



**Vesperna\***  
DINE/N/FUN

# Vesperna\*

DINE/N/FUN

“

*İsim – Vesperna: [k. Latince ] Antik Roma Uygarlığı'nda başlangıç, ana yemek [bkz. lat. Prima Mensa], tatlı veya meyvelerden oluşan akşam yemeği. Herhangi bir öğün olmanın ötesinde sosyal ve kültürel bir etkinlik olan Vesperna süresince bal ile tatlandırılmış bir tür şarap olan mulsum servis edilir. Dekorasyon, ambiyans ve sofraya düzeni [bkz. fr. Mise en Place] yemeğin bir parçası kabul edilir.*

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*The dinner in an Ancient Roman Civilization, which is served with starters, main course, dessert and fruits order. Beyond being any meal, Vesperna is a social & cultural event and mulsum which is a wine flavored with honey, is serving during Vesperna. Decoration, ambiance and table mise en place are considered as a part of meal.*



## Başlıyoruz...Let's Start...

### Çorbalar / Soups

✓ *Fransız Usulü Soğan Çorbası / French Onion Soup 145<sup>TL</sup>*  
Taze Kekikli Ktır Ekmek  
with Crispy Thyme Bread

*Anadolu'dan Beyran Çorbası / Anatolian "Beyran" Soup 160<sup>TL</sup>*  
Fırınlanmış Marine Kuzu Eti  
with Marinated Oven Baked Lamb Meat

✓ *Badem Sütü Çorbası / Almond Milk Soup 230<sup>TL</sup>*

*Günün Çorbası / Soup of The Day 145<sup>TL</sup>*  
Lütfen Sorunuz  
Please Ask for Information



### Biraz Soğuk / A Little Cold

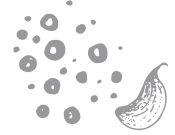
✓ *Akdeniz Zeytinyağlı Tabakları 4'lü / Mediterranean Olive Oil Plate 4 Pcs. 385<sup>TL</sup>*  
Sıcak Lavaş Eşliğinde  
with Warm Pita Bread

✓ *Pancarlı Mozzarella / Beetroot Mozzarella 250<sup>TL</sup>*  
Pancar Carpaccio Dilimleri, Misket Mozzarella, Körpe Ispanak Yaprakları,  
Balı Balzamik Sos  
Beetroot Carpaccio, Marble Mozzarella, Baby Spinach Leaves, Honey Balsamic Dressing

*Somon Gravlax / Salmon Gravlax 335<sup>TL</sup>*  
Bahçe Yeşillikleri, Tütsülenmiş Pancar Dilimleri, Narlı & Balı Narenciye Sos  
Garden Greens, Smoked Beetroot, Honey & Pomegranate Citrus Dressing

*Bonfile Sarma / Beef Fillet Roll 410<sup>TL</sup>*  
Körpe Roka Yaprakları, Közlenmiş Biber, Bayır Turp Sos ve Balzamik  
Baby Rocket Leaves, Roasted Bell Pepper, Horseradish Dressing and Balsamic

### Biraz Soğuk / A Little Cold



*Ahtapot Carpaccio / Octopus Carpaccio 375<sup>TL</sup>*  
Parmesan Peyniri, Kajun Fıstık Parçaları, Keten Tohumu, Narenciye Sos  
Parmesan Cheese, Cashew, Flaxseed, Citrus Dressing

✓ *Çakistes Zeytin Piyazı / Roasted Chakistes Olives 180<sup>TL</sup>*  
Fırınlanmış Sarımsaklı Ekmekler  
with Oven Baked Garlic Bread

✓ *Favali Kök Sebzeler / Root Vegetables with Fava 235<sup>TL</sup>*  
Lezzetlendirilmiş Kereviz, Mor Havuç, Rezene, Şalgam Turpu,  
Çanakkale Baklası Fava Yatağında  
Flavored Celery, Purple Carrots, Fennel, Turnip, on the bed of Fava

*Vesperna Şarküteri Tabakları (iki kişilik) 580<sup>TL</sup>*  
*Vesperna Charcuterie (for Two Pax)*  
Hardal Tohumu ile Marine Rozbif, Bresaola, Somon Pastırma,  
"Brie" Peyniri, "Edamme" Peyniri, Rokfor, Parmesan  
Roasted Beef, Bresaola, Salmon Pastrami,  
"Brie" Cheese, "Edamme" Cheese, Blue Cheese, Parmesan Cheese



Vegan

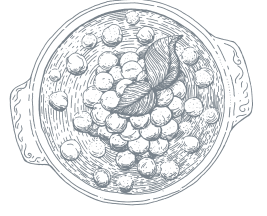


Vejetaryen



Acı

## Biraz Sıcak / A Little Hot



### ✓ Çiyalı Saçak Mücver / Zucchini Hash Browns with Chia 220<sup>TL</sup>

Köz Biberli ve Ezine Peynirli Mücver Saçakları,  
Meşe Odunu ile İslendirilmiş Yoğurt ve Domates Sos  
Zucchini Hash Beoven Browns with Roasted Bell Pepper and Ezine Cheese,  
Smoked Yoghurt and Tomato Sauce

### Karides Saganaki / Shrimp Saganaki 410<sup>TL</sup>

Güveçte Jumbo Karides, Panelenmiş Susamlı  
Hellim Peyniri, Sotelenmiş Kuşkonmaz  
Shrimp Casserole, Panee Hellim Cheese, Sauteed Asparagus

### Füme Kaburgalı Humus Tava / Hummus Pan with Smoked Ribs 265<sup>TL</sup>

#### İçli Köfte Kaftiyeli'den (2 Adet)

Stuffed Bulgurballs with Minced Meat by Kaftiyeli ( 2 Pcs) 150<sup>TL</sup>  
İsli Kuru Cacık  
with Smoked Caciki

### Yengeç Kek / Crab Cake 310<sup>TL</sup>

Avokado Püresi, Tereyağı & Limon Sos  
Avocado Puree, Butter & Lemon Sauce

### Kalamar Tava / Fried Calamari 265<sup>TL</sup>

Tartar Sos  
with Tartar Sauce

### Bira Kovası / Beer Bowl 265<sup>TL</sup>

Frankfurter Sosis, Mozzarella Peynir Çubukları, Soğan Halkası,  
Kalamar Tava Halkaları, Patates Kızartması  
Frankfurter Sausages, Mozzarella Sticks,  
Onion Rings, Fried Calamari, Fried Potato

### ✓ Kızarmış Enginar / Fried Artichoke 250<sup>TL</sup>

Lezzetlendirilmiş Edamame ve Körpe Kuzu Kulağı Yaprakları, Limon Sos  
Edamame and Sorrel Leaves, Lemon Dressing

### ✓ Sebze Sepeti / Veggies Basket 200<sup>TL</sup>

Benye Soslu Karnabahar Paneleri, Yeşil Kereviz Çubukları,  
Pancar Çubukları, Mozzarella Çubukları, İsteğe Göre Rokfor Sos  
Pan Fried Cauliflower, Celery Sticks, Beetroot Sticks,  
Mozzarella Sticks, Optional Blue Cheese Saucet

## Salata & Kase / Salad & Bowl

### ✓ Semizotu Salatası / Purslane Salad 185<sup>TL</sup>

Siyah Kinoa, Semizotu, Roka Yaprakları, Avokado,  
Portakal Dilimleri, Nar Taneleri  
Black Quinoa, Purslane, Aragula Leaves, Avocado, Sliced Orange, Pomegranate

### ✓ Vesperna Tabule / Vesperna Taboule 215<sup>TL</sup>

Labne Peyniri, Maydanoz, Dereotu, Nane, İnce Bulgur,  
Yeşil Soğan, Nar Ekşisi & Zeytinyağı  
Labneh Cheese, Parsley, Dill, Mint, Thin Bulgur, Green Onions,  
Pomegranate Sour & Olive Oil

### ✓ Keçi Peynirli Roka Salatası / Rocket Salad with Goat Cheese 230<sup>TL</sup>

Keçi Peyniri, Roka Yaprakları, Közlenmiş Kıpça Biberler, Kuzu Kulağı,  
Ay Çekirdeği, Nar Taneleri, Böğürtlen Sirkesi  
Goat Cheese, Rocket Leaves, Roasted Bell Pepper, Sorrel, Sunflower Seeds,  
Pomegranate, Blackberry Vinegar

### ✓ Sezar Salata / Caesar Salad 230<sup>TL</sup>

Aysberg Yaprakları, Parmesan Peyniri, Sarmısaklı Kruton Ekmekler  
Iceberg, Parmesan Cheese, Garlic Crotons  
Karidesli / with Prawn 360<sup>TL</sup>  
Tavuklu / with Chicken 280<sup>TL</sup>

### ✓ Girit Kabak Salatası / Cretan Zucchini Salad 225<sup>TL</sup>

Pesto Soslu Haşlanmış Kabak Spagetti Çubukları,  
Labne Peyniri, Akdeniz Yeşillikleri  
Boiled Zucchini Spaghetti Sticks with Pesto Sauce,  
Labneh Cheese, Garden Greens

### Ilık Bonfile Salata / Warm Beef Salad 330<sup>TL</sup>

Marine Bonfile Dilimleri, Kıvırcık Marul, Roka Yaprakları,  
Parmesan, Kuru Domates,  
Marinated Beef Fillet, Lettuce, Rocket Leaves, Parmesan,  
Dried Tomato, Walnut Croton, Balsamic Dressing





## Salata & Kase / Salad & Bowl



### ✓ *Cevizli Körpe Ispanak Salatası / Spinach Salad with Walnut 235<sup>TL</sup>*

Körpe Ispanak Yaprakları, Roka Yaprakları, Kiraz Domates,  
Haşlanmış Ceviz, Tahin Sos

Baby Spinach Leaves, Baby Rocket Leaves,  
Cherry Tomato, Walnut, Tahini Dressing

### ✓ *Somonlu Kâse / Salmon Bowl 350<sup>TL</sup>*

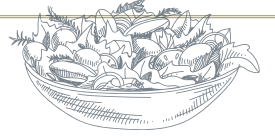
Füme Somon, Kara Buğday, Akdeniz Yeşillikleri, Edamame, Soya Filizi,  
Avokado, Çakistes, Közlenmiş Kırmızı Biber, Zeytinyağı & Vinaigrette Sos  
Smoked Salmon, Buckwheat, Garden Greens, Edamame, Soy Sprouts, Avocado,  
Chakistes Olives, Roasted Bell Pepper, Olive Oil & Vinaigrette Dressing

### ✓ *Sebzeli Kâse / Veggie Bowls 235<sup>TL</sup>*

Keten Tohumu, Kabak Spagetti, Aysberg Yaprakları, Edamame, Avokado,  
Deniz Börülçesi, Haşlanmış Pancar, Kiraz Domates, Pesto Sos  
Flaxseeds, Zucchini Spaghetti, Iceberg, Edamame, Avocado,  
Sea Asparagus, Beetroot, Cherry Tomato, Pesto Dressing

*Mozzarella ile / with Mozzarella 235<sup>TL</sup>*

*Ege Tulum Peyniri ile / with Mediterranean "Tulum" Cheese 235<sup>TL</sup>*



### ✓ *Tavuklu Kâse / Chicken Bowl 300<sup>TL</sup>*

Maş Fasulyesi, Izgara Tavuk Dilimleri,  
Körpe Ispanak Yaprakları, Roka,  
İstiridye Mantarı, Fındık Turp, Zeytinyağı & Limon Sos  
Mash Beans, Grilled Chicken, Baby Spinach,  
Rocket Leaves, Oyster Mushroom,  
Hazelnut Radishes, Olive Oil & Lemon Dressing

### ✓ *Tandırılı Kâse / Tandoori Bowl 330<sup>TL</sup>*

Yarma Buğday, Kuzu Tandır, Taze Nane, Fındık Turp,  
Kestane Mantarı, Demi Glace Sauce  
Coarse Wheat, Lamb Tandoori, Fresh Mint,  
Red Radish, Chestnut Mushroom,  
Demi Glace Sauce

## Makarna & Risotto / Pasta & Risotto



### ✓ *Üç Mantarlı Risotto / Risotto with Mushroom Trio 350<sup>TL</sup>*

Porçini, Kestane & İstiridye Mantarı, Trüf Yağı  
Porchini, Chestnut & Oyster Mushroom, Truffle Oil

### ✓ *Linguine Alle Vongole / Linguine Alle Vongole 375<sup>TL</sup>*

Kabuklu Kum Midyesi, Beyaz Şarap Sos, Fesleğen, Krema  
Vongole, Basil, Wine Sauce, Cream

### ✓ *Köz Patlıcanlı Pappardelle / Pappardelle with Roasted Eggplant 240<sup>TL</sup>*

Közlenmiş Patlıcan, Acuka, Parmesan Peyniri  
Roasted Eggplant, Acuka, Parmesan

### ✓ *Fettucini Alfredo / Fettucini Alfredo 250<sup>TL</sup>*

Izgara Tavuk Göğsü Dilimleri, İstiridye Mantarı, Parmesan Peyniri,  
Krema, Fesleğen  
Grilled Chicken Fillets, Oyster Mushroom, Parmesan, Cream, Basil

### ✓ *Mac&Cheese Pipette / Mac&Cheese Pipette 250<sup>TL</sup>*

Çedar Peyniri, Parmesan Peyniri, Kaşar Peyniri, Krema, Zerdeçal  
Cheddar Cheese, Parmesan, White Cheddar Cheese, Turmeric

### ✓ *Spaghetti Bolognese / Spaghetti Bolognese 270<sup>TL</sup>*

Satır Dana Eti, Bolognese Sos  
Minced Meat, Bolognese Sauce

### ✓ *Vegan Çıtır Manti / Vegan Crispy Manti 300<sup>TL</sup>*

Pancar, Mercimek, Havuç, İsli Domates Sos  
Beetroot, Green Lentil, Carrots, Smoked Tomato Sauce

### ✓ *Ev Yapımı Cevizli Erişte / "Erişte" Homemade Noodles with Walnut 250<sup>TL</sup>*

Sumaklı Keş Peyniri  
Dried Curd Cheese





## Ana Yemek / Main Course



### Biraz Karadan / From Land

#### *Robespierre & Revolution / Robespierre & Revolution 550<sup>TL</sup>*

Izgara Dana Bonfile Dilimleri, Parmesan Peyniri,  
Körpe Roka Yaprakları, Antep Fıstığı Sos  
Grilled Beef Fillet, Parmesan, Baby Rocket Leaves, Pistachio Sauce

#### *Dana Antrikot Izgara / Grilled Entrecote 540<sup>TL</sup>*

İstiridye Mantarı, Fondant Patates  
Oyster Mushroom, Fondant Potato

#### *Dana Bonfile Izgara / Grilled Beef Fillet 630<sup>TL</sup>*

Limon Risotto, Izgara Kuşkonmaz  
Lemon Risotto, Grilled Asparagus

#### *Marine Kuzu Sırtı / Lamb Loin 530<sup>TL</sup>*

Firik Pilavı, Sote Sebzeler, Vişne Sos  
Freekeh, Sauteed Vegetables, Cherry Sauce

#### *Çıtır Dana Schnitzel / Crispy Beef Schnitzel 500<sup>TL</sup>*

Hardallı Mini Patates, Roka Yaprakları  
Baked Baby Potato with Mustard, Rocket Leaves

### Biraz Anadolu'dan / From Anatolia

#### *Ankara Tava / Ankara Tava 460<sup>TL</sup>*

Ağır Ateşte Pişmiş Kuzu İncik, Tereyağlı Arpa Şehriye  
Braised Lamb Shank, Noodle Rice with Butter

#### *Çökertme Kebabı / Çökertme Kebabı 450<sup>TL</sup>*

Tereyağında Sotelenmiş Dana Bonfile Dilimleri,  
Közlenmiş Patlıcan, Çıtır Kibrit Patates, İslı Domates ve Yoğurt Sos  
Panfried Beef Tenderloin, Roasted Eggplant, Fried Potatoes,  
Smoked Tomato & Yogurt Sauce

### Biraz Denizden / From Sea

#### *Izgara Norveç Somon / Grilled Norway Salmon 520<sup>TL</sup>*

Edamame Püresi ve Kışniş Püresi, Buharda Sebzeler,  
Tereyağı & Limon Sos  
Edamame Puree and Coriande Puree, Steamed Vegetables, Butter & Lemon Sauce

#### *Izgara Kılıç Balığı Şiş / Grilled Sword Fish 530<sup>TL</sup>*

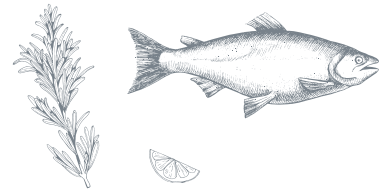
Fırın Patates, Roka Yaprakları, Tereyağı & Limon Sos  
Baked Potato, Rocket Leaves, Butter & Lemon Sauce

#### *Bouillabaisse / Bouillabaisse 620<sup>TL</sup>*

Güveçte Balık Fileto Parçaları, Kalamar, Midye, Karides,  
Beyaz Şarap ve Domates Sos  
Fish Fillet Casserole, Calamari, Mussel, Shrimp, White Wine and Tomato Sauce

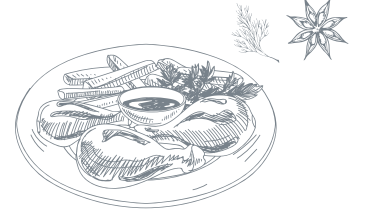
#### *Günün Balığı / Catch of the Day 500<sup>TL</sup>*

Izgara Sebzeler, Roka Yaprakları, Tereyağı & Limon Sos  
Grilled Vegetables, Rocket Leaves, Butter & Lemon Sauce



## Ana Yemek / Main Course

### Biraz Kümesten / From Coop



#### Çıtır Tavuk Schnitzel / Crispy Chicken Schnitzel 365<sup>TL</sup>

Hardallı Mini Patates, Roka Yaprakları  
Baked Baby Potato with Mustard, Rocket Leaves

#### Tavuk Marsala / Chicken Marsala 355<sup>TL</sup>

Sotelenmiş Ispanak Yaprakları, Şarap & Mantar Sos  
Sautéed Spinach Leaves, Wine & Mushroom Sauce

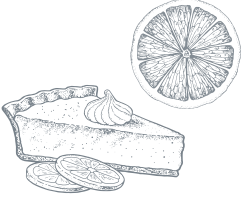
#### Asya Usulü Tavuk / Asian Chicken 355<sup>TL</sup>

Panelenmiş Tavuk Göğüs Küpleri, Ananas, Havuç, Kabak,  
Arpacık Soğan, Renkli Biberler, Basmati Pilavı, Tatlı & Ekşi Sos  
Pan Fried Chicken Breast Cubes, Pineapple, Carrot,  
Zucchini, Shallot Onions, Bell Peppers, Basmati Rice, Sweet & Sour Sauce

#### Adaçayı Marine Izgara Tavuk / Grilled Lemon - Sage Chicken 370<sup>TL</sup>

Buharda Sebzeler, Adaçayı Sos  
Steamed Vegetables, Sage Sauce

## Tatlı / Dessert



#### Bitter Çikolatalı Sufle 180<sup>TL</sup>

Bitter Chocolate Soufle



#### The Original Magnolia 155<sup>TL</sup>

Oreo / Çilek / Muz / Orman Meyveleri  
Oreo / Strawberry / Banana / Forrest Fruits

#### Bal Kabağı Mille Feuilles 155<sup>TL</sup>

Pumpkin Mille Feuilles

#### Unsuz Çikolatalı Pasta 155<sup>TL</sup>

Flourless Chocolate Cake

#### Vegan Limonlu Turta 175<sup>TL</sup>

Vegan Lemon Tart



#### Momala'dan Seçimler

Choices from Momala



Vegan

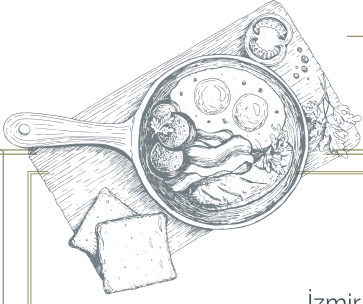


Vejetaryen



Acı

## Kahvaltı / Breakfast



### *Serpme Kahvaltı (2 Kişilik) / Shared Breakfast (For Two Pax) 850<sup>TL</sup>*

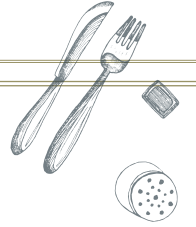
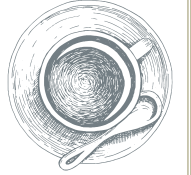
Izmir Tulum Peyniri, Ezine Peyniri, Eski Kaşar, Lor Peyniri, Zeytinyağlı Bahçe Domates, Badem Salatalık, Yeşil Biber, Siyah&Yeşil Zeytin, Bal-Kaymak, Tahin Pekmez, Ev Yapımı Reçel, Muhammara, Kuymak, Soslu Patates Kızartması, Izgara Sucuk, Pişi, Menemen, Çay & Filtre Kahve Servisi  
"Tulum" Cheese, "Ezine" Cheese, Old White Cheddar Cheese, "Lor" Cheese, Garden Tomatoes, Cucumber, Green Pepper, Black & Green Olives, Honey & Dairy Cream, Tahini Molasses, Homemade Jam, Muhammara, "Kuymak" Cheese Fondue, Grilled Beef Pepperoni, Fried Potato with Tomato Sauce, "Pişi" Pastry, Menemen, Tea & Filter Coffee Service

### *Anadolu Kahvaltı / Anatolian Breakfast 360<sup>TL</sup>*

Ezine Peyniri, Eski Kaşar, Siyah & Yeşil Zeytin, Bahçe Domates, Badem Salatalık, Bal & Kaymak, Ev Yapımı Çilek Reçeli & Tereyağı, Omlet, Ekmek Çeşitleri, Portakal Suyu, Çay & Filtre Kahve Servisi  
"Ezine" Cheese, Old White Cheddar Cheese, Black & Green Olives, Garden Tomatoes, Cucumber, Honey & Dairy Cream, Homemade Strawberry Jam & Butter, Omelette, Breads, Orange Juice, Tea & Filter Coffee Service

### *Fit Kahvaltı / Fit Breakfast 280<sup>TL</sup>*

Cevizli Ekmek, Lor Peynirli Avokado Püresi, Füme Kaburga, 2 Göz Yumurta  
Walnut Bread, Avocado Puree with "Lor" Cheese, Smoked Ribs, 2 Eyes Eggs



### *Fresh Kahvaltı / Fresh Breakfast 200<sup>TL</sup>*

Müsli & Yoğurt & Taze Meyveler  
Muesli & Yogurt & Fresh Fruits

### *Vegan Kahvaltı / Vegan Breakfast 330<sup>TL</sup>*

Avokado Ezme, Mantar Kavrurma, Zeytin, Domates, Salatalık, Biber, Humus, Zahterli Zeytinyağı, Tahin & Pekmez, Yeşillikler  
Mashed Avocado, Roasted Mushroom, Olives, Tomato, Cucumber, Pepper, Hummus, Olive Oil with Fresh Herbs, Tahini & Molasses, Greens

### *Çırpılmış Kahvaltı / Scrambled Breakfast 230<sup>TL</sup>*

Çırpılmış Sütü Yumurta, Izgara Hellim, Salkım Domates, Bazlama  
Scrambled Eggs, Grilled Hellim Cheese, Garden Tomato, Flat Bread

### *Beyaz Omlet / White Omelette 170<sup>TL</sup>*

Beyaz Peynir, Dereotu, Fırından Taze Ekmekler  
Feta Cheese, Dill, Breads From Oven

### *Mantarlı Omlet / Mushroom Omelette 175<sup>TL</sup>*

Eski Kaşar, Maydonoz, Fırından Taze Ekmekler  
Old White Cheddar Cheese, Parsley, Breads From Oven

### *Karışık Omlet / Mixed Omelette 180<sup>TL</sup>*

Sucuk, Kaşar Peyniri, Mantar, Kapyra Biber, Domates, Fırından Taze Ekmekler  
Beef Pepperoni, White Cheddar Cheese, Mushroom, Caper Pepper, Tomato, Breads From Oven

\* Omletler 3 yumurta ile yapılmaktadır.

\* Omelettes are made with 3 eggs



**Vesperna\***  
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## Bar Menü



## Beyaz Şarap

### White Wines

*Kavaklıdere, Misket, Türkiye*



375<sup>tl</sup>



1.890<sup>tl</sup>

*Kavaklıdere, Egeo Sauvignon Blanc, Türkiye*

390<sup>tl</sup>

2.000<sup>tl</sup>

*Kavaklıdere, Cotes d'Avanos Sauvignon Blanc, Türkiye*

2.500<sup>tl</sup>

*Kavaklıdere, Cotes d'Avanos Chardonnay, Türkiye*

2.500<sup>tl</sup>

*Kavaklıdere, Cotes d'Avanos Narince, Türkiye*

500<sup>tl</sup>

2.500<sup>tl</sup>

*Kavaklıdere, Selection, Narince - Emir, Türkiye*

480<sup>tl</sup>

2.450<sup>tl</sup>

*Doluca, Sarafin, Chardonnay, Türkiye*

2.000<sup>tl</sup>

*Doluca, Sarafin, Sauvignon Blanc, Türkiye*

2.000<sup>tl</sup>

*Santa Helena, Sauvignon Blanc, Şili*

325<sup>tl</sup>

1.550<sup>tl</sup>

*Castel Baron de Lestac Blanc, Fransa*

2.150<sup>tl</sup>

*Corvus Karga, Çavuş - Misket, Türkiye*

2.450<sup>tl</sup>

## Rose Şarap

### Rose Wines

*Kavaklıdere, Egeo Roze Çal Karası, Türkiye*

360<sup>tl</sup>

1.750<sup>tl</sup>

*Lamberti, Pinot Grigio Blush, italya*

250<sup>tl</sup>

1.250<sup>tl</sup>

*Caves Allianca, Casal Mendes, Portekiz*

1.350<sup>tl</sup>

## Tatlı Şarap

### Sweet & Fortified Wines

*Kavaklıdere, Rosato, Yarı Tatlı, Çal Karası, Türkiye*

360<sup>tl</sup>

1.800<sup>tl</sup>

# Kırmızı Şarap

## Red Wines

		
<i>Kavaklıdere Egeo, Merlot, Türkiye</i>		2.400 <sup>tl</sup>
<i>Kavaklıdere, Egeo Blend, Türkiye</i>		2.100 <sup>tl</sup>
<i>Kavaklıdere, Pendore, Öküzgözü, Türkiye</i>		2.500 <sup>tl</sup>
<i>Kavaklıdere, Pendore, Syrah, Türkiye</i>		2.500 <sup>tl</sup>
<i>Kavaklıdere, Prestige, Boğazkere, Türkiye</i>	540 <sup>tl</sup>	2.600 <sup>tl</sup>
<i>Kavaklıdere, Prestige, Kalecik Karası, Türkiye</i>		2.650 <sup>tl</sup>
<i>Kavaklıdere, Cotes d'Avanos Tempranillo, Türkiye</i>		2.500 <sup>tl</sup>
<i>Kavaklıdere, Selection, Öküzgözü - Boğazkere, Türkiye</i>	520 <sup>tl</sup>	2.400 <sup>tl</sup>
<i>Kavaklıdere, Vin-Art Kalecik Karası / Syrah, Türkiye</i>	350 <sup>tl</sup>	1.600 <sup>tl</sup>
<i>Doluca, Sarafin, Merlot, Türkiye</i>		2.700 <sup>tl</sup>
<i>Doluca, Sarafin, Cabernet Sauvignon, Türkiye</i>	565 <sup>tl</sup>	2.700 <sup>tl</sup>
<i>Louis Bernard Cotes du Rhone, Fransa</i>		2.650 <sup>tl</sup>
<i>Urla Tempus, Türkiye</i>		3.150 <sup>tl</sup>
<i>Santa Helena, Cabernet Sauvignon, Şili</i>	330 <sup>tl</sup>	1.550 <sup>tl</sup>
<i>Montes, Reserva Malbec, Şili</i>		2.570 <sup>tl</sup>
<i>Montes, Reserva Cabernet Sauvignon, Şili</i>	540 <sup>tl</sup>	2.600 <sup>tl</sup>

# Köpüklü Şaraplar ve Şampanyalar

## Sparkling Wines & Champagnes

*Kavaklıdere, Altın Köpük Brut, Türkiye*

600<sup>tl</sup>

2.800<sup>tl</sup>

*Bottega Gold Prosecco DOC, İtalya*

3.600<sup>tl</sup>

*Bottega White Spumante DOC, İtalya*

3.600<sup>tl</sup>

*Bottega Miabi Pinot Nero Spumante Brut , İtalya*

3.700<sup>tl</sup>

*Champagne G.H. Mumm, Cordon Rouge Brut, Fransa*

6.200<sup>tl</sup>

*Champagne G.H. Mumm, Brut Cordon Rouge, Fransa*

6.800<sup>tl</sup>

*Champagne Moet & Chandon, Brut Imperial, Fransa*

6.800<sup>tl</sup>

# Köpüklü Kokteyller

## Sparklink Cocktails

*Chambord Bellini*

Köpüklü Şarap, Chambord, Ahududu  
Sparklink Cocktails, Chambord, Raspberry

700<sup>tl</sup>

*Negroni Sbagliato*

Köpüklü Şarap, Campari, Martini Bianco, Portakal  
Sparklink Cocktails, Campari, Martini Bianco, Orange

700<sup>tl</sup>

*Puccini*

Köpüklü Şarap, Absolut Mandrin, Cointreau, Mandalin Püresi  
Sparklink Cocktails, Absolut Mandrin, Cointreau, Mandarin Puree

700<sup>tl</sup>

*Aperol Spritz*

Köpüklü Şarap, Aperol, Soda  
Sparklink Cocktails, Aperol, Soda Water

700<sup>tl</sup>

# Alkolsüz Kokteyller

## Non-alcoholic Cocktails

*Placebo*

Ananas Suyu, Portakal Suyu, Hindistan Cevizi Şurubu, Misket Limon Suyu, Tarçın  
Pineapple Juice, Orange Juice, Coconut Syrup, Lime Juice, Cinnamon

170<sup>tl</sup>

*Reborn*

Ananas Suyu, Taze Salatalık Suyu, Zencefil Suyu  
Pineapple Juice, Fresh Cucumber Juice, Ginger Juice

180<sup>tl</sup>

*The Blueberry Mojito*

Yaban Mersini, Nane, Misket Limon Suyu, Esmer Şeker, Soda  
Blueberries, Mint Leaves, Lime Juice, Brown Sugar, Soda Water

180<sup>tl</sup>

*Fresh & Up*

Üzüm Suyu, Kuzu Kulağı, Misket Limon Suyu, Soda  
Grape Juice, Sorrel, Lime Juice, Soda Water

170<sup>tl</sup>



## Klasik Kokteyller Classic Cocktails

### *Espresso Martini*

Absolut Votka, Kahlua, Espresso, Şeker Şurubu  
Absolut Vodka, Kahlua, Espresso, Simple Syrup

### *Cosmopolitan*

Absolut Citron, Cointreau, Misket Limon Suyu, Yaban Mersini Suyu  
Absolut Citron, Cointreau, Lime Juice, Cranberry Juice

### *Margarita*

Olmece Tekila, Cointreau, Misket Limon Suyu,  
Olmece Tequila, Cointreau, Lime Juice

### *Long Island Ice Tea*

Absolut Votka, Bombay Sapphire Cin, Bacardi Light,  
Olmece Tekila, Cointreau, Limon Suyu, Cola  
Absolut Vodka, Bombay Sapphire Gin, Bacardi Light, Olmece Tequila, Cointreau, Lemon Juice, Cola

### *Negroni*

Gordon's Cin, Campari, Martini Rosso  
Gordon's Gin, Campari, Martini Rosso

### *Whisky Sour*

Bulleit Bourbon, Yumurta Beyazi, Limon Suyu, Angostura Bitter, Şeker Şurubu  
Bulleit Bourbon, Egg White, Lemon Juice, Angostura Bitter, Simple Syrup

### *Daiquiri*

Bacardi Light, Cointreau, Limon Suyu, Şeker Şurubu  
Bacardi Light, Cointreau, Lemon Juice, Simple Syrup

### *Bloody Mary*

Absolut Votka, Domates Suyu, Limon Suyu, Acı Sos, Worchester Sos, Tuz & Karabiber  
Absolut Vodka, Tomato Juice, Lemon Juice, Chili Sauce, Worchester Sauce, Salt & Pepper

### *Mojito*

Bacardi Light, Nane, Misket Limon Suyu, Esmer Şeker, Soda  
Bacardi Light, Mint, Lime Juice, Brown Sugar, Soda Water

380<sup>tl</sup>

390<sup>tl</sup>

380<sup>tl</sup>

490<sup>tl</sup>

380<sup>tl</sup>

440<sup>tl</sup>

380<sup>tl</sup>

380<sup>tl</sup>

380<sup>tl</sup>

## İmza Kokteyller Signature Cocktails

### *Beauty and the Beast*

Absolut Vodka, Şili Biberi, Çarkıfelek Meyvesi, Misket Limon Suyu, Portakal Suyu  
Absolut Vodka, Chili Pepper, Passion Fruit, Lime Juice, Orange Juice

375<sup>tl</sup>

### *Butterfly Margarita*

Olmeça Tekila, Cointreau, Mavi Kelebek Çayı, Yaban Mersini, Limon Suyu  
Olmeça Tequila, Cointreau, Blue Butterfly Tea, Blueberry, Lemon Juice

375<sup>tl</sup>

### *St. Melon*

Bombay Sapphire Gin, Cardinal Melon, Cointreau, Tatlı Ekşi Sos, Soda  
Bombay Sapphire Gin, Cardinal Melon, Cointreau, Sweet & Sour Mix, Soda Water

410<sup>tl</sup>

### *Rakitok*

Raki, Salatalık Suyu, Lime Limon, Tonik  
Raki, Cucumber Juice, Lime, Tonic

360<sup>tl</sup>

### *Bald Eagle*

Southern Comfort, Amaretto, Elma Suyu, Limon Suyu, Soda  
Southern Comfort, Amaretto, Apple Juice, Lemon Juice, Soda Water

410<sup>tl</sup>

### *Reborn*

Bombay Sapphire Cin, Salatalık Suyu, Kuzu Kulağı, Misket Limon Suyu, Fesleğen  
Bombay Sapphire Gin, Cucumber Juice, Sorrel, Lime Lemon Juice, Basil

400<sup>tl</sup>

### *Lady Hills*

Bombay Sapphire Cin, Limoncello, Misket Limon Suyu, Taze Kekik, Soda  
Bombay Sapphire Gin, Limoncello, Lime Juice, Fresh Thyme, Soda Water

410<sup>tl</sup>

### *After Eleven*

Bacardi Light, Baileys, Bati de Coco, Nane Şurubu  
Bacardi Light, Baileys, Bati de Coco, Mint Syrup

400<sup>tl</sup>

### *Gentle Hills*

Bourbon, Cointreau, Çarkıfelek Püresi, Tatlı Ekşi Sos  
Bourbon, Cointreau, Passionfruit Puree, Sweet & Sour Mix

435<sup>tl</sup>

### *The Elegance of the Ladies*

Tanqueray Cin, Chambord, Martini Extra Dry, Limon Suyu  
Tanqueray Gin, Chambord, Martini Extra Dry, Lemon Juice

435<sup>tl</sup>

### *Mr. Robust*

Grey Goose Votka, Safari, Şili Biberi, Limon Suyu, Acı Biber, Portakal Şurubu, Sprite  
Grey Goose Vodka, Safari, Chili Pepper, Lemon Juice, Chili Pepper, Orange Syrup, Sprite

640<sup>tl</sup>

### *Deep Anchor Punch Cocktail - 4 Kişilik / For 4 People*

Bacardi Light, Cardinal Melon, Malibu, Ananas Suyu, Blue Curaçao  
Bacardi Light, Cardinal Melon, Malibu, Pineapple Juice, Blue Curaçao

1200<sup>tl</sup>

# Bira

## Beer

*Efes Pilsen Özel Seri 50 cl*

*215<sup>tl</sup>*

*Efes Pilsen 50 cl*

*185<sup>tl</sup>*

*Carlsberg 50 cl*

*200<sup>tl</sup>*

*Weihen Stephan 33 cl*

*230<sup>tl</sup>*

*Miller 33 cl*

*215<sup>tl</sup>*

*Heineken 33 cl*

*240<sup>tl</sup>*

*Corona 35,5 cl*

*240<sup>tl</sup>*

*Bud 50 cl*

*215<sup>tl</sup>*

*Frederik Brown Ale 35 cl*

*215<sup>tl</sup>*

*Bomonti Filtresiz 50 cl*

*215<sup>tl</sup>*

*Efes Glutensiz 50 cl*

*215<sup>tl</sup>*

*Erdinger 33 cl*

*230<sup>tl</sup>*

*Antioch Buğday 33 cl*

*215<sup>tl</sup>*

*Beck's 33 cl*

*200<sup>tl</sup>*

*Duvel 34,5 cl*

*240<sup>tl</sup>*

## Whiskey - Malt 6 cl.

<i>Glenlivet / Aged 12 Years</i>	510 <sup>tl</sup>
<i>Talisker / Aged 10 Years</i>	570 <sup>tl</sup>
<i>Aberlour / Aged 12 Years</i>	440 <sup>tl</sup>
<i>Glenmorange / Aged 10 Years</i>	490 <sup>tl</sup>
<i>Macallan / Aged 12 Years</i>	590 <sup>tl</sup>
<i>Glenfiddich / Aged 12 Years</i>	560 <sup>tl</sup>

## Konyak Cognac 6 cl.

<i>Martell V.S.</i>	360 <sup>tl</sup>
<i>Martell V.S.O.P.</i>	630 <sup>tl</sup>
<i>Hennessy V.S.O.P.</i>	570 <sup>tl</sup>
<i>Martell X.O.</i>	1.950 <sup>tl</sup>
<i>Metaxa</i>	300 <sup>tl</sup>

## Rom Rum 6 cl.

<i>Captain Morgan White</i>	250 <sup>tl</sup>
<i>Captain Morgan Black</i>	270 <sup>tl</sup>
<i>Captain Morgan Gold</i>	280 <sup>tl</sup>
<i>Havana Club / Aged 3 Years</i>	250 <sup>tl</sup>
<i>Bacardi Superior</i>	250 <sup>tl</sup>

## Likör & Dijestif Liquer & Digestive 6 cl.

<i>Sambuca</i>	250 <sup>tl</sup>
<i>Jagermeister</i>	280 <sup>tl</sup>
<i>Jagermeister Manifest</i>	360 <sup>tl</sup>
<i>Limoncello</i>	250 <sup>tl</sup>
<i>Bailey's</i>	270 <sup>tl</sup>
<i>Bailey's Strawberries</i>	280 <sup>tl</sup>
<i>Kahlua</i>	250 <sup>tl</sup>
<i>Safari</i>	250 <sup>tl</sup>
<i>Cointreau</i>	320 <sup>tl</sup>
<i>Southern Comfort</i>	275 <sup>tl</sup>
<i>Amaretto</i>	260 <sup>tl</sup>
<i>Malibu</i>	250 <sup>tl</sup>
<i>Archers</i>	250 <sup>tl</sup>
<i>Amarula</i>	250 <sup>tl</sup>





## Whiskey - Scotch & Japan 6 cl.

<i>Dimple</i>	<i>330<sup>tl</sup></i>
<i>Ballantines / Aged 12 Years</i>	<i>325<sup>tl</sup></i>
<i>J&amp;B</i>	<i>310<sup>tl</sup></i>
<i>J.W. Black Label</i>	<i>330<sup>tl</sup></i>
<i>J.W. Blue Label</i>	<i>1.600<sup>tl</sup></i>
<i>Chivas Regal / Aged 12 Years</i>	<i>370<sup>tl</sup></i>
<i>Chivas Regal / Aged 18 Years</i>	<i>560<sup>tl</sup></i>
<i>Royal Salut / Aged 21 Years</i>	<i>1.650<sup>tl</sup></i>
<i>Hibiki</i>	<i>1.230<sup>tl</sup></i>

## Whiskey - Irish 6 cl.

<i>Jameson</i>	<i>330<sup>tl</sup></i>
<i>Jameson Black Barrel</i>	<i>375<sup>tl</sup></i>



## Whiskey - Bourbon & Tennessee 6 cl.

<i>Jim Beam White</i>	<i>305<sup>tl</sup></i>
<i>Jack Daniel's</i>	<i>345<sup>tl</sup></i>
<i>Jack Daniel's Single Barrel</i>	<i>450<sup>tl</sup></i>
<i>Woodford Reserve</i>	<i>400<sup>tl</sup></i>
<i>Gentleman Jack</i>	<i>395<sup>tl</sup></i>
<i>Bulleit Bourbon</i>	<i>400<sup>tl</sup></i>



## Votka

Vodka 6 cl.

*Absolut*

*Absolut Elyx*

*Ketel One*

*Grey Goose*

*Belvedere*

*Beluga*



250<sup>tl</sup>

420<sup>tl</sup>

320<sup>tl</sup>

530<sup>tl</sup>

430<sup>tl</sup>

480<sup>tl</sup>

## Cin

Gin 6 cl.

*Gordon's*

*Gordon's Pink*

*Beefeater*

*Tanqueray Dry*

*Tanqueray Ten*

*Hendrick's (Orbium)*

250<sup>tl</sup>

260<sup>tl</sup>

280<sup>tl</sup>

310<sup>tl</sup>

400<sup>tl</sup>

470<sup>tl</sup>



## Tekila

Tequila 4 cl.

*Olmecca*

*Olmecca Gold*

*Don Julio Blanco*

*Patron Anejo*

250<sup>tl</sup>

300<sup>tl</sup>

525<sup>tl</sup>

580<sup>tl</sup>

## Vermut & Bitter

Vermouth & Bitter 6 cl.

*Martini - Extra Dry / Rosso / Bianco*

*Campari*

*Aperol*



220<sup>tl</sup>

240<sup>tl</sup>

240<sup>tl</sup>

# Rakılar

	Tek	Duble	20 cl.	35 cl.	50 cl.	70 cl.	100 cl.
<i>Yeni Rakı</i>							
<i>Yeni Seri</i>							
<i>Tekirdağ Yaş Üzüm</i>	135 <sup>TL</sup>	230 <sup>TL</sup>	490 <sup>TL</sup>	720 <sup>TL</sup>	980 <sup>TL</sup>	1.400 <sup>TL</sup>	1.900 <sup>tl</sup>
<i>Efe Yaş Üzüm</i>							
<i>Yeni Rakı Ala</i>							
<i>Saki Yaş üzüm</i>							
<i>Tekirdağ Altın Serisi</i>	170 <sup>tl</sup>	290 <sup>tl</sup>	580 <sup>tl</sup>	890 <sup>tl</sup>	1200 <sup>tl</sup>	1.700 <sup>tl</sup>	2.400 <sup>tl</sup>
<i>Altınbaş</i>							
<i>Sarı Zeybek</i>							
<i>Efe Göbek</i>							
<i>Beylerbeyi Göbek</i>							
<i>Kulüp Rakısı</i>							
<i>Efe Gold</i>	160 <sup>tl</sup>	270 <sup>tl</sup>	550 <sup>tl</sup>	850 <sup>tl</sup>	1170 <sup>tl</sup>	1.650 <sup>tl</sup>	2.250 <sup>tl</sup>
<i>Efe Kara</i>							
<i>Tekirdağ No 10</i>	-	-	-	1100 <sup>tl</sup>	1.485 <sup>tl</sup>	2.210 <sup>tl</sup>	-

# Soguk İçecekler

## Cold Beverages

*Coca Cola / Light / Zero*

60<sup>tl</sup>

*Fanta / Sprite*

60<sup>tl</sup>

*Fuse Tea*

60<sup>tl</sup>

Şeftali - Peach / Limon - Lemon

*Soda 30 cl*

45<sup>tl</sup>

*Su 33 cl*

30<sup>tl</sup>

*Su 75 cl*

60<sup>tl</sup>

*Red Bull*

80<sup>tl</sup>

Yellow - Blue - White Editions - Sugarfree

*Schweppes*

60<sup>tl</sup>

Bitter - Mandarin - Tonic

*San Pellegrino Soda (25 cl - 75 cl)*

115<sup>tl</sup> 235<sup>tl</sup>

*Perrier Soda (33 cl - 75 cl)*

100<sup>tl</sup> 175<sup>tl</sup>

*Walk Inn House Iced Tea*

80<sup>tl</sup>

Şeftali - Limon - Kırmızı Meyve - Yaban Mersini - Mango

Peach - Lemon - Berry - Blue Berry - Mango

*Walk Inn House Lemonade*

80<sup>tl</sup>

Sade & Naneli - Plain / Mint

Fesleğenli & Çilekli - Basil & Strawberry

*Taze Meyve Suları / Fresh Fruit Juices*

85<sup>tl</sup>

Elma / Apple - Havuç / Carrot - Domates / Tomato - Zencefil / Ginger

Portakal Suyu / Orange Juice

*Smoothie*

85<sup>tl</sup>

Çilek / Strawberry - Muz / Banana - Çikolata / Chocolate - Yabanmersini / Blueberry



## Kahveler Coffees

*Türk Kahvesi / Turkish Coffee*

60<sup>tl</sup>

*Espresso Single - Double*

60<sup>tl</sup> 80<sup>tl</sup>

*Macchiato*

Findık / Çikolata / Karamel / Badem  
Hazelnut / Chocolate / Caramel / Almond

80<sup>tl</sup>

*Americano*

80<sup>tl</sup>

*Latte Macchiato*

85<sup>tl</sup>

*Flat White*

85<sup>tl</sup>

*Cappuccino*

85<sup>tl</sup>

*Coffee Latte*

Findık / Çikolata / Karamel / Badem  
Hazelnut / Chocolate / Caramel / Almond

85<sup>tl</sup>

*Filtre Kahve*

80<sup>tl</sup>

## Çaylar Teas

*Demleme Çay / Brewed Tea*

35<sup>tl</sup>

*Doğal Bitki Çayı*

Yaseminli Çay / Jasmine Tea

İhlamur / Linden

Adaçayı / Sage Tea

Papatya / Camomile Tea

Kuşburnu / Rosehip Tea

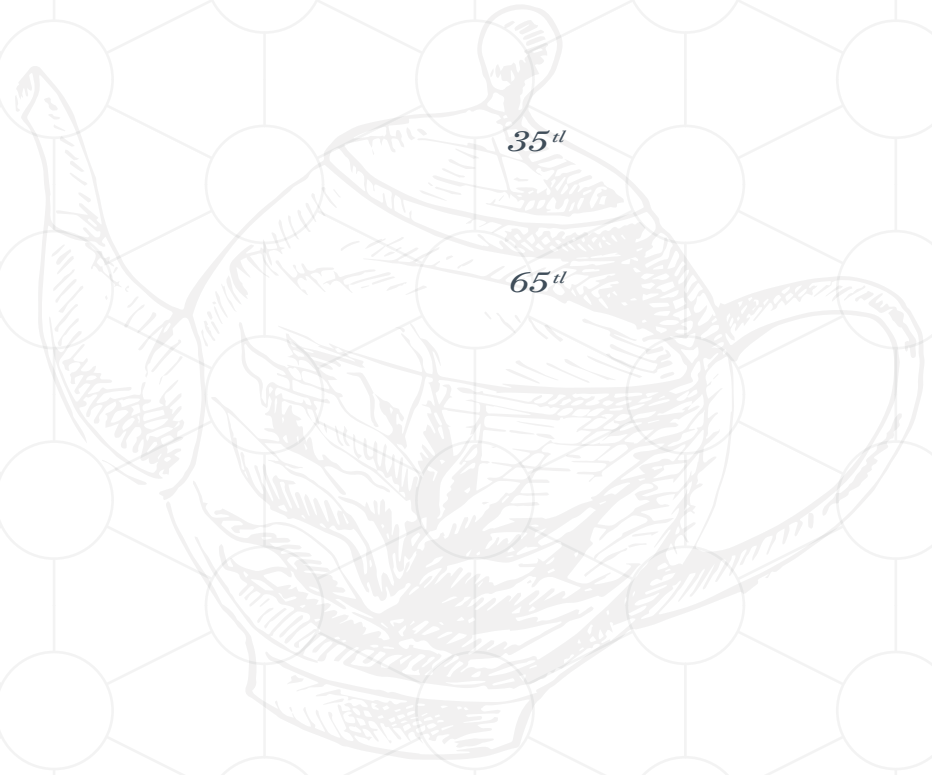
Berry Punch / Mystic India

Beyaz Earl Grey / White Earl Grey

Beyaz Çay / White Tea

Diet & Detox

65<sup>tl</sup>



## Soguk Kahveler

### Cold Coffees

*Iced Americano*

85<sup>tl</sup>

*Cold Brew*

80<sup>tl</sup>

*Iced Latte*

Findık / Çikolata / Karamel / Badem

95<sup>tl</sup>

Hazelnut / Chocolate / Caramel / Almond

*Iced Mocha*

95<sup>tl</sup>

## Alkollü Kahveler

### Alcoholic Coffees

*Coffee & Amarula*

300<sup>tl</sup>

*Coffee & Baileys*

300<sup>tl</sup>

*Coffee & Kahlua*

300<sup>tl</sup>

*Coffee & Jameson*

310<sup>tl</sup>

*Coffee & Amaretto*

300<sup>tl</sup>



Vesperna\*  
DINE/N/FUN

T. 0 312 511 99 99

[www.walkinn.org](http://www.walkinn.org) | [info@walkinn.org](mailto:info@walkinn.org)

Beytepe Mah. Kanuni Sultan Süleyman Blv. No:14/A, Çankaya, Ankara