TL

Handmade 2 pieces burger meatloaf, tomatoes, lettuce, pickle, double cheddar and potatoes wedges

58-4 Mini Mix (160gr Meat) 600 TL

Handmade 4 pieces (cheddar, caramelised onion, mushroom, classic mini burger meatloaf), tomatoes, lettuce, pickle and potatoes wedges

59-Veal Tandoori Burger (150gr Meat) 650 TL

Tandoori beef roast on low heat, caramelized onion, cheddar sauce and potatoes wedges





60



61

61



60-BBQ Burger (150gr Meat)

620 TL

Handmade burger meatloaf, cheddar, shoestring potatoes, tomatoes, BBQ sauce and potatoes wedges

61-Mushroom Burger With Cheddar Sauce (150gr Meat) 620 TL

Handmade burger meatloaf, fresh mushroom, cheddar sauce and potatoes wedges

62-Crispy Burger (150gr Meat)

700 TL

Handmade burger meatloaf (breaded with panko), tomatoes, pickled gherkins, cheddar and potatoes wedges.

63-Hamburger (150gr Meat)

570 TL

Handmade burger meatloaf, lettuce, tomatoes, pickle and potatoes wedges

64-Crispy Fried Chicken Burger (120gr Chicken) 470 TL

Handmade burger bread, lettuce, tomatoes, pickled gherkins, paned chicken slices, cheddar sauce ve potatoes wedges



PASTAS

65-Penne Alfredo 500 TL

Chicken slices, fresh mushroom, cream, basil sauce and parmesan shavings

66-Steak Tagliatelle 580 TL

Steak slices, basil sauce, cream sauce and parmesan shavings

67-Penne Arrabbiata 550 TL

Tomato spicy pesto sauce, black olive and parmesan shavings



68



69



70



68-Handmade Turkish Ravioli 400 TL
Yoghurt sauce

69-Spagetti With Minced Meat 400 TL
Tomatoes sauce, minced meat, pesto sauce and parmesan shavings

70-Tenderlion Penne 420 TL
Tenderloin slices, mushrooms, basil sauce, cream sauce and
Parmesan leaves

CHICKEN

71-Chicken With Curry Sauce 550 TL

Specially marinated chicken slices, curry sauce, fresh mushroom, pilaf and potato wedges

72-Tire Chicken 550 TL

Specially marinated chicken slices, buttered flatbread, tomato sauce and yoghurt

73-Chicken With BBQ Sauce 550 TL

Specially marinated chicken slices, BBQ sauce, creamy tagliatelle and potato wedges



71



72



73



74



75



74-Mantar Soslu Piliç Kùlbastı 600 TL

Özel marine edilmiş piliç but, kremalı mantar sos, patates cips, fesleğenli buğday risotto ile

75-Piliç Schnitzel 600 TL

Özel panelenmiş piliç göğüs, kremalı patates ile

76-Piliç Şiş 520 TL

Özel marine edilmiş piliç but şiş, ızgara domates-biber-soğan, tereyağlı pirinç pilavı, lavaş ve patates cipsi ile



77

77-Chicken Meatballs

Grilled chicken meatballs, sauteed spinach and creamy potatoes

530 TL



78

78-Sauteed Chicken and Vegetables

Chicken bites, tomatoes, pepper, onion, fresh mushroom, kasseri and potato wedges

550 TL

79

79-Crispy Chicken Bites

590 TL

Specially paneed chicken bites, potato wedges, curry sauce, deep sauce and salsa sauce

80-Chicken With Cafe de Paris Sauce 580 TL

Specially marinated chicken slices, Cafe de Paris sauce, fresh mushroom, pilaf and potato wedges

80





81

81-Porcini Mushrooms Schnitzel With Cheddar Sauce 630 TL

Crispy schnitzel, porcini mushrooms ve cheddar sauce



82

82-Creamy Cajun Chicken 580 TL

Cajun sauce, creamy sauteed chicken slices, vegetables and spicy potato wedges



83

MAIN DISHES

83-Meatballs Shish (200gr) **670 TL**

Grilled shish meatballs, pilaf, sumac onion, grilled tomatoes-pepper, tomatoes and lavash

84-Sac Tava (100gr) **800 TL**

Sliced confid beef bites, shallots, onion, garlic, green pepper, tomatoes served with tortilla tortilla

85-Hanedan Meatballs (200gr) **760 TL**

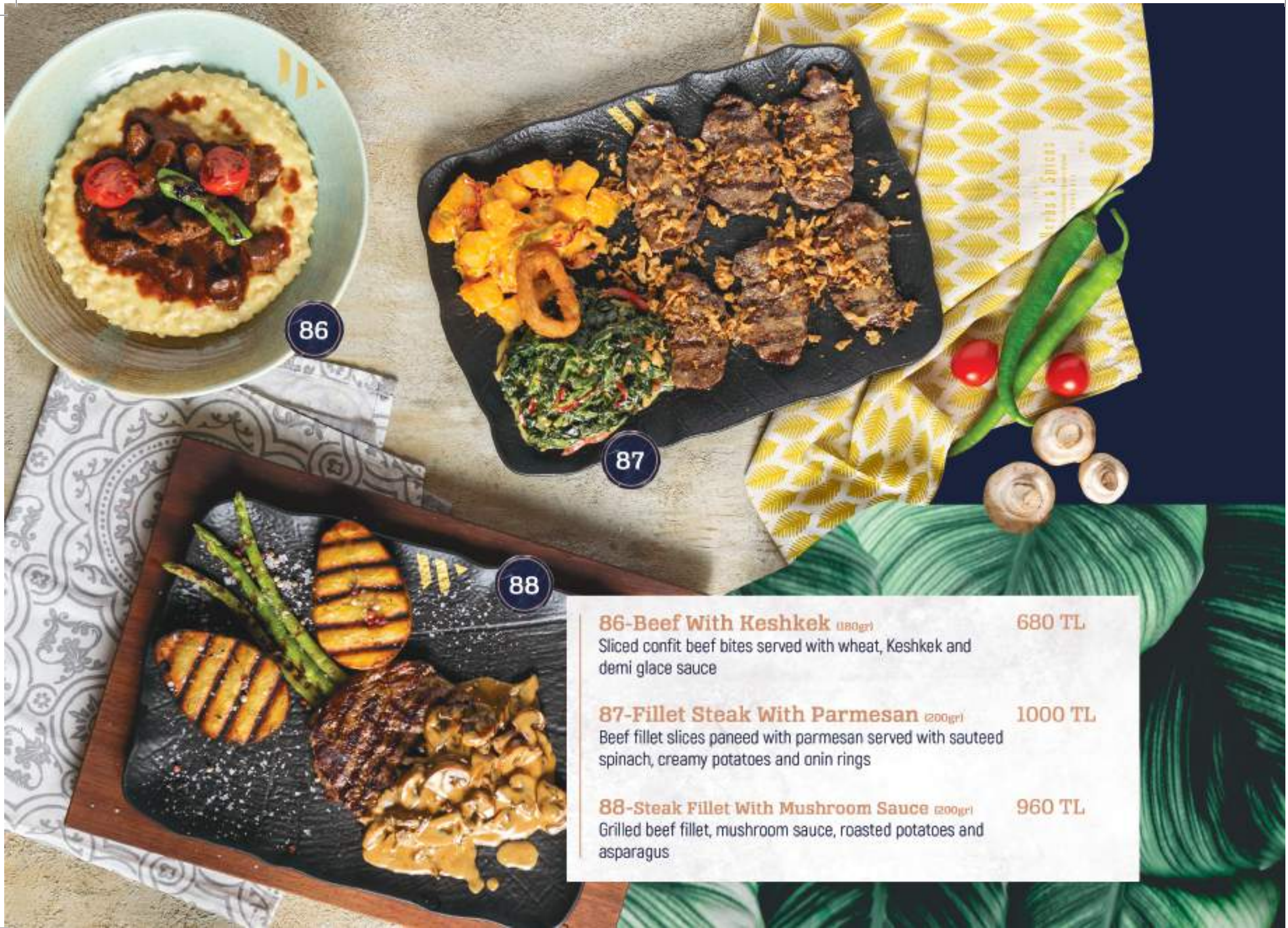
Grilled meatballs, tortilla, taco pieces, roasted eggplant, butter, tomatoes sauce and yoghurt



84



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86

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88

86-Beef With Keshkek (180gr) 680 TL

Sliced confit beef bites served with wheat, Keshkek and demi glace sauce

87-Fillet Steak With Parmesan (200gr) 1000 TL

Beef fillet slices paneed with parmesan served with sauteed spinach, creamy potatoes and onin rings

88-Steak Fillet With Mushroom Sauce (200gr) 960 TL

Grilled beef fillet, mushroom sauce, roasted potatoes and asparagus



89

89-Gold Steak Served on a Stone Plate (260gr) 2300 TL

260 gr. grilled gold baby steak, demiglasse sauce,
vegetables and served on a special stone plate...



90

90-Steak Served on a Stone Plate (260gr) **1350 TL**

260 gr. grilled baby steak, demiglasse sauce, vegetables and served on a special stone plate

BUTCHER'S SECTION

91-Beef Shashlik (200gr)

1150 TL

Specially marinated beef slices served with roasted eggplants and tortilla



91

92-Grilled Butcher's Meatballs (200gr)

Grilled Butcher's meatballs, pilaf, potato wedges and kidney beans salad

650 TL

93-Beef Cutlets (180gr)

Grilled beef cutles, sauteed spinach, creamy potatoes and onion rings

840 TL

94-Fillet Steak Iskender (180gr)

Grilled beef fillet slices, buttered flatbread, tomato sauce and yoghurt

870 TL

94

92

93



95-Burger Steak (200gr)

Special handmade burger meatloaf,
creamy tagliatelle and potato wedges

96-Entrecote With Cafe de Paris Sauce (200gr)

Grilled veal entrecote slices, Cafe de Paris sauce,
and potato wedges

97-Buttered Fillet Steak Slices (FOR 2 PERSONS) (360gr)

Served with toasted bread

720 TL

940 TL

1750 TL

96

95

97



98-New York Steak (250gr)

Potato wedges and grilled asparagus

1100 TL

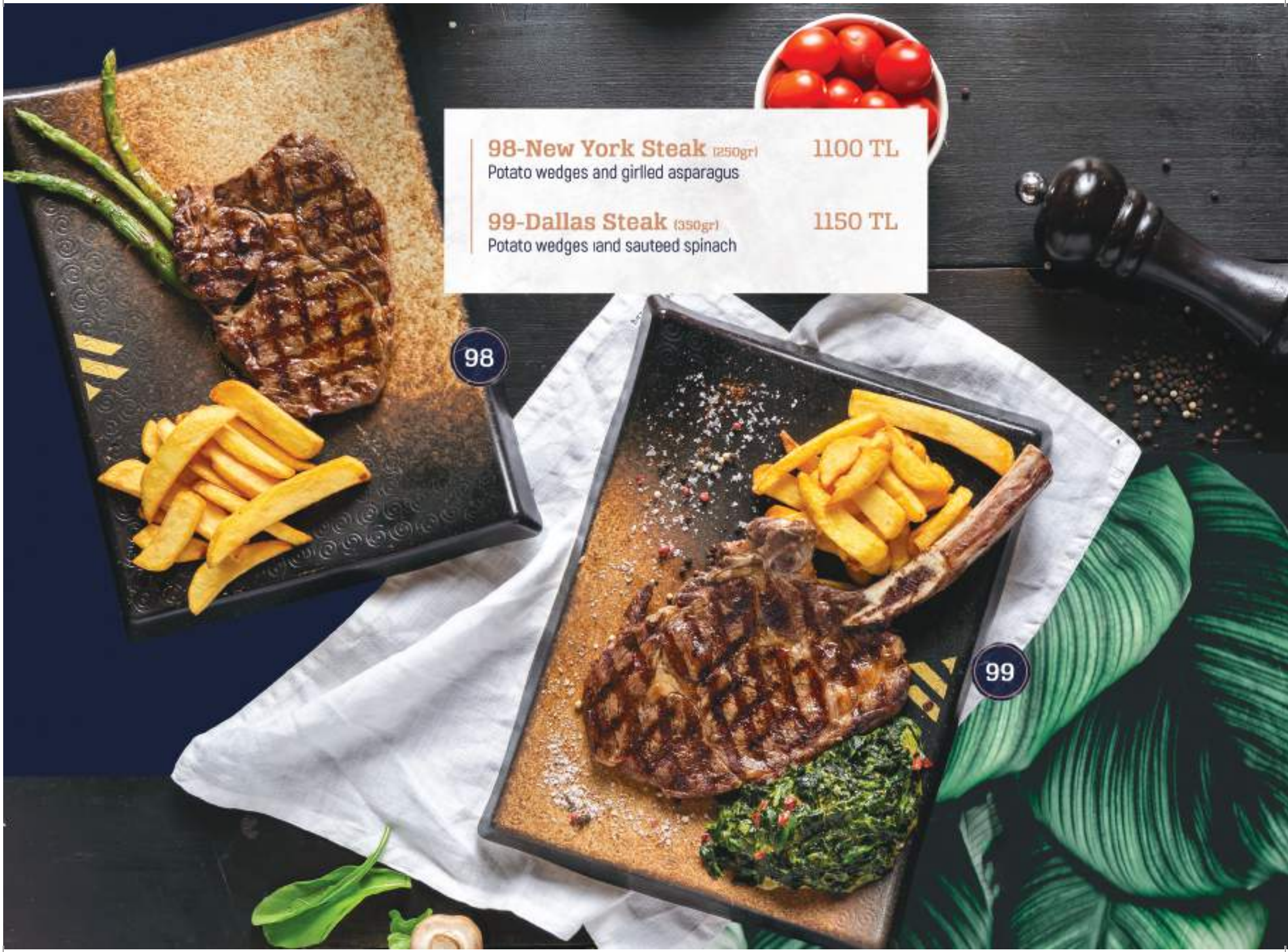
99-Dallas Steak (350gr)

Potato wedges and sauteed spinach

1150 TL

98

99

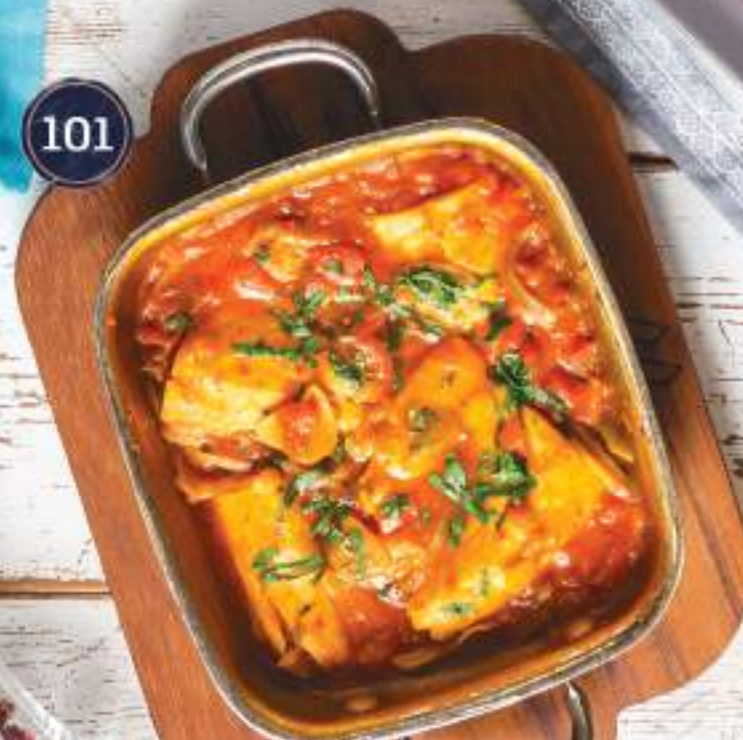


FISHES

100-Grilled Norwegian Salmon 600 TL

101-Steamed Sea Bass 600 TL

102-Grilled Sea Bass 600 TL



DESSERTS

103-Fruit Plate 400 TL

104-Magnolia Bomb 400 TL

105-Chocolate Lotus Dome 350 TL





107



108

107-Pistachio Rose Katmer 400 TL

108-Baked Rice Pudding 250 TL

109-Crispy Souffle with Kadayif 330 TL



109



110



111



112

110-Souffle

300 TL

The service time is 20 minutes

111-Wet Cake With Ice Cream

420 TL

112-French Profiteroles

400 TL



114-Lotus San Sebastian

350 TL

Handmade caramel sauce



115-Burma Kadayif With Pistachio

400 TL



116

116-St. Sebastian Cheesecake 350 TL
Honey-Chocolate-Strawberry-Raspberry

117-Dome With Raspberry 350 TL

118-Lotus Ibiza 300 TL



117



118

HOT BEVERAGES

119-Glass of Tea 40 TL

120-Cup of Tea 60 TL

121-Nescafe with Milk 180 TL

123-Turkish Coffee 120 TL

124-Turkish Coffee With Mastic 130 TL

125-Sahlep 90 TL

126-Herbal Teas 160 TL
Linden, Mint & Lemon, Sage, Chamomile,
Winter Tea, Green Tea

127-Espresso 160 TL

128-Double Espresso 180 TL

129-Americano 180 TL

130-Cappuccino 200 TL

131-Filter Coffee 180 TL

132-Flavored Cappuccino 210 TL
Chocolate-Caramel-Vanilla-
Hazelnut-Banana

133-Espresso Macchiato 180 TL

134-Latte Macchiato 200 TL

135-Caffe Latte 200TL

136-Flavored Latte 210 TL
Chocolate-Caramel-Vanilla-
Hazelnut-Banana

137-Caffe Mocha 210 TL

138-Caramel Mocha 210 TL

139-White Chocolate Mocha 210 TL



COLD AND ICE COFFEES

140-Ice Frappe 220 TL
Hazelnut-Caramel-Chocolate

141-Frappe With Ice Cream 210 TL

142- Flavored Frappe 200 TL

143-Ice Latte 210 TL
Hazelnut-Caramel-Chocolate

144-Flavored Ice Latte 200 TL

COLD BEVERAGES

145-Coca Cola-Zero-Light, Fanta, Sprite, Ice Tea, Cappy 100 TL

146-Sparkling Water 75 TL

147-Lemon and Salt Infused Sparkling Water 85 TL

148-San Pellegrino 300 TL

149-Ufuk Soda 85 TL

150-Redbull 150 TL

151-Fruit Infused Sparkling Water 85 TL
Apple-Lemon-Strawberry-Mixed

152-Ayran 85 TL

153-Ayran with Mint 90 TL

154-Water 40 TL

155-Large Size Water 50 TL

LEMONADES

156-Classic 170 TL

157-Mint-Strawberry-Blackberry-Apple 180 TL

FRESH FRUIT JUICES

158-Fresh Orange Juice 200 TL

159-Carrot Juice 210 TL

160-Apple Juice 210 TL

161-Mixed Fresh Fruit Juice 220 TL

162-Detox 230 TL
Pineapple-Ginger-Green Apple



COCKTAILS

163-When 480 TL
Jägermeister, White Rom, Lime, Strawberry Puure

164-Long Island Ice Tea 540 TL
Smirnoff, Captain Morgan, Don Julio, Tanqueray Dry Gin, Cointreau, Sweet & Sour Mix, Cola

165-Apple Martini 480 TL
Smirnoff Green Apple, Archers, Lime. Fresh Squeezed Green Apple Juice

166-Expresso Martini 480 TL
Kahlua, Smirnoff Vodka, Espresso

167-Chocolate Martini 480 TL
Ketel One, Baileys, Chocolate Powder, Absolut Vanilia, Milk





169



170

168-Mojito 420 TL
Captain Morgan, Mint, Lime, Brown Sugar, Sparkling Water

169-Godfather Sour 480 TL
Jack Daniel's, Amaretto, Sweet & Sour Mix

170-Cosmopolitan 480 TL
Smirnoff, Cointreau, Cranberry Juice, Lime

171-Margarita 480 TL
Don Julio, Cointreau, Lime

172-Lynchburg Lemonade 510 TL
Jack Daniel's, Cointreau, Sweet & Sour Mix, Sprite

173-Negroni 460 TL
Martini Rosso, Tanqueray Gin, Campari



171



172



173

SANGRIAS

174-Red Sangria 450 TL

Red Wine, Beefeater Pink, Ketel One Vodka,
Cherry Juice, Strawberry Syrup, Fruit Pieces

175-Rose Sangria 450 TL

Rose Wine, Captain Morgan, Archers, Fresh Apple Juice,
Fruit Pieces





LIQUEURS

176-Jägermeister	330 TL
177-Archers	330 TL
178-Baileys	330 TL
179-Amaretto	330 TL
180-Safari	330 TL
181-Cardinal Melon	330 TL
182-Malibu	330 TL
183-Campari	330 TL
184-Cointreau	680 TL

BEERS

Tuborg 33 cl.	210 TL
Tuborg 50 cl.	250 TL
Carlsberg 50 cl.	250 TL
Frederik India Pale Ale	270 TL
Frederik Marzen Lager	270 TL
Frederik Brown Ale	270 TL
Frederik Wheat Ipa	270 TL
Frederik Yakima Ipa	270 TL





192-Sol (Meksika)	280 TL
193-Blanc (Fransa)	250 TL
194-Heineken (Hollanda)	280 TL
195-Budweiser (ABD)	280 TL
196-Corona (Meksika)	310 TL
197-Desperados (Fransa)	280 TL

WHISKEYS

SCOTCH WHISKEY

	Single	35 cl.	50 cl.	75 cl.
198-Blue Label	1150 TL			20000 TL
199-Black Label	350 TL			4000 TL
200-Dimple Golden Selection	300 TL			2900 TL
201-Jameson Irish Whisky	300 TL			3500 TL
202-Jameson Black Barrel	410 TL			4400 TL
203-Chivas Regal 12 Years	385 TL	2300 TL	3250 TL	3250TL
204-J&B Rare	260 TL			2500 TL





MALT WHISKEY

	Single	35 cl.	50 cl.	70 cl.
205-Lagavulin 16 Years	920 TL			12000 TL
206-Talisker	500 TL			6500 TL
207-Cardhu	460 TL			5400 TL
208-Oban	700 TL			7500 TL
209-Singleton	400 TL			3900 TL

BOURBON WHISKEY

210-Bulleit Bourbon

Single

460 TL

35 cl.

50 cl.

70 cl.

3200 TL

211-Jim Beam

330 TL

3300 TL

212-Jack Daniel's

385 TL

2300 TL

3250 TL

4250 TL





COGNACS

213-Martell V.S.	450 TL
214-Hennessy V.S.	450 TL
215-Courvoisier V.S.O.P.	500 TL

RED WINES

216-Vinart Kalecik Karası-Syrah 1800 TL
(Middle Anatolia, Denizli-Aegean / Grape: Kalecik Karası-Syrah)

217-Selection Öküzgözü-Boğazkere 2750 TL
(Elazığ, Diyarbakır-Eastern Anatolia / Grape: Öküzgözü-Boğazkere)

218-Egeo Blend 2100 TL
(Güney, Aegean / Grape: Merlot, Syrah-Cabernet Sauvignon)

219-Egeo Cabernet Sauvignon 2900 TL
(Çeşme, Pendore-Aegean / Grape: Cabernet Sauvignon)

220-Pendore Öküzgözü 3600 TL
(Pendore Bağları-Aegean / Grape: Öküzgözü)

221-Ancyra Kalecik Karası 1700 TL
(Kalecik, Middle Anatolia / Grape: Kalecik Karası)

222-Ancyra Merlot 1700 TL
(Denizli-Aegean / Grape: Merlot)

	Glass	Bottle
223-Yakut	385 TL	1600 TL
(Elazığ, Diyarbakır-Eastern Anatolia, İzmir-Aegean)		

224-Louis Bernard Côtes du Rhône 2200 TL
(Region: Rhône-FRANCE / Grape: Grenache-Syrah)





WHITE WINES

225-Selection Narince & Emir (Tokat, Kapadokya-Middle Anatolia / Grape: Narince & Emir)	2750 TL
226-Egeo Fume Blanc (Denizli-Aegean / Grape: Sauvignon Blanc)	2950 TL
227-Côtes d'Avanos Chardonnay (Côtes d'Avanos Bağları-Kapadokya / Grape: Chardonnay)	3600 TL
228-Ancyra Narince (Tokat-Middle Anatolia / Grape: Narince)	1700 TL
229-Ancyra Sauvignon Blanc (Denizli-South Aegean / Grape: Sauvignon Blanc)	1700 TL
230-Çankaya (Tokat, Kapadokya-Middle Anatolia, Denizli-Aegean / Grape: Emir, Narince, Sultaniye)	385 TL
231-Santa Helena Varietal Chardonnay (Region: Central Valley-CHILE / Grape: Chardonnay)	1700 TL
232-La Tordera Prosecco Frizzante (Region: Treviso-Vidor/ ITALY / Grape : Glera)	2100 TL

Glass

Bottle

1600 TL

ROSE WINES

	Glass	Bottle
233-Ancyra Blush [Ankara-Middle Anatolia / Grape: Kalecik Karası, Çal Karası]	385 TL	1600 TL
234-Egeo Rose [Denizli, Pendore-Aegean / Grape: Çal Karası, Syrah, Grenache]		2750 TL
235-Sartori Di Verona Pinot Grigio Delle Venezie Blush [Region: Delle Venezie-ITALY / Grape: Pinot Grigio]		1800 TL





SNACKS

236-Pistachios	210 TL
237-Salted Peanuts	150 TL
238-Hazelnut	190 TL
239-Almond	200 TL
240-Toblerone	190 TL
241- Mixed Snacks	185 TL

Breakfast

1-Grand Breakfast (For 2 people)	1650 ₺
2-Pancakes	500 ₺
3-Breakfast With French Toast	500 ₺
4-Breakfast Plate	700 ₺
5-Open Buffet Breakfast	700 ₺

Fried Eggs

6-Mihlama	380 ₺
7-Fried Egg	200 ₺
8-Fried Egg With Sujuk	350 ₺
9-Fried Egg With Pastrami	380 ₺
10-Fried Egg With Roasted Meat	340 ₺
11-Menemen	300 ₺

Omelette

12-Mixed Omelette	280 ₺
13-Sujuk Omelette	340 ₺
14-Mushroom Omelette	220 ₺
15-Pastrami Omelette	380 ₺
16-Cheese Omelette	200 ₺

Starters

17-Black Cabbage Soup	150 ₺
18-Cajun Chicken Basket	450 ₺
19-Soup of the Day	130 ₺
20-Potato Wedges	240 ₺
21-Regional Dish	400 ₺
22-Pachanga Pastry	300 ₺
23-Spring Rolls	290 ₺
24-When Snacks Basket	650 ₺
25-Cheese Plate	700 ₺
26-Mini Wraps With Steak	650 ₺
27-Chicken Nachos	680 ₺
28-Steak Nachos	700 ₺

Toasts

29-Kasseri Toast	340 ₺
30-Sujuklu Toast	365 ₺
31-Wholemeal Toast	360 ₺
32-Combo Toast	390 ₺

Flat Bread Toasts

33-Kasseri & Roast Meat Flat Bread	550 ₺
34-Chicken Flat Bread Toast	520 ₺
35-Vegetarian Flat Bread Toast	400 ₺

Salads

36-Mediterranean Salad	350 ₺
37-Crispy Chicken Salad	450 ₺
38-Steak Salad With Mustard Seeds	500 ₺
39-Grilled Chicken Salad	440 ₺
40-Grilled Norwegian Salmon Salad	490 ₺
41-Cajun Chicken Salad	400 ₺
42-Gavurdağ Salad	350 ₺
43-When Salad	380 ₺
44-Tuna Fish Salad	470 ₺

Pizzas

45-Sujuk Pizza	560 ₺
46-Touna Fish Pizza	550 ₺
47-Cajun Chicken Pizza	550 ₺
48-Margherita	460 ₺
49-Carnaval Pizza	560 ₺
50-Chicken Pizza	560 ₺
51-Mexican Steak Pizza	600 ₺
52-Pizza Fungi	500 ₺
53-Veal Tandoori Pizza	650 ₺
54-Vegetarian Pizza	490 ₺

Burgers

55-Chicken Burger	460 ₺
56-When Burger	600 ₺
57-Double Burger	800 ₺
58-4 Mini Mix	600 ₺
59-Veal Tandoori Burger	650 ₺
60-BBQ Burger	620 ₺
61-Mushroom Burger With Cheddar Sauce	620 ₺
62-Crispy Burger	700 ₺
63-Hamburger	570 ₺
64-Crispy Fried Chicken Burger	470 ₺

Pastas

65-Penne Alfredo	500 ₺
66-Steak Tagliatelle	580 ₺
67-Penne Arabbiatta	550 ₺
68-Handmade Turkish Ravioli	400 ₺
69-Spagetti With Minced Meat	400 ₺
70- Tenderlion Penne	420 ₺

Chicken

71-Chicken With Cury Sauce	550 ₺
72-Tire Chicken	550 ₺
73-Chicken With BBQ Sauce	550 ₺
74-Chicken Cutles WithMushroom Sauce	600 ₺
75-Chicken Schnitzel	600 ₺
76-Chicken Shish	520 ₺
77-Chicken Meatballs	530 ₺
78-Sauteed Chicken and Vegetables	550 ₺
79-Crispy Chicken Bites	590 ₺
80-Chicken With Cafe de Paris Sauce	580 ₺
81-Porcini Mushrooms Schnitzel With Cheddar Sauce	630 ₺
82-Creamy Cajun Chicken	580 ₺

Main Dishes

83-Meatballs Shish	670 ₺
84-Sac Tava	800 ₺
85-Hanedan Meatballs	760 ₺
86-Beef With Keshkek	680 ₺
87-Fillet Steak With Parmesan	1000 ₺
88-Steak Fillet With Mushroom Sauce	960 ₺
89-Gold Steak Served on a Stone Plate	2300 ₺
90-Steak Served on a Stone Plate	1350 ₺

Butcher's Section

91-Beef Shashlik	1150 ₺
92-Grilled Butcher's Meatballs	650 ₺
93-Beef Cutlets	840 ₺
94-Fillet Steak Iskender	870 ₺
95-Burger Steak	720 ₺
96-Entrecote With Cafe de Paris Sauce	940 ₺
97-Buttered Fillet Steak Slices	1750 ₺
98-New York Steak	1100 ₺
99- Dallas Steak	1150 ₺

Fishes

100-Grilled Norwegian Salmon	600 ₺
101-Steamed Sea Bass	600 ₺
102-Grilled Sea Bass	600 ₺

Desserts

103-Fruit Plate	400 ₺
104-Magnolia Bomb	400 ₺
105-Chocolate Lotus Dome	350 ₺
107-Gül Katmer With Pistachio	400 ₺
108-Baked Rice Pudding	250 ₺
109-Crispy Souffle	330 ₺
110-Souffle	300 ₺
111-Wet Cake With Ice Cream	420 ₺
112-French Profiteroles	400 ₺
114-Lotus San Sebastian	350 ₺
115-Burma Kadayif With Pistachio	400 ₺
116-St. Sebastian Cheesecake	350 ₺
117-Dome With Strawberry	350 ₺
118-Lotus Ibiza	300 ₺

Hot Beverages

119-Glass of Tea	40 ₺
120-Cup of Tea	60 ₺
121-Nescafe	180 ₺
123-Turkish Coffee	120 ₺
124-Turkish Coffee With Mastic	130 ₺
125-Sahlep	190 ₺
126-Herbal Teas	160 ₺
127-Espresso	160 ₺
128-Double Espresso	180 ₺
129-Americano	180 ₺
130-Cappuccino	200 ₺
131-Filter Coffee	180 ₺
132-Flavored Cappuccino	210 ₺
133-Espresso Macchiato	180 ₺
134-Latte Macchiato	200 ₺
135-Caffe Latte	200 ₺
136-Flavored Latte	210 ₺
137-Caffe Mocha	210 ₺
138-Caramel Mocha	210 ₺
139-White Chocolate Mocha	210 ₺

Cold Beverages

Cold and Ice Coffees

140-Ice Frappe	200 ₺
141-Frappe with Ice Cream	220 ₺
142-Flavored Frappe	210 ₺
143-Ice Latte	200 ₺
144- Flavored Ice Latte	210 ₺

Cold Beverages

145-Coca Cola-Zero-Light	100 ₺
-Fanta	100 ₺
-Sprite	100 ₺
-Ice Tea	100 ₺
-Cappy	100 ₺
146-Sparkling Water	75 ₺
147-Churchill	85 ₺
148-San Pellegrino	300 ₺
149-Ufuk Soda	85 ₺
150-Redbull	150 ₺
151-Fruit Infused Sparkling Water	85 ₺
152-Ayran	85 ₺
153-Ayran with Mint	90 ₺
154-Water	40 ₺
155-Large Size Water	50 ₺

Lemonades

156-Classical	170 ₺
157-Mint	180 ₺
-Strawberry	180 ₺
-Blackberry	180 ₺
-Apple	180 ₺

Fresh Fruit Juices

158-Fresh Orange Juice	200 ₺
159-Carrot Juice	210 ₺
160-Apple Juice	210 ₺
161-Mixed Fresh Fruit Juice	220 ₺
162- Detox	230 ₺

Cocktails

163-When	480 ₺
164-Long Island Ice Tea	540 ₺
165-Apple Martini	480 ₺
166-Espresso Martini	480 ₺
167-Chocolate Martini	480 ₺
168-Mojito	420 ₺
169-Godfather Sour	480 ₺
170-Cosmopolitan	480 ₺
171-Margarita	480 ₺
172-Lynchburg Lemonade	510 ₺
173-Negroni	460 ₺

Sangrias

174-Red Sangria	450 ₺
175-Rose Sangria	450 ₺

Liqueurs

176-Jagermeister	330 ₺
177-Archers	330 ₺
178-Baileys	330 ₺
179-Amaretto	330 ₺
180-Safari	330 ₺
181-Cardinal Melon	330 ₺
182-Malibu	330 ₺
183-Campari	330 ₺
184-Cointreau	680 ₺

Beers

185-Tuborg 33cl.	210 ₺
186-Tuborg 50cl.	250 ₺
187-Carlsberg 50cl.	250 ₺
188-Frederik India Pale ale	270 ₺
189-Frederik Marzen Larger	270 ₺
190-Frederik Brown Ale	270 ₺
191-Frederik Wheat Ipa	270 ₺
242-Frederik Yakima Ipa	270 ₺
243-Frederik Local	270 ₺
192-Sol	280 ₺
193-Blanc	250 ₺
194-Heineken	280 ₺
195-Budweiser	280 ₺
196-Corona	310 ₺
197-Desperados	280 ₺

Whiskeys

Scotch Whiskey

	Single	35cl	50cl	70cl
198-Blue Label		1150 ₺		20000 ₺
199-Black Label		350 ₺		4000 ₺
200-Dimple Golden Selection		300 ₺		2900 ₺
201- Jameson Irish Whiskey		300 ₺		3500 ₺
202- Jameson Black Barrel		410 ₺		4400 ₺
203-Chivas Regal 12 Years		385 ₺	2300 ₺	3250 ₺ 4250 ₺
204-J&B Rare		260 ₺		2500 ₺

Malt Whiskey

	Single	35cl	50cl	70cl
205-Lagavulin 16 Years		920 ₺		12000 ₺
206-Talisker		500 ₺		6500 ₺
207-Cardhu		460 ₺		5400 ₺
208-Oban		700 ₺		7500 ₺
209-Singleton		400 ₺		3900 ₺

Bourbon Whiskey

	Single	35cl	50cl	70cl
210-Bulleit Bourbon		460 ₺		3200 ₺
211-Jim Beam		330 ₺		3300 ₺
212-Jack Daniel's		385 ₺	2300 ₺	3250 ₺ 4250 ₺

Cognacs

213-Martell V.S.				450 ₺
214-Hennessy V.S.				450 ₺
215-Courvoisier V.S.O.P.				500 ₺

Red Wines

	Bottle	Glass
216-Vinart Kalecik Karasi Black	1800 ₺	
217-Selection Öküzgözü-Bogazkere	2750 ₺	
218-Egeo Blend	2100 ₺	
219-Egeo Cabernet Sauvignon	2900 ₺	
220-Pendore Öküzgözü	3600 ₺	
221-Ancyra Kalecik Karasi	1700 ₺	
222-Ancyra Kalecik Merlot	1700 ₺	385 ₺
223-Yakut	1600 ₺	
224-Louis Bernard Cotes du Rome	2200 ₺	

White Wines

	Bottle	Glass
225-Selection Narince&Emir	2750 ₺	
226-Egeo Fume Blanc	2950 ₺	
227-Cotes d'Avanos Chardony	3600 ₺	
228-Ancyra Narince	1700 ₺	
229-Ancyra Sauvignon	1700 ₺	
230-Çankaya	1600 ₺	385 ₺
231-Santa Helena Varietal Chardonnay	1700 ₺	
232-La Tordera Prosecco Frizzante	2100 ₺	

Rose Wines

	Bottle	Glass
233-Ancyra Blush	1600 ₺	385 ₺
226-Egeo Rose	2750 ₺	
227-Sartori Di Verona Pinot Grigio Venezia Blush	1800 ₺	

Snacks

236-Pistachios		210 ₺
237-Salted Peanuts		150 ₺
238-Hazelnut		190 ₺
239-Almond		200 ₺
240-Toblerone		190 ₺
241-Mixed Snacks		185 ₺



Detaylı menümüze
Qr kodunu okutarak ulaşabilirsiniz



YEMEK ADI	KEREVİZ	GLUTEN İÇEREN TAHILLAR	YUMURTA	BALIK	SÜT	HARDAL	SERT KABUKLU MEYVELER	SUSAM	SOYA
HÜKELİF KAHVALTI	X	X	X		X		X	X	
PANKEK KAHVALTI		X	X		X		X		
EMEK BALIĞI KAH.		X	X		X				
SAHAN YUMURTALAR			X		X				
OMLETLER			X		X				
MİHLAMA			X		X				
MENEMEN	X		X		X				
KARALAHAN ÇORBASI		X	X						
SUCUK İZGARA		X			X				
CAJUN SEPET		X	X		X				
YÖRESEL TABAĞI					X				
PAÇANGA BÖREĞİ		X	X		X				
SİDARA BÖREĞİ		X	X		X				
ATISTIRMA SEPETİ		X	X		X				
TOSTLAR		X			X				
BAZLAMA ARASI		X			X				
ÇİTİR TAVUK SALATA		X	X		X				
HARDALLI B.SALATA			X			X			
Ç.TAVUK SALATA		X	X						
N.SOMON SALATA				X					
GAVURDAĞI SALATA					X		X		
WHEN SALATA					X		X		
SİYAH P.SALATA		X			X				
TUN BALIKLI SALATA			X	X					
SUCUKLU PIZZA	X	X	X		X				
TUN BALIKLI PIZZA	X	X	X	X	X				
LAHMACUN PIZZA		X	X		X				
TAVUKLU PIZZA	X	X	X		X				
MARGHERITA PIZZA	X	X	X		X				
KARNAVAL PIZZA	X	X	X		X				
BONFILE PIZZA	X	X	X		X				
C. PARIS S. PIZZA	X	X	X		X	X			
MERSİCAN PIZZA	X	X	X		X				
İSPANAKLI PIZZA	X	X	X		X				
PIZZA FUNGI	X	X	X		X				
VEJETERYAN PIZZA	X	X	X		X				
TAVUK BURGER		X	X					X	
WHEN BURGER		X	X					X	
DOUBLE BURGER		X	X		X			X	
4 MİK BURGER		X	X		X			X	
BBQ BURGER		X	X		X			X	
CHEDDAR BURGER		X	X		X			X	
ÇİTİR BURGER		X	X		X			X	
HAMBURGER		X	X					X	
MAKARNALAR	X	X	X		X				
KORİ TAVUK					X				
PİLİC TİRE	X	X			X				
BBQ S.TAVUK	X	X			X				
M. SOLU P. KİLBASTI		X			X				X
PİLİC SİMİTZEL		X	X		X				
TAVUK SİS					X				
TAVUK KÖFTE			X		X				

YEMEK ADI	KEREVİZ	GLUTEN İÇEREN TAHILLAR	YUMURTA	BALIK	SÜT	HARDAL	SERT KABUKLU MEYVELER	SUSAM	SOYA
M. PİLİC SÖTESİ	X				X				
Ç.TAVUK PARÇALARI		X	X		X				
C.D.PARİS PİLİÇ			X		X				
ÇÖP SİS KÖFTE		X			X				
SAÇ TAVA	X	X			X				
HANEDAN KÖFTE	X	X			X				
D.BONFILE SİS		X			X				
KEŞKEKLI D. ETI		X			X				
FERMASANLI LOKUM					X				
M.SOSLU BONFILE					X				X
İZGARA K.KÖFTE		X			X				
DANA KİLBASTI					X				
LOKUM İSKENDER	X	X			X				
STEAK BURGER		X			X				
C.SOS. ANTRIKOT					X	X			
T.LOKUM DİLİMLERİ		X			X				
DALLAS STEAK					X				
DANA ŞAŞLIK		X			X				
NORVEÇ SOMON				X					
LEVREK BUĞLAMA	X			X	X				
LEVREK İZGARA		X		X					
TIRANİSU		X	X		X				
CREAM BRULE		X	X		X				
CHEESECAKE		X	X		X				
WHEN SARMA		X	X		X				
E.FINDIKLI BURMA		X	X		X		X		
FİRİN SÜTLAÇ		X	X		X		X		
FİSTIKLI BURMA		X	X		X		X		
Ç.KADAYIFLI SÜFLE		X	X		X				
B.İSLAK KEK		X	X		X		X		
SÜFLE		X	X		X				
F.PROFİTEROL		X	X		X				
RED WELVET		X	X		X				
FİS.BURMA KADAYIF		X	X		X		X		
KAD. MUHALLEBİ		X	X		X		X		
FİS. TRNLEÇE		X	X		X		X		
FİS. GÜL KATHER		X	X		X		X		
KESTANELİ DÖN		X	X		X		X		
S. SEBASTIEN CHES.		X	X		X				
FURAN DÖNE		X	X		X				
SAHLEP					X				
CAPPUCCINO					X				
EXP. MACHIAIO					X				
LATTE MACHIAIO					X				
AROMALI LATTE					X				
CAFE MOCHA					X				
KAREMEL MOCHA					X				
W.CHOTE.MOCHA					X				
FREAPPELER					X				



Price Change Date: 19.01.2026
Our Prices Include Taxes