



soups | starters | salads

Smoked tomato soup with pesto sauce served with grilled bread and İzmir Tulum cheese

Füme domates çorbası, pesto sos, kızarmış ekmek ve İzmir tulum peyniriyle

45 TL

Classic Caesar Salad with marinated grilled chicken and Parmigiano Reggiano shavings

Sezar salata klasik ve ızgara tavuk marine, parmesanla

75 TL

Greek salad with Ezine white cheese

Ezine peynirli çoban salatası

65 TL

Grilled asparagus and baby artichoke salad served with baby Romaine leaves, rucola and chives

Izgara kuşkonmaz ve bebek enginar salatası, Yedikule yaprakları, roka ve frenk soğanıyla

90 TL

platters | burgers

Local cheese platter, 5 types of local cheese, quince marmalade, crispy bread and black grapes

Yerel peynir tabağı, 5 çeşit peynir, ayva marmelatı, ktır ekmek, kırmızı üzüm

95 TL

Club sandwich with spicy fried potatoes

Klüp sandviç, baharatlı patates kızartmasıyla

95 TL

Homemade Hamburger (180 gr), special burger sauce, caramelized onions, homemade potato fries

Ev yapımı Hamburger (180 gr), özel burger sos, karamelize soğan, ev yapımı patates kızartması

125 TL



pastas

Prawn linguine with lightly spiced tomato sauce and extra virgin olive oil

Karides, linguine hafif acılı domates sos, sızma zeytinyağıyla

125 TL

Homemade pasta with goat's cheese and walnuts

El yapımı erişte, ceviz ve keçi peyniri soslu

75 TL

Vegan ravioli with creamed spinach and walnut filling

Vegan mantı, ıspanak ve ceviz dolgu

85 TL

main course

Grilled fillet of veal with couscous and grilled baby vegetables

Izgara dana bonfile, kuskuslu beğendi ve ızgara bebek sebzelerle

140 TL

Grilled meatballs with cannellini bean salad and oven baked, marinated, herby baby potatoes

Izgara köfte, piyaz ve taze otlar ile marine edilmiş fırında bebek patatesle

135 TL

Grilled sea bass with potato and celeriac mash and grilled asparagus

Izgara deniz levrek, kereviz & patates püresi ve ızgara kuşkonmazla

195 TL

desserts | fruit

Milk pudding with mastic | *Damla sakızlı muhallebi*

55 TL

Bitter chocolate and forest fruit mousse | *Bitter çikolatalı ve orman meyveli mousse*

65 TL

Soufflé of chestnut and white chocolate | *Beyaz çikolatalı kestane sufle*

65 TL

Fruit platter | *Meyve Tabağı*

90 TL



vodka

Belvedere	120 TL
Beluga Noble	150 TL
Beluga Gold	285 TL

gin

Gordon's	80 TL
Hendrick's	130 TL
Monkey47	130 TL

rum

Havana Club 3Anos	80 TL
Ron Zacapa 23	120 TL

tequila

Olmecca Silver	80 TL
Patron Silver	120 TL

blended whisky | whiskey | bourbon

Chivas Regal 12YO	105 TL
Chivas Regal 18YO	150 TL
Johnnie Walker Black Label 12YO	105 TL
Jack Daniels No7	105 TL
Bulleit Bourbon	105 TL

single malt

Talisker	125 TL
Lagavulin	160 TL
Cardhu	125 TL

cognac

Martell	90 TL
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beer

Corona	50 TL
Guinness	60 TL
Heineken	45 TL
Erdinger	45 TL



wine list | *şarap listesi*

red | *kırmızı*

Buzbağ Reserve 2018	65 TL	280 TL
Sevilen 900 Cabernet Sauvignon 2018	80 TL	390 TL
Kayra Versus Alpagut Okuzgozu 2017		410 TL
Chamlidja Nev'i Şahsına Münhasır 2017		615 TL
Borie Manoux Medoc Port Royal 2010		660 TL

white | *beyaz*

Cielo Pinot Grigio 2019	65 TL	280 TL
Likya Arykanda Sauvignon Blanc 2019 70 TL		340 TL
Sevilen 900 Fume Blanc 2019		390 TL

rosé ♦ blush | *pembe ♦ blush*

Cielo Pinot Grigio Blush 2019	65 TL	280 TL
Verano Rosé 2019		360 TL
Sarafin Rosé		390 TL

sparkling | *köpüklü*

Ruffino Prosecco	130 TL	750 TL
Café de Paris Blanc de Blancs		750 TL
Moet Chandon Brut Imperial		1100 TL



classic cocktails | *klasik kokteyller*

Barrel Aged Negroni

Gordon's Gin | Campari | Martini Rosso

105 TL

Aperol Spritz

Aperol | Prosecco | Soda Water

105 TL

Margarita

Olmecca Silver | Cointreau | Lime

105 TL

Old Fashioned

Bulleit Bourbon | Angostura Bitters | Sugar

105 TL

signatures | *imzalı*

Godfather Sour

Amaretto Disaronno | Bulleit Bourbon | Lime | Simple Syrup | Egg White

105 TL

Hot Chili Passion

Vanilla Infused Vodka | Passion Fruit | Orange | Lime | Chili

105 TL



BREAKFAST MENU

Georges' Special Turkish Breakfast for 2 **2 kişilik Georges Özel Türk Kahvaltısı**

Selection of local cheeses, black and green olives in extra virgin olive oil, selection of homemade jams, wildflower honey, clotted cream of buffalo milk, butter, cherry tomatoes and cucumbers in olive oil with fresh herbs, green pepper, season's green leaves, cottage cheese with cherry jam, special tomato paste, selection of local pastries, bread in batter, fried eggs
Yerel peynir çeşitleri, sızma zeytinyağı ve taze kekikle marine edilmiş yeşil ve siyah zeytin, mevsimlik ev yapımı reçel çeşitleri, yaban balı, manda kaymağı, tereyağ, sızma zeytinyağında taze otlarla marine edilmiş domates ve salatalık, sivri biber, yeşillik tabağı, vişneli lor, acuka, sigara böreği ve poğaç, yumurtalı ekmek, sahanda yumurta

230 TL

Fit & Quick Turkish Breakfast for 1 **1 kişilik Türk Kahvaltısı**

2 types of local cheese, black and green olives marinated in extra virgin olive oil, homemade jam, butter, cherry tomatoes and cucumbers in olive oil with fresh herbs, green pepper, selection of local breads, boiled egg
2 çeşit yerel peynir, sızma zeytinyağı ve taze kekikle marine edilmiş yeşil ve siyah zeytin, mevsimlik ev yapımı reçel, tereyağ, sızma zeytinyağında domates ve salatalık, sivri biber, simit ve ekmek, haşlanmış yumurta

85 TL

Georges' Special French Breakfast **Georges Özel Fransız Kahvaltısı**

Croissant, pan au chocolat, homemade jam, wildflower honey, butter
Sade kruvasan, çikolatalı kruvasan, ev yapımı reçel, yaban balı, tereyağ

95 TL

Scrambled Eggs **Çırpılmış Yumurta**

Let your waiter know what additions you'd like in your scrambled eggs
white cheese | chestnut mushrooms marinated in extra virgin olive oil and herbs | fresh herbs
Lütfen garsonunuza çırpılmış yumurtanızı nasıl istediğinizi söyleyiniz. Beyaz peynir | sızma zeytinyağında marine edilmiş dağ mantarı | taze otlar

75 TL



French Omelette
Fransız Omleti

Let your waiter know what additions you'd like in your omelette
white cheese | chestnut mushrooms marinated in extra virgin olive oil and herbs | fresh herbs
Lütfen garsonunuza omletinizi nasıl istediğinizi söyleyiniz.
Beyaz peynir | sızma zeytinyağında marine edilmiş dağ mantarı | taze otlar

75 TL

Poached Eggs Istanbulite
İstanbul Usulü Çılbır

75 TL

Fried Eggs a la Turca
Sahanda Yumurta

Let your waiter know what additions you'd like in your fried eggs
white cheese | aged kashar cheese | slices of Turkish spicy sausage
Lütfen garsonunuza yumurtanızı nasıl istediğinizi söyleyiniz.
Beyaz peynir | eski kaşar peyniri | dilim kasap sucuğu

55 TL

Scrambled Eggs With Herbs and Tomatoes
Otlı Menemen

Let your waiter know what additions you'd like in your fried eggs
white cheese | aged kashar cheese | slices of Turkish spicy sausage
Lütfen garsonunuza yumurtanızı nasıl istediğinizi söyleyiniz.
Beyaz peynir | eski kaşar peyniri | dilim kasap sucuğu

75 TL

Homemade Organic Muesli
Ev Yapımı Organik Müsli

65 TL

Fresh Fruit Salad
Meyve Salatası

55 TL

✓Our vegan and vegetarian guests need only to consult with their waiter for alternatives to the choices listed.
We will prepare a lovely plate for you.

✓Vegan ve vejeteryan misafirlerimizin alternative taleplerini personelimize bunu bildirmeleri yeterlidir.
Mutfağımız size güzel tatlar hazırlamaktan memnuniyet duyar.



COLD DRINKS

Mineral Water	10 TL
Sparkling Mineral Water	15 TL
Beyođlu Gazoz (ginger lemon plain)	15 TL
Coke Ice Tea	15 TL
Homemade Lemonade	30 TL
Homemade Ice Tea	30 TL
Freshly Squeezed Orange Juice	30 TL

COFFEES

Turkish Coffee	15 TL
Filter Coffee	15 TL
Espresso	15 TL
Double Espresso	20 TL
Latte Cappucino Americano Cortado Flat White	20 TL
Mocha Latte Machiato	25 TL
Hot Chocolate Sahlep	30 TL
Chai Tea Latte	30 TL



TEAS

Turkish Tea (Black Sea origin, organic, home blend)	10 TL
Herbal Teas (linden, sage, apple, chamomile)	20 TL
Green Tea	20 TL
Winter Tea	20 TL

SMALL BITES

Cookie	20 TL
Cheese Roll	25 TL
Croissant (served with honey and butter)	25 TL
Pain au Chocolat Raisin	25 TL
Eclair	25 TL
Quiche (spinach) (Served with salad greens)	40 TL